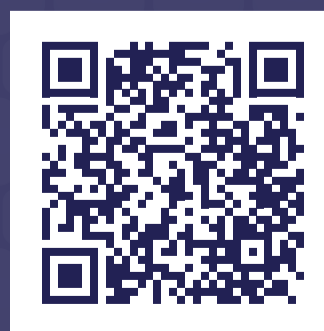


THE
SAVOY
RESTAURANT



••••• www.SAVOYDETROIT.com •••••

15% gratuity will be added to all checks / 18% for parties of five (5) or more

STARTERS

Calamari Renaissance \$12.95
Marinated, flash-fried calamari strips tossed in a lemon caper beurre blanc, offering a perfect blend of zest and texture.

Chesapeake Charm Stuffed Mushrooms \$16.95 GF
Luxuriously stuffed mushrooms with Maryland Blue Crab, baby spinach, artichokes, asiago, baked to perfection with a rich lobster sauce.

Prince Edward Island Steamed Mussels \$15.95 GF
North Atlantic mussels simmered with shallots, microgarlic, basil, white wine, and lemon zest, capturing the essence of the sea.

Simply Portobello Vegan Friendly GF \$12.95
Grilled portobello mushroom seasoned to perfection, topped with caramelized Vidalia onions and a balsamic reduction.

Bayou Bacon Wrapped Shrimp \$16.95
Five Cajun spiced blackened shrimp wrapped with hickory smoked center cut bacon served with Stroh's Pilsner butter sauce and charred bread wedges.

SHARABLES

New Orleans Catfish Bites \$14.95
Tender catfish nuggets, marinated in Guernsey Farm Buttermilk, coated in a Cajun-infused cornmeal, fried to a delightful crisp. Served with our signature Bang Bang Sauce and a wedge of lemon.

Artisan Spinach Dip \$14.95
Savoy spinach, marinated artichokes, asiago, served with tortilla chips, a creamy, savory delight.

Wings, Wings, Wings \$14.95
Crispy Halal wing dings in Buffalo, Hickory BBQ, Garlic Parmesan, or plain, with housemade ranch.

Savoy's Signature Seafood Nachos \$24.95
Luxurious nachos topped with lobster, crab, shrimp, peppers, spinach, cheeses, artichokes, Bang Bang sauce, and a fried jalapeño.

FLATBREADS

All brushed garlic infused olive oil and parmesan sliced to share.

Margherita: \$13.95
Heirloom tomatoes, fresh sweet basil, and sliced mozzarella.

The GAP: \$13.95
Garlic, Asparagus, & Portabello Mushroom.

Memphis Beale Street: \$13.95
BBQ Pulled Pork, shredded mozzarella cheese and BBQ Sauce .

The Classic: \$13.95
Pepperoni and mozzarella cheese.

The Bayou: \$13.95
Andouille Sausage & mozzarella cheese.

The Meatlovers: \$15.95
Ham, Turkey, Bacon, Pepperoni and mozzarella cheese.

Seafood Supreme: \$15.95
Shrimp, lobster, mozzarella cheese.

ON THE HALF SHELL

Raw ½ Dozen \$21.95

Raw Dozen \$39.95

Oyster Rockefeller \$18.95

Ask your server about our daily imports of fresh oyster.

CHALKBOARD FEATURES

(no substitution)

Azure Coast Bronzini \$33.95

Whole bronzini stuffed with Maryland blue crab, spinach, and artichokes, pan-seared and served over Chef's rice, topped with lemon caper beurre blanc.

Luxe Lobster Mac \$32.95

DeCecco Cavatappi with butter-poached lobster in a lobster essence crème, topped with crispy garlic butter breadcrumbs and a cajun fried Maine lobster tail.

Crab Royale Salmon \$32.95

Salmon stuffed with Chesapeake blue crab and spinach crème, topped with sautéed tiger shrimp in lobster cream sauce, over Chef's rice.

Ocean's Harmony Trio \$34.95

A seafood medley featuring crispy cajun catfish, fried Maine lobster tail, and butterflied shrimp, served with pomme frites and creamy coleslaw.

Twin Lobster Elegance \$39.95

Broiled Maine Lobster Tails served of Chef's rice and drawn butter.

Almond Crust Trout \$23.95

Trout exquisitely coated in toasted almonds, resting over a mound of Chef's specialty rice, melding rustic charm with refined flavors.

Chilean Seabass Symphony \$32.95

Masterfully prepared with a light lemon garlic herb sauce, this Chilean seabass is a melody of flavors, served over Chef's perfected rice.

Halibut in Spinach Silk \$32.95

A divine halibut fillet, draped in a smooth spinach cream sauce, elegantly poised over a bed of Chef's rice.

SAVOY SPECIAL SELECTION

(no substitution)

Mama Shirley's

Gourmet Meatloaf \$24.95

Homestyle meatloaf with Tennessee pepper gravy and crispy onion straws, served with garlic whipped mashed potatoes and a vegetable selection.

