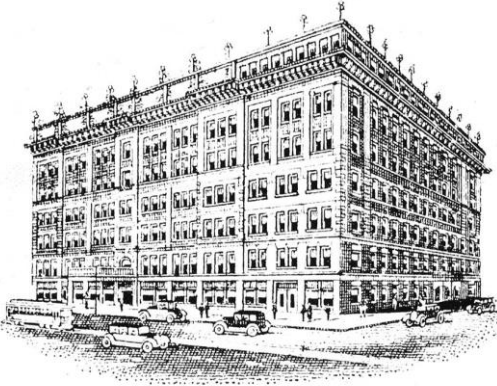


THE SAVOY

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 JOHN KENNEDY
BAR MANAGER VAN ZARR
F&B MANAGER ANDREW CRAWFORD
SOUS CHEF AUSTIN SUEDEMEYER
PASTRY CHEF TIA THROCKMORTON

STARTERS

"FRENCH ONION" SOUP 14
 tomme, boulevard wheat, brioche

BURGUNDY ESCARGOT
"VOL AU VENT" 16
 shallot, garlic, old bay

BLOCK ISLAND SQUID 15
 duck, kohlrabi, sweet potato

HEIRLOOM CARROTS 13
 tangerine, quince, cremasco
 pepita

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

BRUSSELS SPROUT +
ROMAINE "CAESAR" 13
 parmesan, kohlrabi, brioche,
 anchovy

FOR THE TABLE

ALASKAN KING CRAB
 half pound 70
 full pound 110
 dijonnaise, crab butter

"THE SAVOY"
GOLDEN KALUGA CAVIAR
 1oz 70
 russet potato, sour cream & onion

SAVOY
DINNER ROLLS 9
 honey butter

SWEET PETITE OYSTERS
ON THE HALF SHELL 13
 3 per order

NOVA SCOTIA SCALLOP
"MOTOYAKI" 20
 calabrian chili, garlic, lime

MARYLAND BLUE CRAB
"FINGERS" 18
 viet-cajun butter

ENTREES

MAINE LOBSTER RISOTTO
 half 42
 whole 62
 madeira, saffron, evalon cheese

SEED CRUSTED
LOCH DUART SALMON 37
 russet potato, leek, turnip, ikura

ALASKAN HALIBUT 43
 carrot, radish, garbanzo

CAMPO LINDO CHICKEN 36
 spinach, salsify
 shiitake mushroom

DUCK "BOLOGNAISE"
RIGATONI 35
 fennel, tomato, crum's chili

GARLIC+CHIVE PANISSE 27
 brussels sprouts, cauliflower
 hazelnut, chestnut mushroom

GARNITURES

MOREL MUSHROOMS 24
 shallot, thyme, sherry

CHESTNUT
MUSHROOMS 13
 white soy, brown butter

APOLLO GREEN
ASPARAGUS 13
 chile, garlic, pepitas

BELGIUM
ENDIVE GRATIN 12
 prosciutto, mornay

FRENCH FRIES 11
 garlic aioli

RUSSET POTATO
"ROSTI" 13
 vidalia onion, cornichon
 dijonnaise

~ THE SAVOY GRILL ~

served a la carte

"STEAK DIANE"
FILET OF BEEF 62
 10oz

EDNA FARMS PRIME
BEEF RIBEYE 74
 14oz

BARBARY
DUCK BREAST 44
 blueberry, quatre spice

AUSTRALIAN
RACK OF LAMB 59
 half rack

NEBRASKA BERKSHIRE
PORK CHOP 50
 butternut squash
 double cut

DOVER SOLE
"MEUNIERE" 60
 served whole

SAVOY SMASH
BURGER 17
 american cheese, pickle,
 mortadella, pommery mustard