

Harry's Savoy Grill Take-Out Menu 1/7/21

Starters

- NEW ENGLAND CLAM CHOWDER 7.95
FRENCH ONION SOUP 8.95
JUMBO SHRIMP COCKTAIL 3.75 EA
CRABMEAT COCKTAIL 16
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 BOURGUIGNONNE 11.95
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
TUNA TARTAR PERSIMMON-HABANERO COULIS, AVOCADO,
WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95

Salads

- ROASTED SQUASH & KALE SALAD FETA CHEESE, SPICED PUMPKIN SEEDS, DRIED CRANBERRIES, CREAMY MAPLE DIJON 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
CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 17.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +15, SCALLOP +5EA, 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

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

- JUMBO LUMP CRAB CAKE 15 • GRILLED SHRIMP 3.75 EA
SCALLOP 5 EA • OSCAR STYLE 18
6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 16

Sides

- BUTTER POACHED ASPARAGUS 8.95
SAUTÉED SPINACH 7.95
SAUTÉED HARICOT VERTS 6.95
SAUTÉED BRUSSELS SPROUTS 8.95
TRI-COLOR CARROTS 7.95
LOBSTER MASHED POTATOES 17.95
ROASTED WILD MAITAKE MUSHROOMS 12.95
KENNETT SQUARE MUSHROOMS 8.95
BACON-HORSERADISH MASHED POTATOES 7.95
ROASTED NEW POTATOES 6.95
WHIPPED POTATOES 6.95
CRAB MAC & CHEESE 12.95

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 LOCALLY FORAGED HEN OF THE WOODS
MUSHROOMS, PORT-CHERRY DEMI 36.95

BROILED PRIME PORK CHOP CHOU CROUTE, CRANBERRY-PEAR
CHUTNEY 29.95

PAN SEARED DUCK BREAST TOASTED BARLEY, ROOT VEGETABLE
MEDLEY, SPICED MAPLE REDUCTION 29.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW,
Ravigote Sauce 33.95

DIVER SEA SCALLOPS LEMON-TARRAGON RISOTTO, ASPARAGUS,
BELL PEPPERS 31.95

CHILEAN SEA BASS QUINOA, ROASTED ROMANESCO & DELICATA
SQUASH, CRANBERRY BEURRE ROUGE 34.95

PAN SEARED SALMON BROCCOLINI, COUS COUS, BEURRE
NOISSETTE, BUTTERNUT SQUASH PUREE 28.95

WILD HALIBUT FRIED POLENTA CAKE, CASTELVETRANO OLIVES,
CAPERS, POMODORO SAUCE, MICRO BASIL 32.95

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

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

Harry's Sandwiches

(SERVED WITH FRENCH FRIES)
SUBSTITUTE SMALL CAESAR SALAD +2

OPEN FACED PRIME RIB SANDWICH
CREAMY HORSERADISH SAUCE 24.95

LOBSTER ROLL 19.95

CRAB CAKE SANDWICH
LEMON AIOLI, FRESH SLAW 17.95

CHARBROILED 10OZ SIRLOIN BURGER
CRISPY FRIED ONIONS, TOMATO, PEPPER JACK CHEESE, GARLIC HERB AIOLI, FRIES 15.95

HOT ROAST BEEF & CHEDDAR
CRISPY FRIED ONIONS, SIDE CREAMY HORSERADISH
& AU JUS 15.95

BUFFALO CHICKEN
BUTTERMILK BATTERED CHICKEN BREAST, BUFFALO SAUCE, LETTUCE,
BLUE CHEESE DRESSING, BRIOCHE BUN 15.95