

Specialty Cocktails

MOSCOW MULE

Stoli vodka, muddled lime,
Stoli ginger beer, copper cup

PIMMS CUP

Pimms, fresh lime, cucumber,
fresh mint, ginger ale

THE PALOMA

Don Julio blanco tequila,
grapefruit juice, lime, sugar rim

PINEAPPLE-BASIL BREEZE

Stoli vodka, pineapple juice, fresh basil,
fresh lime, club soda

SAVOY LEMONADE

Stoli raspberry, fresh lemon, simple syrup,
lime juice, cranberry, ginger ale

MAIN SQUEEZE

Stoli orange, triplesec,
fresh-squeezed OJ, club soda

KEY WEST BLOODY MARY

Stoli vodka, house made
spicy bloody mary mix, old bay rim

CLASSIC MOJITO

Bacardi rum, fresh lime, fresh mint,
simple syrup, club soda

ORANGE MOJITO

Bacardi rum, fresh lime, fresh mint,
simple syrup, fresh OJ, club soda

THE NEW FASHIONED

Makers Mark, muddled orange and cherry,
bitters, brown sugar, splash of club

Specialty Martinis

WHITE CRANBERRY COSMO

Stoli vodka, triplesec, white cranberry juice,
fresh cranberries

ORANGE BLOSSOM MARTINI

Stoli orange, St. Germaine, freshly squeezed OJ

LEMON BASIL MARTINI

Stoli citros, muddled fresh lemon,
basil, sugar rim

BLUEBERRY POMEGRANATE MARTINI

Stoli blueberry, Pomegranate liqueur,
muddled blueberries, pomegranate juice

PINK PROZAC

Stoli vodka, triplesec, grapefruit juice,
cranberry juice

THE PERFECT MANHATTAN

Crown Royal, M&R sweet and dry vermouth,
lemon twist, shaken hard

The Savoy BISTRO

Bottled Beer

DOMESTIC:

Miller Lite · Budweiser · Bud Lite · Coors Light
Blue Moon · Sam Adams Rebel IPA
Sam Adams Boston Lager · Michelob Ultra
Yuengling Lager · Goose Island IPA
Redd's Apple Ale · O'Douls

IMPORTED:

Heineken · Heineken Lite · Corona
Corona Lite · Amstel Lite · Stella Artois
Peroni · Guinness Stout

Wines by the Glass

HOUSE WINES:

CK MONDAVI
· White Zinfandel · Merlot
· Cabernet Sauvignon · Pinot Grigio · Chardonnay
\$ 6.99 each

PINOT NOIR

Montpelier, California \$ 7.99

PINOT NOIR

Josh Cellars, California \$ 10.99

CABERNET SAUVIGNON

Robert Mondavi
Woodbridge, California \$ 7.59

CABERNET SAUVIGNON

J Lohr Seven Oaks, Paso Robles \$ 10.99

CHIANTI

Ruffino, Tuscany \$ 7.99

MALBEC

Graffigna Reserva, Argentina \$ 8.99

SAUVIGNON BLANC

Cupcake, Marlboro \$ 8.59

PINOT GRIGIO

Castello di Gabbiano, Tuscany \$ 8.59

CHARDONNAY

Chateau St. Jean, North Coast \$ 8.99

CHARDONNAY

Clos du Bois, California \$ 8.99

REISLING

Cavit, Italy \$ 7.99

PROSECCO

Ruffino, Italy \$ 12.99 375ml bottle

MOSCATO

Villa Rosa, Italy \$ 7.99

Starters

ZUCCHINI STICKS

hand breaded zucchini, horseradish
cream sauce \$ 8.99

HOMEMADE POLPETTE

beef, veal and pork meatball, marinara,
seasoned ricotta, parmesan \$ 11.99

PEPPERONI MOZZARELLA STICKS

mozzarella, pepperoni, panko breadcrumbs,
tomato sauce \$ 9.99

"BADA BING" SHRIMP

shrimp, seasoned flour, sweet Thai
chili sauce, hoisin \$ 10.99

SOUTH PHILLY SPRING ROLL

pulled pork, broccoli rabe, provolone, garlic
cream sauce \$ 9.99

EDAMAME HUMMUS

garbanzo beans, edamame, garlic, cilantro,
mint, olive oil; served with focaccia
and grilled vegetables GF* \$ 10.99

