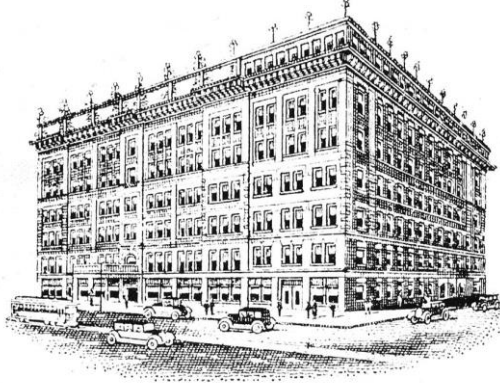


# THE SAVOY

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 SUEDMEYER**  
**PASTRY CHEF TIA THROCKMORTON**

## STARTERS

**CHESAPEAKE BAY  
SOFT SHELL CRAB**  
one 23  
two 31

n'duja, chestnut mushroom

**PARMESAN SOUP 12**  
english pea, lemon

**FRENCH  
WHITE ASPARAGUS 19**  
king crab, radicchio, snow pea

**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

**SWEET PETITE OYSTERS 13**  
3 per order, on the half shell

**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

**ALASKAN HALIBUT 43**  
artichoke, carrot, english peas,  
lobster barigoule

**IDAHO STURGEON 36**  
romanesco, tangerine, green  
garlic

**CAMPO LINDO CHICKEN 36**  
spinach, salsify, shiitake

**DUCK RIGATONI 35**  
"bolognese", crum's chili

**SWISS CHARD "FARCI" 27**  
lentil, mushroom, english peas

## GARNITURES

**MOREL MUSHROOMS 24**  
shallot, thyme, sherry

**BELGIUM  
ENDIVE GRATIN 12**  
prosciutto, mornay

**SAVOY  
DINNER ROLLS 9**  
honey butter

**APOLLO GREEN  
ASPARAGUS 13**  
chile, garlic, pepitas

**CHESTNUT  
MUSHROOMS 13**  
white soy, brown butter

**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 64**  
10oz

**AUSTRALIAN  
RACK OF LAMB 59**  
half rack

**EDNA FARMS PRIME  
BEEF RIBEYE 74**  
14oz

**BARBARY  
DUCK BREAST 44**  
blueberry, quatre spice

**DOVER SOLE  
"MEUNIERE" 60**  
served whole

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