

Harry's Savoy Grill Lunch Menu



Appetizers

CLAMS CASINO BACON, CASINO BUTTER 18.95
HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95
CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95
YELLOWFIN TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, WONTON, NORI AIOLI, CILANTRO 21.95

Raw Bar & Chilled Seafood

OYSTERS ON THE HALF SHELL
EAST COAST 3.25EA WEST COAST 3.50EA PREMIUM 3.75EA

***CHERRYSTONE CLAMS** ON THE 1/2 SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 25
JUMBO SHRIMP COCKTAIL 4 EA

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

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • SOUP DU JOUR 12.95
CAESAR SHAVED REGGIANO 13.95 SALAD VERT HOUSE VINAIGRETTE 10.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 14.95

Market Salads

STEAKHOUSE FILET MIGNON, BIBB LETTUCE, TOMATO, PICKLED ONION, BLUE CHEESE VINAIGRETTE 26.95
CRAB CAKE GARDEN BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27.95
BLACKENED SHRIMP COBB AVOCADO, EGG, STILTON BLUE CHEESE, HEIRLOOM TOMATO, SMOKED BACON, ROMAINE, BUTTERMILK RANCH 22.95
LOBSTER BIBB MAINE LOBSTER SALAD, AVOCADO, TOMATO, CITRUS DRESSING 29.95

Sandwiches

(SUBSTITUTE SIDE SALAD OR SIDE CAESAR +3)
PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS, FRENCH FRIES 35.95
DRY-AGED AMERICAN WAGYU DOUBLE BURGER GRUYERE, ARUGULA, PORTOBELLO, TRUFFLE AIOLI, FRENCH FRIES 21.95
HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSERADISH, FRENCH FRIES 23.95
FRIED CHICKEN CITRUS SLAW, CILANTRO, CHIPOTLE MAYONNAISE, FRENCH FRIES 17.95
LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL, HOUSE MADE CHIPS 29.95
CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE, HOUSE MADE CHIPS 27.95
BUTTERMILK BATTERED SOFTSHELL CRAB BLT HERBED MAYO, HOUSE MADE CHIPS 29.95
GRILLED CHEESE BRIE, WATERCRESS, RHUBARB COMPOTE, BRIOCHE, HOUSE MADE CHIPS 18.95

Entrees

HARRY'S AWARD-WINNING PRIME RIB AU JUS, WHIPPED POTATOES
GRILL CUT 12OZ 54.95 SAVOY CUT 18OZ-64.95
FILET MIGNON 6OZ ASPARAGUS & BÉARNAISE 39.95
STEAK DIANE FILET MEDALLIONS, WHIPPED POTATOES, HARICOTS VERTS 29.95
JUMBO LUMP CRAB CAKE RED VEIN SORREL, WATERMELON RADISH, DIJONNAISE 27.95
SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 23.95
SHRIMP & SALMON MIXED GRILL BEURRE BLANC, WATERCRESS SALAD 24.95

Add Ons to any Salad, Steak or Entree

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 28.95 • BACON-HORSERADISH MASHED POTATOES 11.95
WHIPPED POTATOES 9.95 • GARLIC NEW POTATOES 10.95
CRAB MAC & CHEESE 23.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95
ASPARAGUS 11.95 • HARICOTS VERTS 10.95 • SAUTÉED SPINACH 11.95
EXOTIC MUSHROOMS CHIVES 13.95 •
SIDE SALAD TOMATO, CUCUMBER, HOUSE VINAIGRETTE 8.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

Pre-Fix Lunch

2 COURSES FOR \$30 -OR- 3 FOR \$35

1st Course

SALAD VERT

HOUSE VINAIGRETTE

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NEW ENGLAND CLAM CHOWDER

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JUMBO SHRIMP COCKTAIL (2)

2ND COURSE

HANGER STEAK FRITES

BERCY BUTTER

*

SHRIMP SCAMPI

LINGUINE, TOMATO, PARMESAN

*

DUROC PORK CHOP

CORNBREAD, MUSTARD GREENS, RHUBARB COMPOTE

DESSERT

CHOICE OF GELATO, SORBET OR
ESPRESSO CRÈME BRULEE

-No Substitutions-