GARLIC POTATO CHIPS

freshly fried potato chips, garlic, parmesan,
white truffle oil \$ 7.99

CLAMS CASINO

8 littlenecks, chopped bacon,
sharp cheese GF* \$ 9.99

BACON WRAPPED SHRIMP

6 Gulf shrimp, Applewood bacon,
calypso sauce GF* \$ 10.99

CRISPY CALAMARI

hand floured, banana peppers,
key lime aioli or tomato sauce \$ 11.99

Signature Dish House Specialty!

CRABFINGERS SAVOY

Alaskan snow crab claws,
sherry wine sauce GF* \$ 14.99

GRILLED MARGARITA WINGS

Don Julio tequila, fresh lime,
sweet and sour GF* \$ 10.99

BAKED STUFFED OYSTERS

6 locally sourced oysters, fresh spinach, bacon,
leeks, garlic-breadcrumbs \$ 11.99

ROASTED ITALIAN LONG HOT PEPPERS (3 WAYS) GF*

- Olive oil, garlic \$ 7.99
- Olive oil, garlic, jumbo lump crab \$ 12.99
- Crumbled Italian sausage, tomato sauce,
shaved Parmesan \$ 9.99

FRENCH ONION SOUP

Vidalia, red and Spanish onions; scallions; beef
stock; domestic Swiss and Gruyere
cheeses; crostini \$ 6.99

GF* Item available gluten free;
please ask your server for details

Seafood Bar

RAW OYSTERS

locally caught wild oysters, Prosecco mignonette,
priced per oyster GF* \$ 1.59

RAW MIDDLENECK CLAMS

bloody mary cocktail sauce, fresh lemon,
priced per clam GF* \$.99

SNOW CRAB CLAWS

Alaskan snow crab claws, horseradish-mustard
sauce, priced per claw GF* \$ 2.10

CRAB TOWER

cucumber, mango, avocado, crabmeat,
tri colored tortilla chips GF* \$ 15.99

SASHIMI WON-TACOS

sashimi grade Ahi tuna, mango-jicama salsa,
wasabi cream, bean sprouts \$ 11.99

SAVOY SASHIMI

Ahi tuna, wild caught salmon, sesame seaweed
salad, ginger, soy, wasabi GF* \$ 13.99

SHRIMP COCKTAIL

5 beer poached Gulf shrimp, bloody mary cocktail
sauce, fresh lemon \$ 11.99

STEAMED CLAMS ITALIANO

12 littleneck clams, white wine, butter, garlic,
Italian herbs GF* \$ 11.99

OYSTER SHOOTER

homemade bloody mary mix,
fresh lemon, shot of absolut peppar
rimmed in old bay GF* \$ 6.49

Grilled Seafood

with house salad, choice of one side
and your choice of sauce

SESAME CRUSTED AHI TUNA

GF* \$ 23.99

CANADIAN WILD CAUGHT

ATLANTIC SALMON

GF* \$ 23.99

JUMBO GULF SHRIMP

GF* \$ 18.99

AUSTRALIAN SEA BASS

GF* \$ 23.99

SAUCES

- PINEAPPLE-MANGO SALSA
- LEMON BEURRE BLANC
- ASIAN GINGER SAUCE
- LIME-CILANTRO GLAZE



GIFT CARDS AVAILABLE
IN ANY AMOUNT
please ask your server

Burgers & Sandwiches

served with house cut fries;
sweet potato fries add \$ 1

CRAB CAKE SANDWICH

panko crusted crab cake, arugula, tomato,
chipotle mayo, country roll \$ 15.99

GRILLED CHEESE & SHORT RIB SANDWICH

pulled, certified black angus braised short rib,
baby arugula, sautéed red onions, Monterey and
Jack cheeses, sour dough bread \$ 11.99

