

SAVIN ROCK ROASTING COMPANY

NEIGHBORHOOD BAR & GRILL

The Place for Great Food, Great Friends & Great Times

We are committed to offering our customers the finest Steaks, Chops, Seafood, Pastas & Old Fashioned Favorites.

We prepare our own house made Pastrami, Roast Beef, Corned Beef, Turkey, Porchetta and much more.

Our blended seasoning recipes and special method of slow roasting offer you a fabulous flavor that you can't forget.

We use only the finest ingredients available from local purveyors and classic old world methods of preparation for all of our menu items.

Fall / Winter Menu 2016

We hope you enjoy.



SAVIN ROCK ROASTING COMPANY
NEIGHBORHOOD BAR & GRILL

291 CAPTAIN THOMAS BLVD. WEST HAVEN, CT 06516
203~932~0100

Thoroughly cooking of meats and shellfish reduce the risk of food borne illnesses

Prices and menu items subject to change

Appetizers

Crab Bisque \$4.50 / \$8.95

An old style recipe of sweet crabmeat simmered in a rich creamy broth with a hint of sherry

Chowdah \$4.25 / 7.95

An 80 year old recipe natural broth chowder full of clams, onions, celery and potatoes

Soup Of The Day \$3.95 / \$6.95

Made fresh with love, Please ask your server

Chilled Gulf Shrimp Martini \$11.95

6 of the best shrimp you'll ever taste, poached in our special boil, served with kicked up cocktail sauce

Snowball In Hell \$8.95

A Lamberti fresh hot sausage meatball stuffed with creamy fontina cheese dipped in a herbed crust baked to perfection served over diavlo sauce, garlic toasts smothered in parmigiana cheese

Beets & Burrata \$11.95

A wonderful dish featuring fresh creamy Burrata cheese served in a toasted prosciutto di parma cage served over house roasted sweet ruby red and golden yellow beets garnished with EVOO & sea salt

Fried Rhode Island Calamari \$10.95

Tender pieces of local calamari fried to perfection a special flour, spicy plum tomato sauce for dipping

Mozzarella in a Carriage \$8.95

Creamy mozzarella cheese & prosciutto ham seared in a bread carriage then oven roasted to perfection served over a plum tomato, basil sauce topped with toasted pignoli nuts & shaved parmigiana

12 Herb Chicken \$8.95

Three large fresh chicken tenderloins fried until golden in our house made 12 herb flour served with your choice of house made cherry whiskey, smokey bbq, apple cider honey, Jamaican jerk or buffalo sauces

Artichoke Heaven \$8.95

Three oven roasted artichoke hearts stuffed with toasted garlic, pancetta bacon, fontina & parmigiana cheese

Baked Stuffed Mushrooms \$8.95

Three Xtra large mushrooms overstuffed with our fabulous seafood stuffing baked in a butter & sherry sauce

Garlic Bread Fondue \$7.95

A cheesy, gooey roasted garlic fondue dip served with griddled garlic bread for dipping

Gulf Shrimp Casino \$11.95

Gulf shrimp topped with roasted pepper butter, lean bacon & fresh herbed crumbs baked to perfection

Old Style Stuffed Clams \$8.95

Two old fashioned style stuffed quahog clams, full of clams, celery, onions, garlic, parsley and mozzarella

Captains Cakes \$10.95

Fresh cod, Fresh Scallops, Crabmeat and shrimp cakes griddled to perfection served with our tarter sauce

Sautéed Clams \$13.95

Local fresh clams sautéed with garlic, parsley & basil, served white, red or diavlo over peppered freselles

Entrée Salads

Mediterranean Salad \$11.95

Fresh greens tossed all together with fresh oregano, imported olives, sliced onion, grape tomatoes roasted red peppers, imported feta cheese in our fresh Mediterranean dressing served on a grilled pizza crust

Classic Caesar Salad \$8.95

Romaine hearts tossed in our house made Caesar dressing with shaved parmigiana and garlic croutons

Bleu Cobb Salad \$13.95

Chunks of Danish bleu cheese, chopped egg, crispy smoked bacon & roasted turkey over our large salad

