

Harry's Savoy Grill Lunch Menu



Appetizers

- CLAMS CASINO *bacon, bell peppers, butter* 19
- HOT CRAB & ARTICHOKE DIP *grilled focaccia* 18
- RHODE ISLAND CALAMARI *cherry peppers, rosemary aioli* 18
- YELLOWFIN TUNA TARTARE *avocado, sesame, wasabi tobiko, wonton, nori aioli, cilantro* 22

Raw Bar & Chilled Seafood

- *OYSTERS ON THE HALF SHELL***
SELECT 3.50ea • PREMIUM 4ea • RESERVE 5ea
- *CHERRYSTONE CLAMS on the 1/2 Shell** 3e
COLOSSAL CRABMEAT COCKTAIL 25
JUMBO SHRIMP COCKTAIL 4 ea

**consuming undercooked food may increase your risk of food borne illness*

Soup & Salad

- FRENCH ONION GRATINEE 13 • NEW ENGLAND CLAM CHOWDER 13 • SOUP DU JOUR 13
- CAESAR *shaved reggiano, croutons* 14
- SALAD VERT *house vinaigrette* 11
- BLT WEDGE *pepper crusted pork belly, tomato, red onion, bleu cheese dressing* 15

Market Salads

- STEAKHOUSE *filet mignon, bibb lettuce, tomato, pickled onion, blue cheese vinaigrette* 27
- CRAB CAKE GARDEN *bibb lettuce, tomato, crispy potato sticks, creamy garlic herb dressing* 28
- BLACKENED SHRIMP COBB *avocado, egg, stilton blue cheese, heirloom tomato, smoked bacon, romaine, buttermilk ranch* 23
- LOBSTER BIBB *maine lobster salad, avocado, tomato, citrus dressing* 30

Sandwiches

- (substitute side salad or side caesar +3)*
- PRIME RIB SANDWICH *open-faced, creamy horseradish sauce, au jus, french fries* 36
 - DRY-AGED AMERICAN WAGYU DOUBLE BURGER *gruyere, arugula, portobello, truffle aioli, french fries* 22
 - HOT ROAST BEEF *gruyere, watercress, crispy onions, pepperoncini, creamy horseradish, french fries* 24
 - FRIED CHICKEN *citrus slaw, cilantro, chipotle mayonnaise, french fries* 18
 - LOBSTER ROLL *maine lobster salad, buttered new england style roll, house made chips* 30
 - CRAB CAKE *lettuce, tomato, tartar sauce, house made chips* 28
 - GRILLED CHEESE *brie, watercress, bacon, brioche, house made chips* 19

Pre-Fix Lunch

2 COURSES FOR \$30 -OR- 3 FOR \$35
(choose 1 from ea. course)

1st Course

SALAD VERT • NEW ENGLAND CLAM CHOWDER • JUMBO SHRIMP COCKTAIL (2)

2ND COURSE

- PORK CHEEK RAGU *pappardelle, grana padana, micro basil, olio verde*
- STEAK DIANE *filet medallions, whipped potatoes, haricots verts*
- DUROC PORK CHOP *sauteed cabbage, granny smith apples, whole grain mustard sauce*

DESSERT

GELATO • PUMPKIN CRÈME BRULEE • SORBET

-No Substitutions-

Entrees

- HARRY'S AWARD-WINNING PRIME RIB AU JUS *whipped potatoes & chive butter*
- GRILL CUT 12OZ-55 • SAVOY CUT 18OZ-65
- FILET MIGNON 6OZ *asparagus & béarnaise* 40
- HANGER STEAK FRITES *bercy butter, fries* 42
- JUMBO LUMP CRAB CAKE *shaved brussels sprouts salad, nueske's bacon, marcona almonds, dijonnaise* 28
- SHRIMP SCAMPI *linguine, garlic, lemon butter, tomato, parmesan* 24
- SHRIMP & SALMON MIXED GRILL *beurre blanc, watercress salad* 25

Add Ons to any Salad, Steak or Entrée

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 ea • OSCAR STYLE 27 • 6OZ MAINE LOBSTER TAIL 29
COLOSSAL CRABMEAT 25 • GRILLED CHICKEN 8 • SALMON 18 • FILET MEDALLIONS 25

Sides

- LOBSTER MASHED POTATOES 29 • BACON-HORSERADISH MASHED POTATOES 12 • WHIPPED POTATOES 10
- GARLIC NEW POTATOES 11 • CRAB MAC & CHEESE 24 • REGGIANO & TRUFFLE FRIES *truffle aioli* 16
- ASPARAGUS 12 • HARICOTS VERTS 11 • SAUTÉED SPINACH 12 • LOCAL MUSHROOMS CHIVES 14 •
- SIDE SALAD *tomato, cucumber, house vinaigrette* 9
- substitutions may incur an additional charge-*

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, SESAME