

The Savoy  
BISTRO

STARTERS

- ZUCCHINI FRIES**  
hand breaded zucchini,  
horseradish cream sauce 9.99
- PEPPERONI MOZZARELLA STICKS**  
mozzarella, pepperoni,  
panko breadcrumbs,  
tomato sauce 10.99
- BADA BING SHRIMP**  
shrimp, seasoned flour,  
sweet Thai chili-hoisin sauce 11.99
- EDAMAME HUMMUS**  
garbanzo beans, edamame,  
garlic, cilantro, mint, olive oil  
served with pita and  
grilled vegetables GF 11.29



House Specialty

**CRAB FINGERS SAVOY**  
Crab claws in our sherry  
wine sauce GF 15.99

- CRISPY CALAMARI**  
hand floured, banana peppers,  
tomato sauce 11.99
- LUNA'S WINGS (8)**  
house floured wings served with  
your choice of Buffalo ranch  
or honey-BBQ 10.99

- ROASTED ITALIAN  
LONG HOT PEPPERS (2 WAYS)**
- olive oil, garlic GF 8.99
  - crumbled Italian sausage,  
tomato sauce,  
shaved Parmesan 10.99

**STUFFED MUSHROOM CAPS**  
filled with Italian sausage,  
spinach and mozzarella cheese 10.99

**BREADED ARTICHOKE HEARTS**  
lightly breaded artichoke  
hearts with fresh lemon  
aioli dipping sauce 11.99

**POLENTA ROUNDS**  
homemade polenta topped with  
spinach, mushrooms and  
Fontina cheese 10.99

**GRILLED EGGPLANT PARMESAN**  
fresh eggplant, ricotta, sliced  
tomatoes, and mozzarella 9.99

**ONION SOUP**  
Vidalia onions, beef stock  
with melted provolone  
and Fontina, crostini 6.99

SEAFOOD BAR

- BAKED STUFFED OYSTERS (6)**  
locally sourced wild oysters,  
fresh spinach, bacon,  
leeks, garlic-breadcrumbs 13.99
- RAW OYSTERS**  
locally sourced wild oysters,  
apple cider mignonette,  
priced per oyster GF 2.00
- RAW MIDDLENECK CLAMS (8)**  
spicy cocktail sauce,  
fresh lemon GF 11.99
- CLAMS CASINO (8)**  
middleneck, chopped  
bacon, sharp cheese GF 12.99
- STEAMED CLAMS ITALIANO (12)**  
littleneck clams, white wine,  
butter, garlic, Italian herbs GF 13.59
- TUNA CRUDO**  
Italy's version of Sushi—  
raw, ultra grade yellow fin tuna,  
crispy cucumber slices, lemon-  
vinaigrette, sesame seeds,  
sea salt GF 12.99
- SHRIMP COCKTAIL (5)**  
beer poached Gulf jumbo shrimp,  
Bloody Mary cocktail sauce,  
fresh lemon GF 12.99
- COLD CRAB CLAWS**  
served with a horseradish  
cream sauce GF 15.99

SALADS

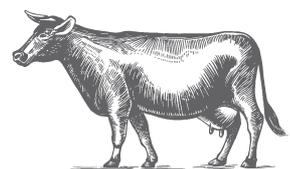
- FRIZZ KALE SALAD**  
tender kale, roasted beets,  
grilled chicken, dried cranberries,  
blue cheese crumbles, apple slices,  
toasted almonds, white  
balsamic vinaigrette GF 14.99
- TRADITIONAL CAESAR SALAD**  
romaine lettuce, croûtons,  
Parmesan, black olives,  
grape tomatoes,  
Caesar dressing GF 10.99  
add grilled chicken 4.00  
add grilled shrimp 6.00

House Specialty

- BISTRO SALAD BOWL FOR 2**  
Baby field greens, carrots,  
cucumbers, grape tomatoes,  
purple cabbage, sharp cheese,  
grated Romano, house  
vinaigrette GF 6.99  
add grilled chicken 4.00  
add grilled shrimp 6.00

