

# SAVIN ROCK ROASTING COMPANY

## NEIGHBORHOOD BAR & GRILL

### House Made Soups

**Chowdah \$4.50 / \$7.95**

Clear broth with clams, onions, celery & potatoes

**Creamy Crab Bisque \$4.95 / \$8.95**

Crabmeat slowly simmered with cream & dry sherry

**Today's Soup \$4.25 / \$6.95**

Made fresh with love, Please ask your server

### Appetizers

**Our Famous Meatballs (1) \$2.95**

Freshly ground Pork, Choice Angus beef, roasted garlic, fresh oregano, parsley and 5 cheeses, on garlic toast

**Elena's Eggplant Dip \$7.95**

House Made Eggplant cutlets, plum tomato basil sauce 5 cheeses served bubbly hot with garlic toasts

**Seafood Stuffed Mushrooms \$9.95**

Fresh Jumbo mushrooms, stuffed with crab, shrimp, scallops, butter and sherry wine

**Captains Cakes \$10.95**

Griddled cakes with sweet crab, gulf shrimp, scallops and cod

**Garlic Bread Fondue \$8.95**

A baked cheesy, garlicky dip served with griddled garlic bread

**Old Fashioned Stuffed Clams \$8.95**

Chock full of local clams, roasted garlic, celery, onions, carrots, parsley & mozzarella

**Artichoke Heaven \$8.95**

An old family recipe baked stuffed with toasted garlic, Italian pancetta bacon and Parmigiana cheese

**Rhode Island Calamari \$11.95**

Delicious, crispy, perfectly fried in our special flour served with Fra Diavlo sauce

**12 Herb Chicken Tenders \$8.95**

Fried in our 12 herb flour served your choice Buffalo, Cherry Whiskey Barbecue sauce or Dry Cajun Rub

**Wings N Things \$10.95**

Delicious Buffalo Wings, crispy House made potato chips, Danish Blue Cheese dressing and celery

**House Made Onion Rings \$6.95**

Thinly sliced fresh onions seasoned with salt, garlic & pepper dipped in our special flour, fried to perfection, horsey sauce

**SRRC Shrimp Cocktail \$11.95**

Sweet Gulf shrimp, specially seasoned gently grilled to order, quickly chilled, served with lemon and cocktail sauce

### Satisfying Salads

**Classic Caesar Salad \$8.95 (Add Chicken \$12.95)** GF

Romaine, parmigiana and garlic croutons tossed in our classic house made Caesar dressing

**The Savin Rock Salad \$8.95 (Add Chicken \$12.95)** GF

Cucumbers, grape tomatoes, chick peas, fire roasted peppers, Imported olives, oregano, crumbled honey infused goat cheese Kalamata olives & mixed greens tossed in white balsamic vinaigrette

**The Meatball Salad \$12.95**

Romaine, grape tomatoes, olives, onion, roasted red peppers, Parmigiana cheese, tossed in xtra virgin olive oil and vinegar, topped with one of our famous meatballs & garlic toasts

**The Carver \$13.95** GF

Mixed greens, grape tomatoes, cucumber and olives, topped with turkey breast, roast beef, Virginia ham and your choice of cheese

**Chelsea's Chicken Salad \$13.95** GF

A fresh crisp mix of greens, cinnamon coated apples, chopped celery, all tossed with white balsamic vinaigrette topped with crisp bacon, toasted sunflower seeds and seasoned grilled chicken tenderloins

### House Made Dressings

House Grown Herb vinaigrette, Balsamic Honey Vinaigrette, Creamy Ranch, Russian, Creamy Cracked Pepper Parmigiana, Danish Bleu Cheese (add 50¢), Specials Dressing

### Bodacious Burgers

10 oz Beef burger made from ground Angus Chuck for great beefy flavor, served on a toasted roll with house made pickles and potato chips

**The Ultimate Steak Burger \$12.95**

Classic with lettuce, tomato and onion

Add cheese or bacon \$1, grilled onion or mushrooms .50

**Barbeque Bacon Burger \$13.95**

Topped with melted cheddar cheese, apple wood bacon and a Jim Beam Red Stag cherry whiskey BBQ sauce

**The Patty's Melt Burger \$13.95**

Griddled on rye with American cheese & fried onions

**The Diavlo Burger \$13.95**

Topped with melted mozzarella cheese, fried onions, Hot cherry peppers and tomato

**Buffalo Chicken Bacon Burger \$12.95**

Grilled Chicken breasts topped with crisp bacon, bleu cheese sauce, buffalo sauce, crisp lettuce & tomato

### House Sandwiches \$12.95

**Our Roast Beef, Corned Beef, Pastrami & Turkey are house made and slow roasted daily.**

Our sandwiches are served with house made pickles and house made potato chips.