Chelsea's Chicken Salad \$14.95

Fresh grilled chicken tenderloins, cinnamon coated apples, diced celery, pecans, crisp bacon, shaved parmigiana cheese served over a baby spinach salad tossed in a white balsamic dressing

Meatball Salad \$13.95

Crisp romaine leaves, grape tomatoes, onions, olives and roasted peppers tossed in our house vinaigrette then topped with our famous meatballs, shaved parmigiana cheese & garlic toasts

Ultimate Steak Salad \$16.95

Our 8 oz. chuck steak seared to your liking, served over a fresh baby spinach salad with roasted tomatoes, caramelized onions, sautéed mushrooms and chunks of Danish bleu cheese

Soup and a Salad \$ 10.95

Enjoy a crisp side salad and we'll serve it with your choice of a bowl of our soup

House Made Dressings

Balsamic Vinaigrette, Fresh Herb Vinaigrette / Rich Danish Bleu Cheese (add .50), Thousand Isle, / Creamy Ranch / Our Special Dressing of the week

Burgers

Our burgers are made from 10 oz. of ground chuck steak seasoned and char grilled on an open flame to your liking, served on a fresh hard roll with house made slaw & dill pickle chips

The Ultimate Steak Burger \$10.95

Our 10 oz Chuck steak juicy burger ...plain, simple & delicious served with LTO

Red Stag Burger \$11.95

Our juicy burger seared with cracked pepper & topped with our Red Stag whiskey sauce & cream cheese

Patty's Melt Burger \$11.95

Our juicy burger smothered with American cheese and grilled onions then hot iron griddled on seeded rye

Barbecue Bacon Burger \$11.95

Our juicy burger given a bath in our house made BBQ sauce topped with melted cheddar & crispy bacon

Diavlo Burger \$11.95

Our juicy burger topped with melted mozzarella, caramelized onions & chopped hot cherry peppers

Christopher Columbus Burger \$11.95

2 fresh Lamberti Italian sausage patties fire grilled, topped plum tomato basil sauce & melted mozzarella

Burger add ons: Cheese, grilled onion, mushrooms .50 each, Bacon .75

Specialty Subs

Our subs are served overstuffed on a 1/2 loaf of Lupi Marchigiano's hearth baked Italian bread \$13.95 each

White City Italian Combo

Genoa Salami, hot capocolo ham, spicy pepperoni, provolone cheese, fresh mozzarella roasted peppers, crisp lettuce, ripe tomato, onions, fresh oregano, house made Mediterranean dressing

The Whip

House roasted turkey, American cheese, crispy bacon, horsey sauce, lettuce, tomato & pickles

The Turk

Our house pastrami, piled high, topped with extra Swiss cheese, roasted onions, tomatoes, mustard and pickles

The Peter Franke

Fluer Di Le ham, melted cheddar cheese, caramelized onions, crispy bacon, cherry whiskey bbq sauce

The B29

House made eggplant baked with our plum tomato sauce, prosciutto, fresh mozzarella and parmigiana

The Caterpillar

A 1/2 loaf of Lupi's bread stuffed with fresh made tuna salad, American cheese, lettuce and ripe tomato

The Thunder Bolt

Our famous meatballs stuffed in a 1/2 loaf, topped with a plum tomato, basil sauce, shaved parmigiana, asagio, romano & provolone cheeses then oven roasted until perfect

The Skooter

Our 12 herb chicken cutlets baked to perfection with plum tomato sauce, parmigiana and mozzarella cheeses

Sky Blazer

Seasoned fire grilled chicken breasts topped with sautéed onions, mushrooms & melted cheddar cheese

The Racer

House made eggplant cutlets, roasted peppers, fresh tomatoes, fresh basil & melted fresh mozzarella

The Tilt-A-Whirl

Our 12 herb chicken cutlet topped with crispy bacon, lettuce, tomato and house made ranch dressing

Laff In The Dark

Our 12 hour rare roast beef, topped with caramelized onions, sautéed mushrooms and American cheese

The Boomerang

Lamberti's Italian sausage patties grilled, smothered with caramelized onions, roasted red peppers, plum tomato basil sauce and melted mozzarella cheese baked to perfection

The Rave

Griddled tender steak topped with caramelized onions, cherry peppers, ripe tomato & American cheese