TEX-MEX BURGER

Angus beef, chipotle mayo, lettuce, tomato,
Jack cheese, Applewood bacon \$ 12.49

BUFFALO BURGER

Angus beef, blue cheese, Applewood bacon,
buffalo sauce \$ 12.99

EAST VINELAND BURGER

Angus beef, long hot pepper, lettuce, tomato,
American cheese \$ 11.99

Signature Dish

THE SAVOY CHEESESTEAK

Angus steak meat, fried onions,
American cheese, long hot pepper \$ 12.99

PORTOBELLO SANDWICH

grilled Portobello mushroom, roasted red
peppers, Pesto mayo, arugula, tomato,
fresh mozzarella, country roll \$ 12.99

GRILLED CHICKEN BLT

marinated chicken breast, bacon, lettuce, tomato,
sour dough bread, Cajun mayo \$ 11.99

GRILLED CHICKEN CAPRESE SANDWICH

marinated chicken breast, tomatoes, basil,
fresh mozzarella, balsamic aioli \$ 11.99

Flatbreads

MEDITERRANEAN

roasted red peppers, artichokes, black olives,
Feta, pesto, oregano \$ 11.99

CHICKEN BACON RANCH

Applewood bacon, grilled chicken, chopped
tomatoes, scallions, cheddar cheese,
herb-ranch dressing \$ 11.99

CHEESESTEAK

Angus steak meat, American cheese, caramelized
onions, lettuce, tomato, Italian spices \$ 12.99

MARGARITA

roasted garlic rubbed, Roma tomatoes,
fresh mozzarella, Marolda farms basil \$ 9.99

OLD BAY CRAB

jumbo lump, mozzarella, scallions,
secret crab sauce \$ 16.99

GF* Item available gluten free;
please ask your server for details

Salads

CREAMY SHRIMP AND DILL WEDGE

iceberg wedge, gulf shrimp, garlic, fresh dill,
red onion, Greek yogurt GF* \$ 14.99

ROASTED RED PEPPER SALAD

fresh roasted peppers, fresh buffalo
mozzarella, baby spinach, EVOO,
balsamic glaze GF* \$ 13.99

FRIZZ KALE SALAD

tender kale, roasted beets,
grilled chicken, blue cheese crumbles,
apple slices, toasted almonds,
white balsamic vinaigrette GF* \$ 13.49

TIJUANA CAESAR

romaine greens, Don Julio tequila-
marinated shrimp, black olives,
grape tomatoes, Parmesan,
lemon-Caesar dressing GF* \$ 14.49

AHI TUNA SALAD

blackened Ahi tuna, julienne carrots,
cucumbers, field greens, Thai peanut dressing,
crunchy Asian noodles \$ 15.99

TRADITIONAL CAESAR SALAD

romaine lettuce, croutons, Parmesan,
black olives, grape tomatoes,
creamy Caesar dressing GF* \$ 9.99

BISTRO SALAD BOWL FOR 2

our house specialty! Baby field greens,
carrots, cucumbers, grape tomatoes, purple
cabbage, sharp cheese, grated Romano,
house vinaigrette GF* \$ 5.95

Sides Enough to Share

WILD MUSHROOM RISOTTO

\$ 4.99

SAUTÉED BABY SPINACH WITH OLIVE OIL & GARLIC

\$ 3.99

GRILLED ASPARAGUS

\$ 4.99

SAUTÉED BROCCOLI RABE WITH OLIVE OIL & GARLIC

\$ 4.99

The Savoy

BISTRO

LET MERIGHI'S SAVOY INN
HOST YOUR NEXT EVENT

private affairs, wedding receptions,
baby showers, any special occasion

ON- AND OFF-PREMISES CATERING

Pasta Bowls

served with a garden salad

CRAB AND ARUGULA BOWL

angel hair pasta, jumbo lump crab,
fresh Jersey arugula, garlic,
olive oil (red or white) GF* \$ 24.99

