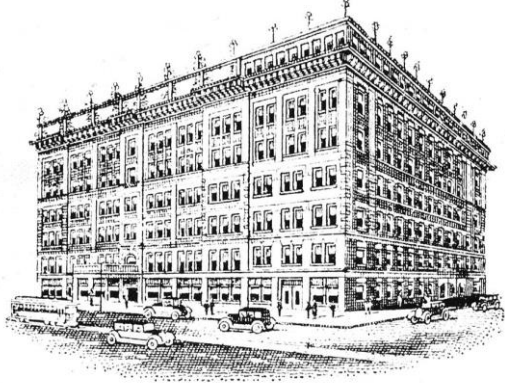


THE SAVOY

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

RAZOR CLAM BUCATINI 17
uni, bok choy, brioche

BUFALA BURRATA 15
raspberry, ramps, radicchio

FRENCH WHITE ASPARAGUS 19
sablefish, banyuls, snow pea

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

PALMBERG SPINACH 12
parmesan, bacon, strawberry,
pecan

CRUM'S HEIRLOOM LETTUCE "CAESAR" 13
kohlrabi, anchovy, brioche
romaine

FOR THE TABLE

ALASKAN KING CRAB
half pound 70
full pound 120
dijonnaise, crab butter

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

PINK MOON OYSTERS 13
3 per order, on the half shell

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

MARYLAND BLUE CRAB "FINGERS" 18
meyer lemon, green szechuan
caper

ENTREES

MOREL MUSHROOM RISOTTO 41
asparagus, evalon cheese
english peas

ROMAN GNOCCHI 43
red prawns, kohlrabi
king crab sauce américaine

ALASKAN HALIBUT 43
artichoke, carrot, english peas
romanesco, barigoule

EMERALD ISLE SWORDFISH 41
farro, chimichurri giardiniera

CAMPO LINDO CHICKEN 36
spinach, salsify, shiitake

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

GARNITURES

MOREL MUSHROOMS 25
shallot, thyme, sherry

SAVOY DINNER ROLLS 9
green garlic butter

APOLLO GREEN ASPARAGUS 12
crab + scallop XO

SPROUTING BROCCOLI 12
chile, garlic, pepitas

FRENCH FRIES 11
garlic aioli

RUSSET POTATO "ROSTI" 11
vidalia onion
duck confit, dijonnaise

~ THE SAVOY GRILL ~

served a la carte

"STEAK DIANE" FILET OF BEEF 68
10oz

AUSTRALIAN RACK OF LAMB 61
half rack

CEDAR RIVER RANCH BEEF RIBEYE 74
14oz

BARBARY DUCK BREAST 46
blueberry, quatre spice

BISON TOMAHAWK "DE BURGO" 115
spring herbs, green garlic

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