BURGERS & SANDWICHES

- served with house cut fries
- CRAB CAKE SANDWICH**  
panko crusted crab cake,  
arugula, tomato, chipotle mayo,  
country roll 16.99
- BLUE ON BLACK BURGER**  
Angus beef, Applewood bacon,  
Cajun seasonings, bleu cheese 13.99
- STEAKHOUSE BURGER**  
Angus beef, crispy onions,  
Cooper sharp cheese,  
A-1 steak sauce 13.59
- EAST VINELAND BURGER**  
Angus beef, long hot pepper,  
lettuce, tomato,  
American cheese 12.99



Signature Dish

**THE SAVOY CHEESE STEAK**  
Angus steak meat, fried onions,  
American cheese,  
long hot pepper 13.99

**GRILLED VEGGIE SANDWICH**  
zucchini, yellow squash,  
red and green bell peppers,  
red onion and mushrooms  
with herbed ricotta and Fontina  
cheese on a panini roll 11.99

**THE SOUTH PHILLY ITALIAN**  
chicken cutlet, sautéed  
broccoli rabe, provolone  
on a country roll 12.99

FLATBREADS

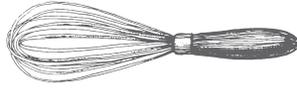
- MARGARITA**  
roasted garlic, Roma tomatoes,  
fresh mozzarella, and basil 10.99
- CHICKEN FLORENTINE**  
grilled chicken, fresh spinach,  
tomatoes, roasted garlic,  
and mozzarella 12.99
- CLAMS CASINO**  
whole baby clams, Applewood  
bacon, Cooper sharp cheese 15.99
- CHICKEN BACON RANCH**  
grilled chicken, Applewood  
bacon, tomatoes, scallions,  
cheddar cheese, avocado,  
and herb-ranch dressing 12.99
- CHEESE STEAK**  
Angus steak meat,  
American cheese, caramelized  
onions, lettuce, tomatoes,  
and Italian spices 13.99

GF  
GLUTEN FREE

**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.

## PASTA BOWLS

served with our house Bistro salad bowl



### Signature Dish

**GNOCCHI AND SHORT RIB**  
pulled short rib, potato gnocchi,  
red wine demi-glace,  
shaved Parmesan 21.99

**CRAB AND ARUGULA BOWL**  
angel hair pasta, jumbo lump crab,  
fresh Jersey arugula, garlic,  
olive oil (red or white) GF 27.99

**LOBSTER AND SHRIMP RAVIOLI**  
tossed with fresh asparagus,  
heirloom tomatoes,  
sherry-cream sauce 24.99



### Signature Dish

**HOMEMADE MEAT RAVIOLI**  
ground beef, spinach,  
ricotta, marinara 19.99

**HOMEMADE LASAGNA**  
crumbled Italian sausage,  
ricotta, mozzarella,  
Parmesan, marinara 18.99

**TRADITIONAL BOLOGNESE SAUCE**  
(tomatoes are not the main ingredient!)  
cavatelli tossed with ground beef,  
pork and veal, onions, celery and  
carrots with a touch of tomato 19.99

**LINGUINE AND CLAMS**  
red or white clam sauce, garlic,  
olive oil, white wine GF 19.99

**CAJUN CHICKEN BOWL**  
penne pasta, blackened chicken,  
baby spinach, grape tomatoes,  
creamy Alfredo sauce 18.99

**SEAFOOD PESCATORE**  
Gulf shrimp, bay scallops,  
middleneck clams, and mussels  
on linguine (red or white) 28.99

**CHICKEN PALERMO BOWL**  
creamy pesto with sun-dried  
tomatoes, roasted red peppers,  
black and green olives, artichoke  
hearts and Parmesan cheese  
over penne 18.99

**EGGPLANT RAVIOLI PARMESAN**  
ravioli filled with roasted eggplant  
and ricotta topped with marinara,  
shredded mozzarella  
and Parmesan 19.99

