

THE
SAVOY

RESTAURANT

Sunday Brunch



WWW.SAVOYDETROIT.com



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THE SAVOY

24

18% gratuity will be added to all checks

SUNDAY BRUNCH MENU

12noon - 3pm

Steak & Sunrise Delight

14 oz Choice New York Striploin, accompanied by eggs your way, house potatoes with peppers, and artisan toast. \$29.95

Chic Chicken & Waffle Symphony

Three jumbo chicken wings, fried to a golden crisp, paired with a Belgian waffle and drizzled with maple syrup. A harmonious blend of sweet and savory. 21.95

Savoy’s Signature Morning Feast

Two perfectly cooked eggs, house potatoes with peppers, creamy grits, sausage links, bacon, and toast. A classic breakfast, elevated. \$18.95

Gourmet Fish & Grits

Two catfish fillets, cajun cornmeal crusted and fried crisp, laid over creamy, cheesy grits. A Southern classic reimagined. \$23.95

Buttermilk Bliss Chicken

Buttermilk-marinated chicken, fried in seasoned flour to crispy perfection, accompanied by garlic whipped mashed potatoes and a selected vegetable. \$24.95

Shrimp & Grits Glamour

Jumbo shrimp sautéed with bell peppers and onions, crowned with bacon crumbles, over luxurious creamy cheese grits. A dish that dazzles. \$23.95

Western Omelette Flair

A fusion of bacon, ham, bell peppers, onions, and cheddar, in an omelette, served with house potatoes and toast. A Western classic with a twist. \$18.95

Seafood Omelette Extravaganza

Dive into an omelette filled with lump crab meat, lobster, shrimp, and cheddar, topped with a lobster cream sauce. Served with house potatoes and toast. \$23.95

Veggie Bettie Omelette

A garden in an omelette with broccoli, asparagus, tri-color peppers, onions, and cheddar. Served with house potatoes and toast. A veggie lover’s dream. \$18.95

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies.

Note: Items not to your taste will not be taken off your bill, so please consider this when ordering.

Ask your server about preparations of a dish if you have any questions.

Sides

\$4.95

Bacon
House Potatoes with
tricolor peppers

Sausage Links
Turkey Sausage
Grits

Cheese Grits
Eggs
Toast

WINES

Sparkling	Glass	Bottle
Codorniu Brut Cava <i>Catalunya, Spain</i>	10	
Mionetto Rosé Prosecco <i>Veneto, Italy</i>	10	
Moët & Chandon ‘Impérial Brut’ <i>Épernay, France</i>	150	
Moët & Chandon Rosé <i>Épernay, France</i>	175	
Veuve Clicquot ‘Yellow Label’	175	
Reims, France Perrier Jouet Grand Brut 180 <i>Épernay, France</i>		
Perrier Jouet Blason Rosé <i>Épernay, France</i>	180	
White	Glass	Bottle
Castello Del Poggio Moscato <i>Pavia, Italy</i>	8	32
Chateau Chantal Late Harvest Riesling <i>Old Mission Peninsula, MI</i>	12	48
Pasqua Pinot Grigio <i>Veneto, Italy</i>	9	36
Firesteed Pinot Gris <i>Willamette Valley, Oregon</i>	11	44
Stoneleigh Sauvignon Blanc <i>Marlborough, New Zealand</i>	10	40
Les Légendes Bordeaux Blanc <i>Sauvignon Blanc &Sémillion Bordeaux, France</i>	13	50
Whitehaven Sauvignon Blanc <i>Marlborough, New Zealand</i>	16	65
Longevity Chardonnay <i>California</i>	9	36
Mer Soleil Chardonnay <i>Santa Lucia Highlands, California</i>	15	60
Sonoma Cutrer Chardonnay <i>Sonoma Coast , California</i>	17	68

Rosé	Glass	Bottle
Villaviva Rosé <i>Cotes De Thau, France</i>	9	36
Roscato Rosé Dolce <i>Northern, Italy</i>	9	36
Red	Glass	Bottle
Silk & Spice Red Blend <i>Touriga Nacional, Alicante Bouschet, Baga, Tinta Roriz Portugal</i>	8	32
Klinker Brick ‘Brickmason’ Red Blend <i>Zinfandel, Syrah, Cabernet Sauvignon, Petite Sirah Lodi, California</i>	10	40
The Arsonist Red Blend <i>Petit Verdot, Malbec, Cabernet Sauvignon California</i>	16	65
Diora Pinot Noir <i>Monterey, California</i>	11	44
Belle Glos ‘Clark & Telephone’ Pinot Noir <i>Santa Barbara County, California</i>	20	80
Noble Vines Merlot <i>Lodi, California</i>	8	32
Trivento Malbec <i>Mendoza, Argentina</i>	8	32
Red Schooner Voyage Malbec <i>Mendoza, Argentina</i>	20	80
Robert Hall Cabernet Sauvignon <i>Paso Robles, California</i>	10	40
Imagery Cabernet Sauvignon <i>Sonoma County, California</i>	15	60
Daou Vineyards Reserve Cabernet Sauvignon <i>Paso Robles, California</i>	20	80
Trefethen Cabernet Sauvignon <i>Napa Valley, California</i>	120	
Dessert Wine	Glass	Bottle
Quady ‘Electra’ <i>Red Moscato Madera, California</i>	10	40
Reviseur Pineau Des Charentes <i>Cognac, France</i>	3oz Pour	10
Sandeman 10 Year Tawny Port <i>Douro, Portugal</i>	3oz Pour	14

CLASSIC COCKTAILS

OLD FASHION

Bulleit bourbon, sugar, bitters, orange peel & cherry.

