

Harry's Savoy Grill Menu 5/4/21

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING, THANK YOU.

Starters

- NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
BEEF VEGETABLE SOUP 7.95
CLAMS CASINO 14.95
HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 13.95
CRISPY CALAMARI, MUSTARD LEMON AIOLI, PEPPADEWS,
SCALLION, BLACK SESAME SEEDS 14.95
ESCARGOTS A LA BOURGUIGNON 11.95
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO, WONTON CRISP,
PEA TENDRILS, BLACK SESAME 14.95
ARTISANAL CHEESE BOARD 22.95
ROQUEFORT PAPPILLON BLACK LABEL, OLD AMSTERDAM & CAÑA DE CABRA CHEESE, MARCONA ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM

*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) TOTTEN INLET (WA) PINK MOON (PEI)

- CHERRYSTONE CLAMS ON THE ½ SHELL 2 EA
JUMBO SHRIMP COCKTAIL 4 EA
CRABMEAT COCKTAIL 16

Salads

- BEEF & KALE SALAD CHEVRE, PISTACHIOS, YOGURT DILL DRESSING 11.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONIONS, CHIVES, BLUE CHEESE DRESSING 12.95
BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, LEMON VINAIGRETTE 12.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 26.95
ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB
CAKE +15, SCALLOP +6EA, JUMBO LUMP CRABMEAT +16

Steak

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

- GRILLED FILET MIGNON 6OZ 29.95 8OZ 35.95
16OZ NEW YORK STRIP STEAK 39.95
18OZ 45 DAY AGED RIBEYE 44.95

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

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

FEATURED STEAK WINE:

DECOY CABERNET, SONOMA '18 14/GLS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

- JUMBO LUMP CRAB CAKE 16 • GRILLED SHRIMP 4 EA
SCALLOP 6 EA • OSCAR STYLE 18
6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 16

Sides

- BUTTER POACHED ASPARAGUS 8.95
SAUTÉED SPINACH 8.95
SAUTÉED HARICOTS VERTS 6.95
SAUTÉED BRUSSELS SPROUTS 8.95
TRI-COLOR CARROTS 7.95
LOBSTER MASHED POTATOES 18.95
KENNETT SQUARE MUSHROOMS 8.95
BACON-HORSERADISH MASHED POTATOES 7.95
ROASTED GARLIC NEW POTATOES 6.95
WHIPPED POTATOES 6.95
ONION RINGS 9.95
CRAB MAC & CHEESE 14.95

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, AND WHEAT

Entrees

HARRY'S AWARD WINNING PRIME RIB

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

GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95

ROASTED RACK OF LAMB GRILLED RAMPS, TZATZIKI, MINT, EVOO 36.95

BROILED PRIME PORK CHOP SAUTÉED MUSTARD GREENS, PEACH
CHUTNEY 29.95

PAN SEARED DUCK BREAST SAUTÉED NAPA CABBAGE, CARROTS, RED
PEPPER, SCALLION, SAUCE A L'ORANGE 29.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW,
RAVIGOTE SAUCE 33.95

DIVER SEA SCALLOPS ONION, SAGE & ENGLISH PEA COUS COUS,
GARLIC ROASTED CHERRY TOMATOES, CHEVRE, BALSAMIC GLAZE 32.95

SHRIMP SCAMPI HOUSE MADE LINGUINI, GARLIC LEMON BUTTER,
DICED TOMATO, MICRO BASIL, PARMESAN 31.95

CHILEAN SEA BASS RED LENTILS, FIDDLEHEAD FERNS, ROASTED RED
PEPPERS, PINOT GRIGIO BROTH 34.95

FAROE ISLAND SALMON SAUTÉED KALE, SOUS VIDE BEETS,
CITRUS CARROTS, SALSIFY PUREE 28.95

PAN SEARED HALIBUT RED QUINOA, TASSO HAM, MAQUE CHOUX,
PEA TENDRILS 32.95

BUTTERMILK BATTERED SOFT SHELL CRABS 36.95

NAPA CABBAGE SLAW, GRILLED CORN, EDAMAME, MANGO-
HABANERO PURÉE

Harry's Weekly Specials

TUESDAY OSCAR NIGHT

MAKE ANY STEAK OR ENTRÉE OSCAR STYLE \$10

EVERY WEDNESDAY

½ PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

\$2 OYSTERS

EVERY SUNDAY (EXCLUDING HOLIDAYS)

CLASSIC 3-COURSE DINNER 36.95