Buttermilk Bliss Chicken \$24.95

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

Beer-Battered Walleye Wonder \$27.95

Golden, beer-battered walleye, served with crispy pomme frites and creamy coleslaw, a perfect blend of crunch and flavor.

Lobster Ravioli Rhapsody \$26.95

Wild mushroom-stuffed ravioli in a lobster crème sauce, with tricolor peppers and lobster claw meat, a true gourmet experience.

Naples Dream Linguini \$21.95

DeCecco Linguini in a garlic parmesan cream sauce, with tri-color bell peppers and broccoli, capturing the essence of Italy.

Linguini Agli-Olio Verde (Vegan) \$19.95

Olive oil-tossed DeCecco Linguini with bell peppers, broccoli, shallots, and microgarlic, topped with fresh herbs, a vegan delight.

LAND

Porterhouse \$31.95

King of Steaks 24oz \$31.95

Filet Mignon 8oz \$32.95

Premium Cut Ribeye 18oz \$32.95

Choice New York Striploin 16oz \$29.95

Chicken Marsala \$21.95

Sauteed chicken cutlets and mushrooms in a rich Italian Marsala wine sauce

SEA

Choice of Pan Seared, Broiled, or Blackened

Henderson Creek

Farm Raised Catfish \$21.95

Port Clinton Walleye \$21.95

Lake Erie Perch \$22.95

Bay of Fundy Salmon \$23.95

Farm Raised Idaho Rainbow Trout \$19.95

Atlantic Halibut \$28.95

Chilean Seabass \$28.95

SOUP

Chef's Choice of Soup of the day \$5.95

New England Clam Chowder \$5.95

Classic creamy chowder with mirepoix of vegetables, bacon, and golden potatoes.

World Famous Savoy

Lobster Bisque \$8.95

Lobster Meat, Sherry (fri-sun only)

SALADS

Caprese Elegance \$12.95
Fresh mozzarella with heirloom tomatoes and basil, seasoned with smoked sea salt, cracked pepper, and a balsamic vinaigrette reduction.

Steakhouse Caesar Extravaganza
Side \$5.95 | Dinner Salad \$14.95
Crisp romaine, Parmigiano-Reggiano, in a unique Caesar dressing, with garlic butter croutons.

Savoy's Signature Greens
Side \$5.95 | Dinner Salad \$14.95
Artisan greens with heirloom tomatoes, red onions, cucumbers, cheddar, and croutons, with house-made dressing.

"Go Blue" Gourmet Salad \$14.95
Mixed greens, red onion, dried Michigan cherries, blue cheese, tossed in raspberry vinaigrette.

Chef's Harvest Salad \$16.95
Mixed greens, turkey pastrami, ham, cheddar, heirloom tomatoes, cucumbers, red onions, eggs, with choice of dressing.

Dressings: Ranch, Blue Cheese, Raspberry Vinaigrette, Caesar, Creamy Italian, and Oil and Vinegar

HANDHELDS

All served with french fries

Savoy Signature Burger \$15.95
½ pound sirloin burger with lettuce, tomatoes, onions, cheddar, and special sauce in a grilled brioche bun.

"OMG" Burger \$18.95
½ pound burger with smoked pulled pork, dill pickles, BBQ sauce, in a grilled brioche bun.

Herb Grilled Chicken Sandwich \$16.95
Marinated grilled chicken breast with lettuce, tomato, onion, and comeback sauce on a grilled brioche bun.

Smokey Pulled Pork Sandwich \$16.95
Hickory-smoked pulled pork with coleslaw, pickles, BBQ sauce, on a grilled brioche bun.

Crispy Lake Perch Sandwich \$16.95
Fried Lake Erie perch on a grilled brioche bun with lettuce, onion, tomato, and tartar sauce.

DESSERTS

Cheesecake featuring Strawberry Melba Sauce \$9.95
Double Chocolate Cake \$9.95
Carrot Cake \$9.95
Mixed Berry Cobbler A la mode \$12.95
Peach Cobbler A la mode \$12.95
Key Lime Pie \$9.95

Add Ons

Mushrooms \$4.95
Sautéed Onions \$4.95
Grilled Chicken Breast \$6.95
Grilled Salmon (6oz) \$11.95
Shrimp (4) \$11.95
Fried Lobster Tail \$22.95

Sides

Chef's Rice \$6.95
Red Skin Mashed Potatoes \$6.95
Broccoli \$6.95
Asparagus \$6.95
Pomme Frites w/ sea salt \$6.95
Lyonnais Potatoes \$6.95
Baked Macaroni and Cheese \$8.95
Idaho Baked Potatoes (*fri-sun only*) \$6.95
Brussel Sprouts \$6.95

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.

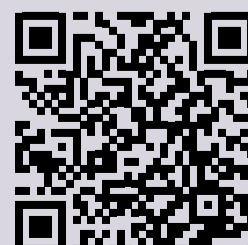
Note: Items not to your taste will not be taken off your bill, so please consider this when ordering.

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

SAVOY

SAVOYDetroit.com | @detroitssavoy

scan for
DRINK
MENU



scan for
EVENT
SCHEDULE