**Half & Half \$12.95**

Your choice of a 1/2 house sandwich a crisp salad or cup of soup (Crab Bisque + 1.00)

**Specialty Sandwiches \$13.95**

Our Specialty sandwiches are served with house made potato chips and house made pickles

#### Pastrami Classic

Our Pastrami on rye with Swiss, tomato, onion, brown mustard

#### Classic Pastrami Melt

House made Pastrami griddled on fresh rye bread with Swiss cheese caramelized onions, brown mustard

#### Corned Beef Melt

Our Corned Beef griddled on fresh Rye bread with Swiss cheese caramelized onions, brown mustard

#### The Rueben

House made Corned beef griddled on rye with Swiss, sauerkraut and Russian dressing

#### The Beach Club

Choice of house roasted meats served club style on your choice of toast with crisp bacon, American cheese, lettuce, tomato & mayo

#### Best Beef & Cheddar

House made Roast Beef panini griddled on country white bread with cheddar cheese, fried onions and sautéed mushrooms

#### The Captain Thomas Combo

A triple decker combo of house roasted turkey, house roast beef, baked ham, Crispy bacon, swiss cheese, lettuce, tomato, pickles & mayo on your choice of bread

#### The Savin Rock Melt

House roasted Turkey griddled with crispy bacon, American cheese, sliced tomato, house made pickles, mayo, on your choice of bread

#### Chicken Parm Melt

12 herb chicken breast baked in plum tomato basil sauce, with melted mozzarella & parmigiana cheeses on a fresh Lupi's sub roll

#### The Eggplant Melt

House made eggplant cutlets baked in plum tomato sauce with melted mozzarella & parmigiana cheeses on a fresh Lupi's sub roll

#### The Meatball Melt

Our famous Meatballs baked with plum tomato sauce, melted mozzarella & parmigiana cheeses on a fresh Lupi's sub roll

#### The Sausage Melt

Spicy Italian sausage baked with plum tomato basil sauce, melted mozzarella & parmigiana cheeses on a fresh Lupi's sub roll

#### The Bocce Court Melt

A combination of our famous meatballs, spicy Italian sausage and our eggplant cutlets baked with melted mozzarella & parmigiana cheeses in plum tomato basil sauce on a fresh Lupi's sub roll

#### Ma Hammy

An ultimate grilled ham & cheese made with Virginia ham, cheddar and Swiss cheeses panini griddled until gooey served with honey mustard on your choice of bread

# SAVIN ROCK ROASTING COMPANY

## NEIGHBORHOOD BAR & GRILL

### House Pastas

Your choice of Linguine, Fettuccini, Angel Hair or Rigatoni....Served with a crisp salad

#### Garlic & Oil \$13.95

Extra virgin oil, toasted garlic cloves, fresh chopped parsley, house grated parmigiana cheese

#### Bacon, Peas & Parmigiana \$16.95

Sautéed in Butter with lean smoked bacon, sweet peas & house grated parmigiana cheese

#### Carbonara \$18.95

Sautéed in butter with lean smoked bacon, Prosciutto Di Parma, caramelized onions, a touch of cream and parmigiana cheese

#### Plum Tomato Sauce \$14.95

Sautéed in our plum tomato sauce topped with Parmigiana cheese

#### With Our Famous Meatballs or Sausages \$16.95

Sautéed in our plum tomato basil sauce topped with your choice, Our meatballs or spicy Italian sausages and Parmigiana cheese

#### The Ultimate Mac & Cheese \$17.95

Rigatoni pasta sautéed with smoked bacon, Pancetta bacon, Prosciutto di Parma, a touch of caramelized onion, 6 cheeses baked with a parmigiana crust

#### Haystacks \$17.95

Angel hair pasta sautéed with roasted garlic, pinot grigio, our plum tomato basil sauce, sweet peas and four cheeses, baked in eggplant haystacks with melted mozzarella cheese

#### 12 Herb Chicken Parm \$17.95

All natural 12 herb chicken breasts baked in plum tomato sauce with Parmigiana, Asagio and melted mozzarella cheeses served over your choice of pasta

#### Eggplant Parm \$17.95

House made eggplant cutlets dipped in flour then egg, pan fried, layered with our plum tomato basil sauce, Parmigiana, Romano and Mozzarella cheeses served over your choice of pasta

### Ipswich Style Fried Seafood

Fresh locally harvested seafood fried until perfect served with West Haven Boardwalk fries, House made tarter and cocktail sauce