LOBSTER RAVIOLI

topped with seared Gulf shrimp,
wild mushrooms,
roasted garlic cream sauce \$ 26.99

Signature Dish

HOMEMADE MEAT RAVIOLI

ground beef and veal, spinach, ricotta,
marinara \$ 17.99

4 CHEESE STUFFED RIGATONI

broccoli rabe, white beans, olive oil and garlic,
Parmesan breadcrumbs \$ 17.99

HOMEMADE LASAGNA

crumbled Italian sausage, ricotta, mozzarella,
Parmesan, marinara \$ 16.99

Signature Dish

GNOCCHI AND SHORT RIB

pulled short ribs, potato gnocchi,
red wine demi-glace, shaved Parmesan \$ 19.99

LINGUINE AND CLAMS

red or white clam sauce, garlic, olive oil,
white wine GF* \$ 18.99

CAJUN CHICKEN BOWL

penne pasta, blackened chicken, baby spinach,
grape tomatoes, creamy alfredo sauce \$ 16.99

SHRIMP SCAMPI

angel hair pasta, gulf shrimp, garlic, EVOO,
diced tomatoes, fresh basil GF* \$ 18.99

GF* Item available gluten free;
please ask your server for details

DISCLAIMER: We practice serious caution in preparing our
gluten free items and do our best to ensure a gluten free product.
Merighi's Savoy Inn is not a gluten free environment. In consuming
our gluten free items, be aware that there may be a chance of
cross contamination. Patrons are encouraged to consider this
information in light of their individual requirements and needs.

DISCLAIMER: Consuming raw or undercooked foods such as
meat, poultry, fish, shellfish and eggs may increase your risk of
food borne illness.



Check us out on Facebook
Find out about upcoming events

Entrees

served with house salad,
choice of one side

VEAL OR CHICKEN PARMESAN

pan fried breaded cutlets,
mozzarella, tomato sauce
V \$ 24.99, C \$ 18.99 | ½ size V \$ 19.99, C \$ 15.99

GRILLED FILET OF SIRLOIN

Applewood bacon wrapped,
tabasco fried onions, horseradish cream
GF* \$ 26.99

Signature Dish

SAVOY CRAB CAKES

broiled jumbo lump crab cakes,
chipotle mayo \$ 28.99 | ½ size \$ 18.99

Signature Dish

SAVOY MILANESE

your choice of pan fried, breaded chicken or
veal cutlet with baby arugula, grape tomatoes,
shaved Parmesan, lemon-vinaigrette
• Veal \$ 25.99 • Chicken \$ 19.99

STEAK DIANE

medallions of certified Angus beef sirloin,
mushrooms, shallots, brandy-Dijon
cream sauce \$ 28.99

SMOTHERED FILET MIGNON

grilled filet, Vidalia onions,
wild mushrooms GF* \$ 34.99

BOURBON STREET SALMON

wild Canadian salmon, black peppercorns,
brown sugar, bourbon glaze GF* \$ 23.99

SEARED DAYBOAT SCALLOPS

Pan seared scallops with butter, fresh parsley and
shallots on lemon scallion risotto \$ 28.99

CHICKEN CAPE MAY

chicken breast, fresh asparagus, prosciutto,
jumbo lump crab, Fontina cheese,
fresh lemon GF* \$ 23.99 | ½ size \$ 19.99

GRILLED VEGETABLE RISOTTO

zucchini, squash, asparagus, Roma tomatoes,
wild mushroom and spinach risotto, white truffle
oil, balsamic reduction GF* \$ 18.99
add grilled chicken \$ 3
add grilled shrimp \$ 5

CHICKEN FRANCAISE

sautéed chicken and eggplant,
lemon white wine sauce
\$ 19.99 | ½ size \$ 15.99

CHICKEN MARSALA

sautéed chicken breast, wild mushrooms,
Marsala wine, over stuffed rigatoni,
dollop of ricotta \$ 21.99 | ½ size \$ 16.99