

Harry's Savoy Grill Easter Menu

Sunday, 04/04/21

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

Starters

- NEW ENGLAND CLAM CHOWDER 8.95
- ROASTED CARROT & FENNEL 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
- TUNA TARTARE PERSIMMON-HABANERO PURÉE, AVOCADO, WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95

*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)	KUMAMOTO (CA)	SAVAGE BLONDE (PEI)

- CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA
- JUMBO SHRIMP COCKTAIL 3.75 EA
- CRABMEAT COCKTAIL 16

Salads

- 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
- ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +3.75EA, 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
 - 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 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 HARICOTS VERTS 6.95
- SAUTÉED BRUSSELS SPROUTS 8.95
- TRI-COLOR CARROTS 7.95
- LOBSTER MASHED POTATOES 17.95
- KENNETT SQUARE MUSHROOMS 8.95
- BACON-HORSERADISH MASHED POTATOES 7.95
- ROASTED GARLIC NEW POTATOES 6.95
- WHIPPED POTATOES 6.95
- CRAB MAC & CHEESE 12.95

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 LOCALLY FORAGED HEN OF THE WOODS
MUSHROOMS, PORT-CHERRY DEMI 36.95
- 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 BLACK RICE, EDAMAME, TARRAGON,
BLOOD ORANGE NAGE 34.95
- PAN SEARED WILD GROUPER 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
1/2 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