The Jitterbug

An oven toasted salami and provolone sub topped with cherry peppers, thinly sliced onion, crisp romaine lettuce and sliced ripe tomatoes

The Twister

A steak burger sub topped with fried onions, cherry peppers, ripe tomato and American cheese

House Sandwiches

Our slow roasted specialties are offered as 1/4 lb. half sandwiches, 1/2 lb. full sandwiches or as an open faced dinner plate.
Sandwiches are served on your choice of Lupi's fresh bread with our house made slaw & fresh dill pickles.
Dinners are served open faced on your choice of bread with our side salad, starch and vegetable

Our House Pastrami

1/2 Sandwich \$7.95 / Full Sandwich \$12.95 / Dinner \$16.95

We don't buy our pastrami. We make it. Cured in our special blend of spices then slow roasted overnight for a magnificent flavor you won't be able to forget

Our 12 Hour Corned Beef

1/2 Sandwich \$7.95 / Full \$12.95 / Dinner \$16.95

Hummel's best brisket roasted overnight in a bath of traditional spices, carrots and onions

Our House Roast Beef

1/2 Sandwich \$7.95 / Full \$12.95 / Dinner \$16.95

Choice top rounds marinated in our special blend of seasonings, slowly roasted until perfect, sliced fresh to order served with au jus and horseradish sauce

Traditional Turkey Breast

1/2 Sandwich \$7.95 / Full Sandwich \$12.95 / Dinner \$16.95

Seasoned breast of turkey roasted to perfection, sliced fresh, with house made gravy and cranberry chutney

Tuna Salad

1/2 Sandwich \$6.95 / Full Sandwich \$11.95

Our chunk white tuna salad is made fresh daily topped with crisp lettuce & tomato on your choice of bread

Chicken Salad

1/2 Sandwich \$6.95 / Full Sandwich \$11.95

House made chunky chicken salad with celery, apples and candied walnuts served on your choice of bread

Soup and a Sandwich \$11.95

Choose a 1/2 house sandwich from above & we'll serve it with a cup of one of our house made soups

Specialty Sandwiches

Pastrami Classic 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Sliced thin, piled high on rye with Swiss, tomato, thinly sliced raw onions and spicy mustard

Pastrami Meltdown 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Pastrami, Swiss cheese, caramelized onions & more Swiss cheese on rye griddled to perfection

Corned Beef Melt 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Our house made corned beef piled high caramelized onions, Swiss griddled on rye with hot mustard

The Rueben 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Our house made corned beef, Swiss cheese, sauerkraut, Russian dressing perfectly griddled on rye

Beef & Cheddar 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Shaved roast beef, caramelized onions, sautéed mushrooms, cheddar cheese griddled on our white bread

Peppered Beef 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Our thinly sliced warm roast beef topped with caramelized onions, sweet & hot peppers and mozzarella

The Savin Rock Melt 1/2 Sandwich \$7.95 / Full Sandwich \$13.95

Sliced slow roasted turkey, American cheese, bacon, tomato, pickles & mayo griddled on our white bread

Whole Sandwich Only

Captain Thomas Combo \$13.95

A triple decker combo of turkey, roast beef, American cheese, country ham, Swiss cheese, crispy smoked bacon, lettuce, tomato, pickles & mayo

Triple Decks \$13.95

Your pick of our slow roasted meats served club style piled high on your choice of toasted bread with fresh bacon, crisp lettuce, ripe tomato and mayonnaise

Chicken Parm Melt \$13.95

A breast of chicken fried perfectly in our 12 herb flour, topped with marinara, provolone & parmigiana

Chicken Monte \$13.95

Grilled or blackened chicken breast griddled with ham, Swiss cheese tomato, honey mustard on country white

General Campbell's Catch \$14.95

Fresh scrod fillets fried crispy topped with our house made tartar sauce, lettuce and tomato on a fresh roll

Seafood Burger \$13.95

Our captain's cakes griddled to perfection topped with lettuce, tomato and our tartar sauce

The Savin Rock Steak Sandwich \$13.95

Lean steak, seasoned, grilled, topped with American cheese, served on your choice of toast with crisp lettuce, ripe tomato, onion, pickles & slaw

Ipswich Style Fried Seafood

Experience a 60 year old malted flour recipe that makes our seafood incredibly delicious.

