

Harry's Savoy Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

Appetizers

FILET MIGNON TARTARE
CURED EGG YOLK, CAPERS, PARSLEY, TOASTED BAGUETTE 15.95
HOT CRAB & ARTICHOKE DIP CRISPY SOURDOUGH CROUTONS 14.95
CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEWS,
SCALLIONS, BLACK SESAME SEEDS 14.95
ESCARGOTS À LA BOURGUIGNONNE 12.95
CLAMS CASINO BACON, CASINO BUTTER 16.95
TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO,
WONTON CRISP, PEA TENDRILS, BLACK SESAME 16.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 11.95

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

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

EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA
BLUE POINT (CT) ISLAND PETITE (WA) BIJOU (NB)

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER 9.95 FRENCH ONION SOUP 10.95
CREAMY CARROT & GINGER 9.95
CAESAR SALAD SHAVED REGGIANO 8.95/12.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 8.95
SPINACH & PERSIMMON SALAD GOAT CHEESE, PECANS, PICKLED ONION, POPPY SEED DRESSING 12.95
SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 12.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 12.95
CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 24.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 34.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +4 EA, CRAB CAKE +20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +2)

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS 29.95
CHARBROILED GROUND SIRLOIN BURGER
GRUYERE, PICKLED RED ONION, ARUGULA, SUNDRIED TOMATO PESTO AIOLI 15.95
HOT ROAST BEEF & CHEDDAR
CRISPY FRIED ONIONS, CREAMY HORSERADISH SAUCE & AU JUS 17.95
BUFFALO CHICKEN BUTTERMILK BATTERED CHICKEN, BUFFALO SAUCE, LETTUCE,
BLUE CHEESE DRESSING, BRIOCHE BUN 15.95
CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI 24.95
LOBSTER ROLL MAINE LOBSTER, BUTTERED NEW ENGLAND STYLE ROLL 26.95

Entrées

HARRY'S AWARD WINNING PRIME RIB
AU JUS "MEDIUM RARE AT ITS BEST," WHIPPED POTATOES
CHEF'S CUT 10oz 39.95 GRILL CUT 12oz 41.95 SAVOY CUT 18oz 46.95
BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 39.95
CRAB MAC & CHEESE MIXED GREEN SALAD, CREAMY GARLIC DRESSING 18.95
FAROE ISLAND SALMON CAULIFLOWER RISOTTO, JULIENNE BEETS, ARUGULA, CARROT PURÉE 33.95

Steak

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

GRILLED FILET MIGNON 6oz 35.95 8oz 41.95
16oz NEW YORK STRIP STEAK 45.95
18oz 45 DAY AGED RIBEYE 49.95

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

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

JUMBO LUMP CRAB CAKE 20 • GRILLED SHRIMP 4 EA
SCALLOP 7 EA • OSCAR STYLE 22
6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRABMEAT 20

Pre-Fix Lunch Menu

2 COURSES FOR \$22 -OR- 3 FOR \$28
-No Substitutions-

1st Course

SALAD VERT

-OR-

CLAM CHOWDER

2nd Course

STEAK FRITES

HARICOT VERTS, BERCY BUTTER, FRIES

-OR-

GRILLED SWORDFISH

BASMATI RICE, PINEAPPLE SALSA, CITRUS
BEURRE BLANC

DESSERT

CITRUS THYME OLIVE OIL CAKE

CITRUS GLAZE, BLUEBERRY COMPOTE

-OR-

CRÈME BRULÉE

Sides

BUTTER POACHED ASPARAGUS 9.95
SAUTÉED SPINACH 9.95
SAUTÉED HARICOT VERTS 8.95
SAUTÉED BRUSSELS SPROUTS 9.95
TRI-COLOR CARROTS 8.95
LOBSTER MASHED POTATOES 24.95
REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95
KENNETT SQUARE MUSHROOMS 9.95
BACON-HORSERADISH MASHED POTATOES 8.95
ONION RINGS 10.95
ROASTED NEW POTATOES 8.95
WHIPPED POTATOES 7.95

WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS

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