

THE SAVOY BISTRO

STARTERS

CRABFINGERS SAVOY (GF)

our house specialty since 1954, crab claws in secret sherry wine sauce 17.99

CLAMS ITALIANO (GF)

middlenecks, white wine, lemon-butter, garlic, EVOO, fresh herbs 16.99

CLAMS CASINO (GF)

middlenecks, bacon, Cooper sharp cheese 14.99

CRISPY CALAMARI

banana peppers, marinara sauce 13.99

STUFFED MUSHROOMS

boursin cheese, fresh herbs, baby spinach, seasoned panko breadcrumbs 13.99

BAKED OYSTERS

locally sourced, wild caught, garlic-breadcrumbs, leeks, spinach, bacon 15.99

OYSTERS ON THE HALF SHELL (GF)

local east points, prosecco mignonette, cocktail sauce, fresh lemon 13.99

BAKED GNOCCHI

potato gnocchi, Fontina, Parmesan, mozzarella cheeses 13

ITALIAN LONG HOTS (GF)

seedless long hot peppers, olive oil, fresh garlic 12.99
with sausage and marinara 13.99

LUNA'S WINGS

house floured +choose buffalo ranch, Jamaican jerk, or bourbon BBQ 13.99

BACON WRAPPED

BRUSSELS SPROUTS (GF)

balsamic glaze 13.99

ARTICHOKE FRITTERS

hand breaded artichoke hearts, citrus aioli dipping sauce 14.99

TUNA TOWER (AGF)

ahi tuna, avocado, mango, arborio rice, wasabi, pickled ginger, sesame seeds, soy ginger sauce 18.99

BURRATA BOARD

fresh mozzarella with creamy center, parmesan crostini, roasted red peppers, grapes, prosciutto, aged balsamic 15.99

PASTA, POLENTA, RISOTTO

PAPPARDELLE

WITH SMOKED SALMON*

olive oil, lemon, spring peas, capers, dill, white wine, EVOO 24.99

GNOCCHI VODKA BLUSH

potato gnocchi, prosciutto, baby spinach, parmesan, vodka blush sauce 23.99

CRAB RAVIOLI

Maryland crab and ricotta with lemon-roasted garlic cream sauce 29.99

RED RISOTTO (GF)

jumbo lump crab, spinach, Roma tomato sauce with grape tomatoes and fresh basil 32.99

POLENTA ARRABIATTA (GF)

Gulf shrimp, green olives, Italian sausage, long hot peppers, spicy red sauce 28.99

CAVATELLI BOLOGNESE (AGF)

traditional meat sauce (pork, beef, veal) 23.99

CAJUN CHICKEN BOWL*

blackened chicken, mini rigatoni pasta, smoked sausage, baby spinach, grape tomatoes, creamy alfredo 24.99

SEAFOOD CIOPPINO*

linguine, Gulf shrimp, sea scallops, middleneck clams, olive oil, garlic
+ bianco or spicy red 34.99

RAVIOLI WITH SHORT RIB

pulled short rib, cheese ravioli, red wine demi glace, parmesan 28.99

LINGUINE AND CLAMS*

garlic, olive oil, white wine, middlenecks
+ red or white 25.99

CREAMY TUSCAN SHRIMP*

sautéed Gulf shrimp, baby spinach, sun-dried tomatoes, 4 cheese alfredo sauce, penne 27.99

GRILLED VEGETABLE RISOTTO (GF)

spinach and mushroom risotto, zucchini, squash, asparagus, Roma tomato, red and green peppers, balsamic drizzle, white truffle oil 23.99
+ grilled chicken 6.99 + shrimp 8.99

(GF) = gluten-free

(AGF) = available gluten-free

* gluten-free option available for additional 1.99

BURGERS AND SANDWICHES

EAST VINELAND BURGER

angus beef, American cheese, lettuce, tomato, long hot pepper, fries 17.99

SMOKEHOUSE BURGER

angus beef, cheddar, applewood bacon, onion ring, BBQ sauce, fries 18.99

SAVOY CHEESESTEAK

angus steak meat, american cheese, long hot pepper, onions, fries 16.99

CHICKEN RAPPINI SANDWICH

chicken cutlet, broccoli rabe, provolone, roasted garlic aioli, fries 18.99

CAJUN CHICKEN SANDWICH

blackened chicken, roasted red peppers, onion fringes, remoulade, brioche roll, fries 17.99