**SHRIMP SCAMPI BOWL**  
Gulf shrimp tossed with  
grape tomatoes and a  
garlic-scampi sauce  
on angel hair pasta GF 21.99

## ENTRÉES

entrées served with our house salad and choice of one side

### GRILLED MEATS

6 oz.  
**PETITE FILET MIGNON**  
30.99

14 oz.  
**RIB EYE STEAK**  
31.99

12 oz.  
**NEW YORK STRIP STEAK**  
30.99

#### CUSTOMIZE YOUR STEAK ENTRÉE:

##### CHOOSE A SAUCE

CREAMY HORSERADISH • BRANDY PEPPERCORN • RED WINE DEMI-GLACE

##### OPTIONAL ADDITIONS:

SHRIMP SCAMPI (2) 4.00 • HOMEMADE CRAB CAKE 8.99 • SAUTÉED MUSHROOMS AND ONIONS 3.00

### CHICKEN –OR– VEAL

**MILANESE** pan fried breaded cutlets  
topped with arugula, grape tomatoes,  
shaved Parmesan, lemon-vinaigrette

<b>CHICKEN</b>	<b>VEAL</b>
full size / half size	full size
20.99 / 17.99	26.99

**PARMESAN** pan fried breaded cutlets  
with mozzarella and marinara sauce

<b>CHICKEN</b>	<b>VEAL</b>
full size / half size	full size
20.99 / 17.99	25.99

**SALTIMBOCCA** sautéed with  
imported prosciutto, provolone cheese  
and fresh sage on baby spinach

<b>CHICKEN</b>	<b>VEAL</b>
full size / half size	full size
21.99 / 18.99	26.99

**CAPE MAY** fresh asparagus, prosciutto,  
jumbo lump crab, Fontina cheese

<b>CHICKEN</b>	<b>VEAL</b>
full size / half size	full size
27.99 / 24.99	32.99

**FRANCAISE** sautéed with eggplant  
and a lemon white wine sauce

<b>CHICKEN</b>	<b>VEAL</b>
full size / half size	full size
21.99 / 18.99	25.99

### Signature Dish

**SAVOY CRAB CAKES**  
broiled jumbo lump crab cakes,  
chipotle mayo  
full size 30.99 • half size 20.99



### GRILLED SEAFOOD

includes our house salad, one side  
and your choice of sauce

**SESAME CRUSTED AHI TUNA**  
GF 24.99

**FAROE ISLAND  
WILD CAUGHT SALMON**  
GF 23.99

**JUMBO GULF SHRIMP (8)**  
GF 19.99

**FLORIDA RED SNAPPER**  
GF 23.99

**CHOOSE A SAUCE:**  
PINEAPPLE-MANGO SALSA  
LEMON-BUTTER  
THAI-GINGER SAUCE  
HERB-PESTO SAUCE

### HOUSE FAVORITES

**BOURBON STREET SALMON**  
Faroe Island wild caught salmon,  
black peppercorns, brown sugar,  
bourbon glaze GF 24.99

**PARMESAN ENCRUSTED  
ORANGE ROUGHY**  
lemon caper sauce with tomatoes  
over sautéed spinach 27.99

**SEARED DAY BOAT  
SEA SCALLOPS**  
over bacon-leek risotto with  
lemon-brown butter 30.99

**GRILLED SMOTHERED  
PORK CHOPS**  
bone-in pork chops smothered  
in mushrooms, onions and  
a splash of Marsala demi-glace 19.99

**GRILLED VEGETABLE RISOTTO**  
zucchini, squash, asparagus,  
and Roma tomatoes over wild  
mushroom and spinach risotto,  
white truffle oil,  
balsamic reduction GF 20.99  
add grilled chicken 4.00  
add grilled shrimp 6.00

### SIDES ENOUGH TO SHARE

**WILD MUSHROOM RISOTTO**  
7.99

**SAUTÉED BABY SPINACH –OR– BROCCOLI RABE**  
with olive oil and garlic 4.99

**GRILLED ASPARAGUS**  
5.99