Fried seafood platters are served with our slaw, fries, tartar & cocktail sauces

We purchase only locally harvested fresh seafood (Availability may be limited)

Sweet Gulf Shrimp 10 pieces \$16.95 / 20 pieces \$25.95	Sweet Clam Strips 6oz \$MP / 12oz \$MP	Fresh Native Scrod 6oz \$16.95 / 12oz \$21.95
Tender Calamari 8oz \$13.95 / 16oz \$17.95	Local Unprocessed Sea Scallops 6oz \$16.95 / 12oz \$25.95	Combo With Clam Strips (shrimp, scrod, scallops & clam strips) Half Order \$MP / Full Order \$MP

House Seafood Recipes

Fresh seafood prepared to order with one of the four recipe choices below. served with a salad, starch and vegetable of the day

Pan Seared

Pan seared in extra virgin olive oil, garlic, fresh tarragon and pinot grigio

Citrus Sauce

Sautéed in a delicious orange, ginger citrus sauce
\$1 additional

Baked Stuffed

Baked in sherry & butter sauce, topped with our crabmeat cracker stuffing
\$2 additional

Lobster Sauce

Sautéed in our rich, creamy signature lobster sauce
\$2 additional

Sweet Gulf Shrimp 10 pieces \$16.95 / 20 pieces \$25.95	Local Unprocessed Sea Scallops 6oz \$17.95 / 12oz \$26.95	Fresh Native Scrod 6oz \$17.95 / 12oz \$23.95
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Seafood Combo

(Gulf shrimp, Local scrod & Local Unprocessed scallops) Half Order \$16.95/Full Order \$27.95

Seafood Pastas

Sautéed to order, served over your choice of pasta with a fresh side salad

Fresh Local Clams \$23.95

Sautéed in EVOO, garlic, fresh parsley & basil served red, white or fra diablo

Sweet Gulf Shrimp \$24.95

Sautéed in garlic, EVOO, fresh parsley & a touch of pinot grigio, served red, white or fra diablo

Local Unprocessed Sea Scallops \$27.95

Large fresh Sea Scallops pan seared in garlic, oil, parsley, basil, pinot grigio, red, white, fra diablo

Fresh Native Scrod \$23.95

Fresh cod filets pan seared in garlic, oil, fresh parsley, basil, your choice of red, white, fra diablo sauce

Rhode Island Calamari \$19.95

Sautéed in garlic, olive oil fresh parsley & basil, served in red, white or fra diablo sauce

Crab Claw Sauce \$21.95

Luscious picked claw crabmeat sautéed in garlic, olive oil fresh parsley & basil, in a red, white or diablo

Specialty Pastas

Sautéed to order, served over your choice of pasta with a fresh side salad

The Ultimate Mac & Cheese \$16.95

Rigatoni pasta sautéed with bacon, prosciutto, a touch of onion and a mix of 6 cheeses baked to perfection

Pasta Marinara \$14.95

Your choice of pasta sautéed in our plum tomato basil sauce with a touch of fresh butter

Meatballs or Sausage \$17.95

Your choice of pasta Sautéed in marinara topped with our famous meatballs or Lamberti's Italian sausage

Rigatoni Bolognese \$17.95

Pasta sautéed in a rich sauce of beef and pork, plum tomato, a touch of nutmeg, cinnamon & cream

Haystacks \$17.95

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

Fettuccini Amatriciana \$18.95

Fettuccini Pasta sautéed in butter with prosciutto, pancetta bacon, smoked bacon, caramelized onions, fresh basil, a touch of pinot grigio and plum tomato sauce

Linguine Gorgonzola 18.95

Pancetta bacon, caramelized onion, roasted garlic, artichoke hearts, pinot grigio, imported gorgonzola

Fettuccini Carbonara \$18.95

Smoked bacon, pancetta, prosciutto, caramelized onion, sautéed in a delicious creamy sauce with a touch of fresh cracked pepper, asagio, romano and parmigiana cheeses

Fettuccini Piselli \$18.95

Fettuccini pasta sautéed in butter with prosciutto di parma, caramelized onion, sweet baby peas a touch of cream and parmigiana, asiago and romano cheeses