MAIN PLATES

BOURBON PECAN SALMON (GF)

wild Faroe island salmon, pan seared,
brown sugar, black peppercorns,
toasted pecans, bourbon glaze 28.99

SAVOY CRAB CAKES

lump crab, citrus aioli 36.99

GRILLED SESAME CRUSTED AHI TUNA (GF)

fresh ginger, sesame seeds, seaweed salad,
soy reduction 27.99

BRANZINO PICCATA (AGF)

Mediterranean sea bass filet, lemon caper sauce,
baby spinach 31.99

STUFFED BLACK BASS (AGF)

filled with crab imperial, mushroom and
spinach risotto, parmesan crema 38.99

PARMIGIANA (AGF)

marinara sauce, mozzarella, side of pasta
nature veal 28.99 | chicken 24.99

MILANESE (AGF)

baby arugula, grape tomatoes,
lemon vinaigrette, parmesan
nature veal 29.99 | chicken 25.99

CAPE MAY (AGF)

fresh asparagus, lump crab, prosciutto, fontina
nature veal 37.99 | chicken 32.99

SALTIMBOCCA (AGF)

prosciutto, provolone, fresh sage, baby spinach
nature veal 29.99 | chicken 25.99

MARSALA (AGF)

wild mushrooms, marsala wine over potato gnocchi
nature veal 31.99 | chicken 26.99

GRILLED FILET MIGNON (AGF)

brandy-peppercorn sauce 6oz. 35.99 | 8oz. 42.99

GRILLED NEW YORK STRIP (AGF)

12oz. sirloin, cowboy butter, onion rings 35.99

GRILLED CENTER CUT SIRLOIN (GF)

balsamic onion-bacon jam 32.99

GRILLED PORK CHOP (GF)

center cut, bone-in pork rib chop
blueberry-BBQ sauce 31.99

WINES BY THE GLASS

SAUVIGNON BLANC

Cupcake, New Zealand 10.99

CHARDONNAY

Coastal Vines, CA 9
Carmel Road, Monterey 11.99

PINOT GRIGIO

Coastal Vines, CA 9
Ca' Montini, Trento 12.99

RIESLING

Cavit, Italy 10.99

PROSECCO

Lunetta, Italy 10.99

WHITE ZINFANDEL

Estrella, Italy 8.99

MOSCATO

Villa Rosa, Italy 10.99

PINOT NOIR

Angeline, CA 10.99
Carmel Road, Monterey 12.99

CABERNET SAUVIGNON

Coastal Vines, CA 9
J Lohr, Paso Robles 12.99

MERLOT

Coastal Vines, CA 9

MALBEC

Piatelli Reserva, Argentina 11.99

CHIANTI

Ruffino, Italy 11.99

SIGNATURE DRINKS

BOURBON CRUSH

makers mark, homemade sours,
amarena cherry, lemon rind

COASTAL MANHATTAN

4 roses bourbon, homemade sours,
cabernet sauvignon

STRAWBERRY COLLINS

muddled strawberry, bombay sapphire,
sours, splash of club

BUENA BREEZE

Malibu rum, peach schnapps, pineapple
and cranberry, splash of raspberry

BLOOD ORANGE COSMO

muddled orange, triple sec,
orange vodka, splash of OJ and cran

NEW JERSEY OLD FASHIONED

muddled blueberry and orange, crown royal,
peach crown royal, splash of club

GRAPEFRUIT BASIL MARTINI

fresh grapefruit, lime and basil, grapefruit
vodka, lime vodka, cranberry, sugared rim

ESPRESSO MARTINI

stoli vanilla vodka, kahlua, baileys,
espresso vodka, fresh espresso

ITALIAN MARGARITA

reposado tequila, amaretto, OJ, lime

ENHANCEMENTS

SAUTÉED LUMP CRABMEAT 12.99

LEMON PARMESAN AND ASPARAGUS RISOTTO 9.99

SAUTÉED BABY SPINACH olive oil, garlic 6.99

SAUTÉED BROCCOLI RABE olive oil, garlic 7.99

GRILLED ASPARAGUS shredded Parmesan 7.99

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 foodborne illness.

MOCKTAILS

POM BERRY BLISS

fresh lemon and blueberry,
pomegranate juice, lemonade

TROPICAL SUNRISE

orange and pineapple juices, strawberry
preserve, coconut cream

ITALIAN SODA

muddled amarena cherries,
ginger ale, lime