

# DINNER MENU

AVAILABLE EVERYDAY AFTER 4:00 PM

## ENTRÉES

(SMALL COURSE PRECEDING MAIN COURSE)

### LAMB POUTINE

Fries | Cheese Curds | Braised Lamb | Jus | Gravy 21

### FRIED CALAMARI

Fire Dusted Calamari | Jalapeño | Chipotle Aioli 16

### SHRIMP PERNOD

Shrimp | Shallot | Leek | Pernod Liqueur | Cream 19

### SCALLOPS

Pan Seared Scallops | Creamy Carrot Purée | Chorizo |  
Chilli Oil | Micro Greens | Watermelon Radish 19

### OYSTERS

Fresh order of Six oysters, Served on ice  
Mignonette | Cocktail Sauce | Cilantro & Lime 19

### TUNA TARTARE

Tuna | Micro Greens | Capers | Cornichon | Arugula |  
Lemon | Toasted Sesame Seeds | Balsamic Reduction |  
Crostini 24

### CHARCUTERIE BOARD

Variety of cured meats, pickled Items, spreads,  
assortment of cheeses & selection of crackers 27  
(½ Char Board 15)

### BAKED BRIE

Brie | Honey | Onion Jam | Rosemary |Crostini 18

### STRIPLOIN TARTARE

Striploin Steak | Shallot | Grainy Dijon | Cornichon | Egg  
Yolk | Arugula | Crostini | Micro Greens 25

### PESTO BRUSCHETTA

Crostini | Pesto | Tomatoes | Basil | Onions |  
Parmesan Cheese 14

### CHEESE & ARTICHOKE DIP

Cheese | Artichoke | Spinach | Crostini | Spice 19

### CHARRED BRUSSELS

Parmesan | Radish | Worcestershire Glaze. 12

### MUSHROOMS ON TOAST

Wild Mushrooms | Cherry Tomato | Herbs | Cream |  
Toasted Focaccia 16

## PLATS PRINCIPAUX

### MOULES FRITES

Mussels | Fries | Leek | Shallot | Roasted Garlic | Herbs |  
Lemon | White Wine Cream Sauce | Fries 23

### STEAK FRITES

10oz NY Striploin | Fries | Peppercorn Demi-Glaze |  
Salad 39

### SEAFOOD PASTA

Spaghetti | Mussels | Shrimp | Scallops | Leek | Shallot |  
Garlic | Garlic Bread | Parmesan | Herbs | White Wine  
Cream Sauce 29

### BEEF BOURGUIGNON

Braised Beef | Dauphinoise Potato | seasonal  
vegetables | Wine Sauce | Pearl Onions | Mushrooms |  
Bacon 31

### BRAISED LAMB SHANK

Braised Lamb Shank | Seasonal Vegetables |  
Dauphinoise Potato | Tomato Lamb Jus 31

### BRANDY SAGE CHICKEN

Chicken Supreme Breast | Crispy Smashed baby  
Potatoes | Seasonal Vegetables | Brandy Sage Cream  
Sauce 29

### PAN SEARED SALMON

Salmon Fillet | Smashed Baby Potato | Seasonal  
Vegetables | Turmeric Cream Sauce | 29

### PORCHETTA GNOCCHI

Porchetta Tenderloin Roll | Rosemary | Fresh Sage |  
Garlic | Orange Zest | Apple Fennel Chutney | with  
cooked Gnocchi | Baby Spinach | Vegetables in Olive  
Oil | with Apple Demi 33

### VEGAN LENTIL & CHICKPEA CURRY

Lentil | Chickpeas | Onion | Ginger | Garlic and  
Vegetables in blend of aromatic Indian spice, served  
with Basmati Rice | Naan Garlic Bread 24

### MASCARPONE ROASTED MUSHROOM RAVIOLI

Fresh Herb | fresh Rosé Cream | White Wine | Bacon |  
fresh Parmesan | Truffle Oil | & Crostini 29

WINE WEDNESDAYS

\$1 AN OUNCE

& 25% OFF BOTTLES

## SANDWICHES

*SERVED WITH HOUSE CUT FRIES, SWEET POTATO FRIES (+3\$), MIXED GREENS (+2\$), POUTINE (+3\$), CAESAR SALAD (+3\$), TRUFFLE FRIES (+3\$)*

### GRILLED CHICKEN CLUB

*Herb Lemon Chicken Breast / Bacon / Applewood Smoked Cheddar / Onion / Tomato / Lettuce / Chipotle Aioli / Focaccia Bread 22*

### SAVOY BURGER

*Double Beef Patty / Double Cream Brie / Pickled Onion / Bacon / Garlic Citrus Aioli / Tomato / Lettuce / Pickles / Toasted Brioche Bun 22*

### VEGGIE BEYOND BURGER

*Beyond Meat Plant Patty / Lettuce / Pickled Onion / Tomato / Guacamole / Citrus Garlic Aioli / Toasted Brioche Bun 19*

### PORCHETTA SANDWICH

*Tender Porchetta / Lettuce / Pickled Onion / Apple Fennel Chutney / Toasted Focaccia Bun 22*

### SALMON BURGER

*Grilled Salmon Filet / Onion / Lettuce / Feta Cheese / Citrus Garlic Aioli / Toasted Brioche Bun 23*

### BRASS BURGER

*Double Beef Patty / Crispy Onions / Savoy BBQ Sauce / Smoked Cheddar / Lettuce / Tomato / Pickles / Chipotle Aioli / Spice / Toasted Brioche Bun 21*

## DESSERTS

Crème Brûlée 9

Tiramisu 12

Chocolate Loving Layer Cake 9

NY Cheesecake *wild berry compote* 9

Mini Donuts 6

6\$ CAESAR SUNDAYS – ALL DAY

ALL DAY FRIDAY

5\$ MIMOSA FRIDAYS

5\$ SAVOY SUNRISE

25\$ VIVA SPUMANTE 750ML

40\$ SANTA MARGHERITA BRUT VALDOBBIADENE

PROSECCO SUPERIORE 750ML

## SALADES

### SAVOY GREENS

*Organic Mixed Greens / Shredded Carrots / Goat Cheese / Cherry Tomatoes / Radish / Avocado / Candied Pecans / Sherry Vinaigrette / Cucumbers / Red Cabbage 19*

*Add lemon herb chicken breast (+5\$)*

### NIÇOISE SALAD

*Seared Tuna / Organic Mixed Greens / Kalamata Olives / Cherry Tomato / Green Beans / Radish / Potato / Fried Anchovy / Boiled Egg / Cucumbers / Red Cabbage / Onion Jam / Sherry Vinaigrette 28*

### CAESAR SALAD

*Romaine Hearts / Baby Kale / House Made Croutons / House Caesar Dressing / Parmesan / Bacon 19*  
*Add lemon herb chicken breast (+5\$)*

### WARM STEAK SALAD

*Striploin / Goat Cheese / Wild Mushrooms / baby Spinach / Cherry Tomatoes / Onions / Red Baby Potatoes / Garlic / red wine / Balsamic Glaze 31*

## SOUP

### FRENCH ONION

*Red Wine Beef Broth / Parmesan Cheese / Croutons / Gratinée 12*

### SOUP OF THE DAY

*Ask your server about the Soup of the day. 9*

*NOTE: Please advise your Server of any preferences or allergies prior to ordering. Our staff will accommodate as best we can.*



BUCK A SHUCK TUESDAYS  
ORDERS OF SIX OYSTERS WITH  
PURCHASE OF DRINK  
TWO ORDER MAX PER DRINK