

Mon thru Sat 5:30-9:30 | Reservations 340.713.8666

HOME

MENU

AMBIANCE

EVENTS

STORY

Savant's menu is eclectic with iconic house favorites like the char-grilled baby calamari, the portobello and goat cheese Stuffed Filet and our Bacon Wrapped Double Cut Pork Chop.



Savant's Daily Specials
Board

We buy fresh fish and lobster daily off the boats from the local fishermen. The fresh fish has three preparations on the menu and is incorporated with our daily specials.

We focus on farm-to-table incorporating local produce from island farmers—spicy mixed greens, tomatoes, cucumbers, edible flowers, and herbs all combine to create healthy, fresh and delectable dishes.

Owner, Tom Miller encourages his kitchen to be creative with the nightly specials board. Chef David Cioppa and his team crank out zesty, creative cuisine on a nightly basis.

The wine list is as eclectic as the menu. For wine enthusiasts, be sure to check out our “Precious and Few” list of highly allocated wines that you may not find anywhere else in the world. Savant also has two fully stocked bars with a signature craft cocktail list.

Appetizers

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A Chinese Take-out Classic. Wasabi Aioli and Sweet Soy glaze.

Egg Roll – Chef's Choice Mp

A Guest Favorite, Wonton Wrapped and Fried with Local Vegetables and Herbs. Served with house made Asian dipping sauce.

Chargrilled Baby Calamari 19.

Served with House Greens with Roasted Garlic Aioli.

Daily Crudo Mp

Selection of Fresh Local Fish prepared Poke style or Ceviche. Served with crispy accompaniments.

Chicken Lollipops 12.

Chicken Breast and Gorgonzola Cream, wrapped in crispy Wontons.
Served with a Spicy house made Siracha Aioli.

Entrees

Stuffed Filet Mignon Mp.

Tender Filet Stuffed with Goat Cheese and Portobello Mushrooms. Served with Mashed Potatoes and Jack Daniels Oyster Cream Sauce with Grilled Asparagus.

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Churrasco Beef Short Ribs 43.

With Chimichurri roasted Fingerling Potatoes and Brussel Sprouts.

Bacon-Wrapped Double Cut Pork Chop 42.

With Parmesan Risotto, fresh Green Apple Slaw and an Apple Brandy pan jus.

Savant Noodle Bowl 25.

Lo Mein Noodles with a Chili Coconut Broth, Asian julienned Vegetables, Peanuts and Sesame Seeds.

- Add Grilled Chicken 12.
- Add Tofu 12.
- Add Shrimp 15.
- Add Fish 22.
- Add Filet 30.

Caribbean Curry 25.

Local Vegetables in a house made Coconut Curry Sauce with a Tamarind and Fresh Mint drizzle served on Coconut Rice.

- Add Grilled Chicken 12.
- Add Tofu 12.
- Add Shrimp 15.
- Add Fish 22.

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In Order to Best Serve You, a Reservation Is Greatly Appreciated. Call 340-713-8666 or message us on Facebook/savantstx

20% Gratuity Added for Parties of 6 or More.

Voted #13 of 50 Best in the Caribbean



Top 10 in Caribbean

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