Steaks

Our hand cut steaks are from Choice Midwest beef, seasoned perfectly, branded at 1100°, then seared to capture their natural juices for plating. All served with a fresh salad, choice of starch and chef's fresh vegetable of the day

Chopped Chuck Steak \$16.95

1lb of choice ground angus chuck steak, seasoned just right, fire grilled and seared to your liking served with a roasted garlic, fresh mushroom au jus

Chuck Tenderloin Steak 8oz \$16.95 1lb \$24.95

Our Chuck Tenderloin steak is a cut from the most tender part of the chuck, this steak is very lean & tender with that fabulous full bodied chuck steak flavor, lightly seasoned, fire grilled to your liking

Grass Fed NY Strip Steak 12oz / \$17.95 / 1lb \$25.95

A freshly cut, hand trimmed grass fed, antibiotic free New York Strip Steak that is tender with rich marbling and that great beefy flavor, lightly seasoned and fire grilled to your liking

Savin Rock Steak Diablo 12oz / \$17.95 / 1lb \$26.95

A fresh cut, grass fed, antibiotic free NY Strip Steak fire grilled to your liking topped with roasted cloves of garlic, cherry peppers and crispy potatoes in a pinot grigio reduction

Entrees

Served 1/2 or full order with a fresh salad, choice of starch and chef's fresh vegetable of the day

Center Cut Pork Chops Rosemary Single \$13.95 / Double \$18.95

Rosemary & sea salt scented chops seared with roasted garlic, crispy potatoes, finished with fresh lemon

Center Cut Pork Chops Nonnie Style Single \$14.95 / Double \$18.95

Sautéed with Italian sausage, onions, garlic, hot & sweet peppers finished in a pinot grigio sauce

Center Cut Pork Chops Blackened Single \$13.95 / Double \$18.95

Seasoned with a wonderful house made Cajun spice with a touch of fennel, cast iron seared until perfect

Center Cut Chops Diablo Single \$13.95 / Double \$18.95

Fire grilled center cut pork chops in a sauce of roasted garlic, cherry peppers, crispy potatoes & pinot grigio

American Lamb Chops Single \$13.50 / Double \$22.50

Fresh never frozen, herb crusted thick cut chops cast iron seared, then oven roasted to perfection finished with a roasted garlic, fresh mint white balsamic reduction.

Grilled Chicken Steaks 8oz \$12.95 16oz \$16.95

Fresh chicken breast cutlets seasoned, grilled and sizzled like our steaks served with chicken au jus

Savin Rock Chicken \$14.95 / \$19.95

Breast of chicken topped with our plum tomato sauce, baked with eggplant, prosciutto, parmigiana, mozzarella cheeses and green peas.

Chicken Picatta \$13.95 / \$18.95

Fresh breasts pan seared in a rich roasted garlic, caper, chardonnay wine butter sauce

Pecan Chicken \$14.95 / \$19.95

Breast of chicken pan seared with Georgia pecans in a creamy marsala wine reduction

Lemoncello Chicken \$14.95 / \$17.95

Tender breasts sautéed in butter, house made lemoncello, lemon slices and chardonnay

Nonnie's Chicken \$14.95 / \$18.95

Breasts of chicken sautéed with sausage, onions, garlic, hot & sweet peppers & pinot grigio

Chicken Au Poivre \$13.95 / \$17.95

Peppercorn dusted breast pan seared, deglazed with cognac then simmered to perfection in rich chicken stock and cream

Chicken Cordon Bleu \$14.95 / \$18.95

Boneless breasts topped with, country ham & Swiss cheese, pan seared in a creamy mushroom sauce

Chicken Parmigiana \$13.95 / \$17.95

12 herb crusted chicken breasts smothered in plum tomato basil sauce, baked with four cheeses

Garlic Chicken \$13.95 / \$17.95

Fresh breast sautéed with cloves of garlic, fresh parsley & basil in a pinot grigio reduction

Chicken Carbonara \$14.95 / \$18.95

Breast of chicken sautéed with lean bacon, prosciutto, peas, cream and parmigiana cheese

Chicken Marsala \$14.95 / \$18.95

Breast of chicken sautéed with prosciutto, caramelized onions, portabella mushrooms and marsala wine