

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)**
middlenecks, 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

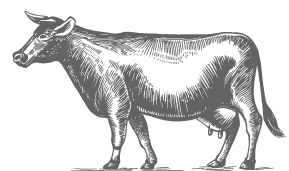
- FRIZZ KALE SALAD**
tender kale, roasted beets,
grilled chicken, dried cranberries,
blue cheese crumbles, apple slices,
toasted almonds, white
balsamic vinaigrette GF 14.99
- TRADITIONAL CAESAR SALAD**
romaine lettuce, croûtons,
Parmesan, black olives,
grape tomatoes,
Caesar dressing GF 10.99
add grilled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

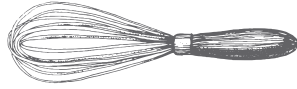
- MARGARITA**
roasted garlic, Roma tomatoes,
fresh mozzarella, and basil 10.99
- CHICKEN FLORENTINE**
grilled chicken, fresh spinach,
tomatoes, roasted garlic,
and mozzarella 12.99
- CLAMS CASINO**
whole baby clams, Applewood
bacon, Cooper sharp cheese 15.99
- CHICKEN BACON RANCH**
grilled chicken, Applewood
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

CHICKEN	VEAL
full size / half size	full size
20.99 / 17.99	26.99

PARMESAN pan fried breaded cutlets
with mozzarella and marinara sauce

CHICKEN	VEAL
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

CHICKEN	VEAL
full size / half size	full size
21.99 / 18.99	26.99

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

CHICKEN	VEAL
full size / half size	full size
27.99 / 24.99	32.99

FRANCAISE sautéed with eggplant
and a lemon white wine sauce

CHICKEN	VEAL
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