

## Small Plates

**Tomato Bruschetta 3**  
( 1 piece per order )

**Fried Artichokes 5**  
Grilled Lemon

**Grilled Figs 8**  
Parma Prosciutto  
*Three Graces Dairy* Goat Cheese

**Spicy Tuna Roll 12**  
Tempura Fried  
Pickled Carrot Salad

**Watermelon Salad 7**  
*Three Graces Dairy* Feta Cheese  
13 yr Aged Balsamic

**Baccalao Cakes 6**  
Salt Cod Spicy Aioli

**Fried Calamari 7**  
Chimmichuri

**Sautéed Prawns 13**  
*Theros E.V.O.O.* Garlic

**Sautéed Baby Octopus 10**  
Parsley Lemon Garlic

**Beef Carpaccio 10**  
*Arugula Capers*  
*Theros E.V.O.O.*

**Pan-Fried Sardines 8**  
Lemon Parsley

**Lemongrass Scallops 9**  
Chili-Garlic Dipping Sauce

**Sticky Pork Ribs 7**  
*Hoisin Sauce*

**Steamed Mussels 8**  
Prince Edward Island  
White Wine Garlic *E.V.O.O.*

**Thai Lettuce Wraps 8**  
Chicken Cilantro Mint

**Antipasto Plate 12**  
Cured Meats Olives  
Artisan Cheeses

**Fried Oysters 10**  
White Anchovy Remoulade

---

## Chophouse

*Certified Angus Beef, Hand Cut*

**16 oz. Prime New York Strip 46**

**12oz. Center Cut Filet Mignon 45**

**12 oz. Prime New York Strip 42**

**8 oz. Center Cut Filet Mignon 38**

**22 oz. Cowboy Ribeye 41**

**Lamb Porterhouse 38**

### Sides 7

**Creamed Spinach Savoy Mac & Cheese Truffled Parmesan Fries**  
**Sautéed Whole Mushrooms Asparagus with Hollandaise Sauce**

### Sauces

**Béarnaise Hollandaise**  
**Warm Maytag Bleu Cheese w/Bacon & Shallots**  
**Wild Mushroom Madeira**

---

### Savoy's Mission Statement

Our mission is to create an environment where Life's most sustaining and essential needs of Food and Drink, are presented with undiminished attention to Quality, Presentation, and Service.

In turn, we create a dining experience that enriches all of the senses,  
Comforting, Nourishing, and Pleasing to all that partake.

**“ Regret Nothing In Life In Matters of Love and Food “**

E. Scheffer

---

All parties of 6 or more and/or split checks will have a 20% gratuity added to the check.

---

**Eric Scheffer, Proprietor**

**Jared Wilkinson, Chef de Cuisine**

# Soup & Salads

## Caesar Salad

Montasio Cheese Frico Crisp Croutons 8

## House Salad

Watercress *Three Graces Dairy* Feta Cheese Red Grapes Toasted Cashews Tarragon Vinaigrette 8

## Panzanella

Heirloom Tomatoes Marinated Red Onion Capers Fresh Herbs 9

## Sweet Summer Corn Soup

Avocado Lime 8

## Beet Confit & Goat Cheese

Pistachio-Sherry Vinaigrette 8

## Lettuce Wedge

Bacon Buttermilk-Bleu Cheese Dressing 8

---

# Entrees

## Pan Roasted Turbot

Miso Broth Napa Cabbage Local Shiitake Mushrooms 27

## Ahi Tuna

Ricotta Gnocchi Summer Asparagus Lemon-Honey Tahini Dressing 28

## Scottish Salmon

Cool Yellow Tomato Cucumber Gazpacho Sugar Snap Peas Charred Jalapeno Infused E.V.O.O. 25

## Sunburst Farms North Carolina Trout

Apricot Potato "Risotto" Spiced Almonds Crispy Prosciutto di Parma Sherry Glaze 24

## Zuppa di Pesce

Medallions of Fish Mussels Shrimp Artichoke Hearts Spicy Tomato Broth 23

## Penne alla Vodka

Pancetta Caramelized Onions Vodka Cream Sauce 19

## Strube Ranch Kobe Flat Iron Steak

Blistered Sweet Corn Puree Caramelized Tomato Crema Raw Corn Relish 28

## Australian Lamb Chops

*Camp Celo* Swiss Chard Grilled Peaches Balsamic Red Beet Emulsion 29

---

# Chef's Tasting

*Our Chef's daily inspiration of whimsical creations appealing to a wide variety of food-philies meant to be a complete sensory experience. The Chef respectfully requests no substitutions.*

<i>Three Courses</i>	\$ 65	<i>Five Courses</i>	\$ 95
<i>Paired with Wine</i>	\$ 95	<i>Paired with Wine</i>	\$135