



Harry's Savoy Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95
CLAMS CASINO BACON, CASINO BUTTER 18.95
CRISPY CALAMARI SUN DRIED TOMATOES, BLACK OLIVES, PARSLEY,
GRILLED LEMON AIOLI 16.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE 15.95
YELLOWFIN TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED
TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 17.95

Raw Bar & Chilled Seafood

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL
EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA

CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Soups & Salads

NEW ENGLAND CLAM CHOWDER 12.95 FRENCH ONION SOUP 12.95

CAESAR SHAVED REGGIANO 9.95/12.95

HOUSE SALAD GREEN & RED LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 13.95

CRAB CAKE GARDEN SALAD HOUSE MIX, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 26.95

LOBSTER SALAD MIXED GREENS, GRAPEFRUIT, ROASTED SHALLOT VINAIGRETTE, TARRAGON AIOLI 27

ADD TO ANY SALAD: GRILLED CHICKEN 4, GRILLED SHRIMP 4 EA, CRAB CAKE 25, SCALLOP 10EA,
JUMBO LUMP CRABMEAT 20, SALMON 18

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +3)

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS 33.95

LAFRIEDA DOUBLE BURGER BACON, SPECIAL SAUCE, LETTUCE, AMERICAN CHEESE,
PICKLED ONIONS, BRIOCHE BUN 17.95

BUTTERMILK BATTERED SOFTSHELL CRAB AVOCADO MOUSSE, CORN RELISH, NUESKE'S BACON,
SERRANO PEPPER MAYO, BRIOCHE BUN 26.95

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI,
CREAMY HORSERADISH 17.95

FRIED CHICKEN BREAST BUTTERMILK BATTERED CHICKEN, SPICY MAYO,
LETTUCE, PICKLE, BRIOCHE BUN 15.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 26.95

LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 26.95

Entrées

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES

CHEF'S CUT 10oz 41.95 GRILL CUT 12oz 44.95 SAVOY CUT 18oz 52.95

JUMBO LUMP CRAB CAKES APPLE-FENNEL SLAW, NUESKE'S BACON, CHIVES, BROWN BUTTER 48.95

SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, PARMESAN 36.95

SEARED KING SALMON RED QUINOA, CUCUMBER & CAPER RELISH, SHAVED FENNEL 38.95

Harry's Steaks

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING
YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

GRILLED FILET MIGNON 6OZ 38.95 8OZ 48.95

16OZ NEW YORK STRIP STEAK FROM CREEKSTONE FARMS 49.95

18OZ 45 DAY AGED RIBEYE 54.95

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE •
BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: CIPOLLINI ONIONS • PORTOBELLO MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA

SCALLOP 10 EA • OSCAR STYLE 22

6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRABMEAT 20

Pre-Fix Lunch Menu

2 COURSES FOR \$25 -OR- 3 FOR \$30

1st Course

HOUSE SALAD

GREEN & RED OAK LEAF LETTUCE, VINAIGRETTE

-OR-

NEW ENGLAND CLAM CHOWDER

2nd Course

STEAK FRITES

HARICOTS VERTS, BERCY BUTTER, FRIES

-OR-

FLUKE MEUNIÈRE

LEMON BROWN BUTTER, ORZO,
HARICOTS VERTS

DESSERT

CARROT CAKE

-OR-

CHOICE OF GELATO

-No Substitutions-

Sides

SAUTÉED SPINACH 9.95

ASPARAGUS FINES HERBS & BUTTER 10.95

HARICOTS VERTS 9.95

LOBSTER MASHED POTATOES 26.95

BACON-HORSERADISH MASHED POTATOES 9.95

GARLIC NEW POTATOES 9.95

WHIPPED POTATOES 8.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

MAC & CHEESE 12.95

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY,
EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY & WHEAT