#### Gulf of Mexico Shrimp \$17.95

#### Fresh locally harvested Sweet Clam Strips \$17.95

#### Locally Harvested Fresh Cod Filets \$17.95

#### Locally Harvested Rhode Island Calamari \$16.95

#### Fried Seafood Combination

5 Gulf Shrimp, Fresh Cod Filet & Fresh Clam Strips \$19.95

### Fresh Seafood

#### Sweet Gulf of Mexico Shrimp

\$18.95

#### Fresh Local Cod Filets

\$18.95

#### With Pasta

Sautéed in xtra virgin olive oil, roasted garlic, fresh basil, fresh parsley, a touch of wine Served red, white or fra diavlo over your choice of pasta, served with a crisp salad

#### Pan Seared

Sautéed in xtra virgin olive oil with cloves of roasted garlic, fresh tarragon leaves, Chardonnay wine, fresh butter finish served with crisp salad, starch and fresh vegetable

#### Diablo Style

Sautéed in xtra virgin olive oil, garlic, caramelized onion, potatoes, hot cherry peppers, white wine, butter finish served with crisp salad

#### Plum Tomato Basil

Xtra virgin olive oil, roasted garlic, fresh basil, dry sherry our plum tomato basil sauce, butter finish Served with salad, starch and fresh vegetable

#### Piccata

Extra virgin olive oil, fresh lemon slices, caper berries, Our house made Lemon cello liquor fresh parsley, butter finish Served with salad, starch and fresh vegetable

### Steaks

#### Chopped Chuck Steak \$17.95

A 16 oz ground Angus Chuck steak fire grilled, served with a fresh mushroom Au Jus

#### Angus Chuck Tenderloin Steak \$19.95

Chuck tenderloin steak is lean, tender and delicious with that great full Chuck steak flavor, fire grilled to your liking

#### Angus NY Strip Steak \$26.95

NY Sirloin strip steak is grass fed all natural, no hormones hand trimmed to 1/4" with that great steak flavor.

Steak dishes served with a crisp salad, fresh vegetable, starch du jour

### Chicken

#### Grilled Breast of Chicken \$16.95

Fire grilled, served with a natural chicken jus

#### Nonnie's Chicken \$18.95

Sautéed in olive oil with garlic, onion, Italian sausage, hot and sweet peppers in a pinot grigio wine reduction

#### Savin Rock Chicken \$19.95

Topped with our plum tomato sauce, baked with eggplant, prosciutto, sweet peas, parmigiana and mozzarella cheeses

#### Chicken Picatta \$18.95

Pan seared in olive oil finished in a white wine butter sauce with roasted garlic and capers

#### Chicken Cordon Bleu \$18.95

Topped with, country ham and Swiss cheese, pan seared in a creamy mushroom sauce

#### Chicken Marsala \$18.95

Sautéed in butter with prosciutto, caramelized onions and fresh mushrooms all in an amazing marsala wine reduction

#### Limoncello Chicken \$18.95

Sautéed in butter with fresh lemons, oranges and fresh basil In a delicious house made Limoncello reduction

#### Chicken Carbonara \$18.95

Sautéed in butter with smoke bacon, prosciutto, caramelized onions, A touch of cream, sweet peas and Parmigiana cheese

#### Chicken Au Poive \$18.95

Peppercorn dusted, pan seared in an elegant, slightly spicy reduction of brandy, rich chicken stock, sweet cream and butter

Served with a crisp salad, fresh vegetable, starch du jour

### Prime Reserve Pork Chops GF

*Our amazing fork tender prime reserve pork chops are the best pork chop we have ever tasted*

#### Fire Grilled Pork Chops \$20.95

Seasoned with sea salt, garlic, pepper, fire grilled until perfect

#### Pork Chops Rosemary \$21.95

Seasoned with sea salt, garlic and fresh rosemary served with crispy potatoes, fresh lemon & extra virgin olive oil

#### Pork Chops Cajun Style \$21.95

Prime pork chops specially seasoned with a house made Cajun blackening spice, cast iron seared to your liking served over a delicious Cajun onion cream sauce

#### Pork Chops Diablo Style \$21.95

Seasoned, fire grilled served with sweet caramelized onions, hot cherry peppers, crispy potatoes, aged balsamic glaze

#### Prime Pork Chops Nonnie Style \$21.95

Our Prime chops seasoned. fire grilled, served with sautéed Italian sausage, onions, garlic, hot & sweet peppers, in a pinot grigio sauce

Served with a crisp salad, fresh vegetable, starch du jour

#### West Haven Board Walk Fries \$2.50

#### Cheesy Garlic Bread \$3.50

#### Sautéed Kale or Spinach \$2.50 GF

#### Our Famous Meatballs (Each) \$2.95

#### Italian Sausages (2 pieces) \$3.95 GF

#### Crisp Side Salad \$2.50 GF

*Thorough cooking of meats and shellfish reduce the risk of food borne illnesses*