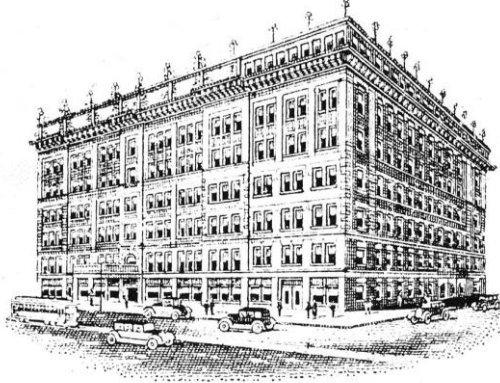


# THE SAVOY

AT 21c



The Savoy at 21c is a creative effort to honor our rich history while looking to the future. As we focus on a progressive style of Midwest hospitality we aim to use classic techniques with contemporary touches in our kitchen. Our food is thoughtful, yet approachable as we pride ourselves on welcoming all guests from all walks of life.

**EXECUTIVE CHEF BRANDON BRUMBACK**  
**DIRECTOR OF F&B TAYLOR TANTILLO**  
**CHEF DE CUISINE JOEY ATTWATER**  
**BAR MANAGER VAN ZARR**  
**SOUS CHEF JOHN KENNEDY**  
**PASTRY CHEF TIA THROCKMORTON**

## STARTERS

**CHERRYSTONE CLAM VELOUTE 14**  
 potato, lobster, oyster crackers

**ROUGIE FOIE GRAS "FLAMBE" 21**  
 pineapple, "pain perdu" black truffle

**ENDIVE + FENNEL 14**  
 blue cheese, grapefruit walnut

**ROASTED GARLIC "CAESAR" 13**  
 parmesan, brioche, anchovy

**BUTTERNUT SQUASH TORTELLINI 16**  
 pecan, shallot, sage

**BURGUNDIAN BLACK TRUFFLE 30**  
 supplement on any dish  
 7 grams

## FOR THE TABLE

**ALASKAN KING CRAB**  
 ½ pound 65  
 1 pound 105  
 dijonnaise, crab butter

**BLUE CRAB "FINGERS" 18**  
 viet-cajun butter

**NEW ENGLAND FRIED CLAMS 14**  
 white bbq, cocktail sauce

**MAINE DIVER SCALLOPS 28**  
 napa cabbage, garlic, cranberry

**SAVOY DINNER ROLLS 9**  
 sorghum butter

**"THE SAVOY" GOLDEN KALUGA CAVIAR 1oz 65**  
 russet potato, "french onion"

## ENTREES

**PUMPKIN PANISSE 27**  
 broccoli rabe, kohlrabi, hazelnut

**MAINE LOBSTER THERMIDOR 59**  
 cognac, dijon, spanish gruyere

**BLACKENED ATLANTIC MONKFISH 36**  
 golden rice, crab xo, daikon

**IDAHO RAINBOW TROUT 37**  
 golden beet, wax beans, almond

**CAMPO LINDO CHICKEN 36**  
 chestnut spaetzle, apple celery root, pork

**RICOTTA CAVATELLI 36**  
 lamb ragout, fennel, parmesan

## SIDE DISHES

**RED SKIN MASHED POTATOES 9**  
 thyme, chive, pepper

**HASSELBACK SWEET POTATO 12**  
 honey, provolone, hazelnut dukka

**GRILLED BROCCOLINI 12**  
 lemon, parmesan

**HEN OF THE WOODS MUSHROOMS 12**  
 brown butter, white soy

**FRENCH FRIES 10**  
 sauce bernaise

**HEIRLOOM BEETS 11**  
 sherry vinegar, mustard

## ~ THE SAVOY GRILL ~

served a la carte

**FIVE STAR FARMS FILET OF BEEF 62**  
 10oz

**NEW ZEALAND LAMB RACK 56**  
 four bone

**VEAL CHOP "CUMBERLAND" 60**  
 14oz

**BEEF WELLINGTON 150**  
 18oz  
 pre-order 48 hours in advance

**CEDAR RIVER BEEF RIBEYE 62**  
 14oz

**SAVOY SMASH BURGER 16**  
 american cheese, lettuce, pickle, savoy sauce