MANHATTAN

Bulleit Rye whiskey, sweet vermouth, bitters, cherry.

THE DIRTY O (MARTINI)

Belvedere vodka/gin, dry vermouth, olive juice & olives.

GREEN TEA SHOT

Jameson, peach schnapps, sour mix, Sprite - a gentle and peachy delight.

WHITE TEA

Smirnoff Vodka, peach schnapps, sour mix, Sprite.

LONG ISLAND:

Adventurous and potent mix of spirits.

LONG BEACH

Fruity twist on Long Island - vodka, tequila, rum, gin, triple sec, cranberry juice.

SEX ON THE BEACH

Vodka, peach schnapps, cranberry juice, orange juice.

LEMON DROP & STRAWBERRYLEMON DROP

Citrusy and sweet martinis.

FRENCH 75

Classic with a champagne twist - Tanqueary/Hennessy, simple syrup, champagne and lemon juice.

KAMIKAZI

Vodka, Triple Sec, lime juice

MARGARITA

Choice of Classic, Guava, Watermelon, Strawberry, or Peach with Deleon tequila

SIDECAR

Sugar-rimmed, martini-style sophistication - Hennessy V.S., OJ, lemon juice, Grand Marnier.

NEGRONI

Aviation, bitter-sweet symphony - gin, Campari, sweet vermouth, orange arnish.

WASHINGTON APPLE

Crown Regal Apple, cranberry juice on the rocks.

BLUE MF

Blue Curacao, vodka, rum, gin, triple sec, sour mix.

MULES

MEXICAN HOUSE MULE

Deleon Tequila, roses lime, ginger beer, lime garnish - a south-of-the-border sip.

MOSCOW MULE

Ketel One Vodka with roses lime and ginger beer garnished with lime.

IRISH MULE

Jameson, roses lime, ginger beer - a kiss of Irish charm.

TENNESSEE MULE

George Dickel, roses lime, ginger beer, lime garnish - Bluegrass State sip.

BULLS

MOTOR CITY BULL

Irish whiskey, splash of orange juice, Red Bull Energy Drink

BELLE ISLE BULL

Amaretto, Splash of cranberry juice (optional), Red Bull Energy Drink

MACK AVE MOJITO

White rum. mint leaves. lime, sugar, mint sprig garnish, Red Bull Yellow Edition (tropical)

CADILLAC BLUE BULL

Vodka, gin, rum, tequila, Blue Curacao, Red Bull Blue Edition (blueberry)

JAGER BULL BOMB

Jägermeister with Red Bull

SAVOY FAVORITES

SAVOYTINI

Ketel One Grapefruit Vodka, strawberry-infused Campari, fresh lime.

CADIEUX COSMO

Smirnoff Vodka, Roses Lime, cranberry juice, Triple Sec - crimson elixir, garnished.

THE ELLIS PATRON MARGARITA

Patron Silver, Kiwi-infused honey, salt rim - a tantalizing journey to bliss.

CHANNY-CHOO

Bulleit, house-made pecan liquor, lime, agave, sweet vermouth, Triple Sec.

THE GROSSE POINTER

Aperol, Prosecco, seltzer, fresh orange.

I-94 GIN

Hendrick’s Gin with sweet vermouth, bitters and a cherry liqueur.

BUZZ LIGHTYEAR

Espresso shot, Ketel One Vodka, simple syrup - a thrilling Espresso Martini.

THE ROME

Ciroc Apple, lemonade, lemon-lime soda - a zesty escape to cool.

MELBA’S MILES

Don Julio Blanco tequila, OJ, pineapple juice, lemon-lime soda - a tropical paradise.

FANTASY 4

Ciroc Red Berry, apple, peach, sour mix, cranberry juice on the rocks.

BEER

- Alaskan Amber
- Blue Moon
- Coors Light
- Corona
- Dirty Blonde
- Guinness
- Heineken
- Heineken 0.0%
- Miller Genuine Draft
- Miller High Life
- Miller Lite
- Modelo
- Modelo Negro
- Norm’s Raggedy A**’s IPA
- Pacifico
- Peroni
- Red Stripe
- Stroh’s

SOFT DRINKS

- Coca-Cola
- Diet Coke
- Sprite
- Lemonade
- Club Soda
- Tonic Water
- Cranberry Juice
- Orange Juice
- Red Bull
- Coffee / Tea