

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 make our own slow roasted Pastrami, Roast Beef, Corned Beef, Prime Rib, Fresh Turkey 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 classical old world methods of cooking for all of our menu items.

Enjoy



SAVIN ROCK ROASTING COMPANY

NEIGHBORHOOD BAR & GRILL

305 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, revised October 2018

Soups

Crab Bisque \$4.95 / \$8.95

Sweet crabmeat in a rich creamy broth with a hint of sherry

Chowdah \$4.50 / 8.95

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

Soup Of The Day \$4.25 / \$6.95

Made fresh with love, please ask your server

Appetizers

SRRC Shrimp Cocktail \$11.95

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

Crispy Calamari \$11.95

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

Elena's Eggplant Dip \$7.95

House made eggplant cutlets blended with five cheeses and our plum tomato basil sauce served bubbly hot with garlic toast

12 Herb Chicken \$8.95

Fresh chicken tenderloins fried golden in our 12 herb flour served buffalo, cherry whiskey bbq, Cajun dry rub

Artichoke Heaven \$9.95

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

Seafood Stuffed Mushrooms \$9.95

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

Garlic Bread Fondue \$8.95

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

Buffalo Wings / Buffalo Chips \$10.95

Fresh juicy chicken wings fried to perfection tossed in our buffalo sauce served with our buffalo chip potatoes

Also available: Cherry whiskey bbq, Cajun dry rub

Old Style Stuffed Clams \$9.95

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

Old Fashioned Clam Fritters \$9.95

A Savin Rock original, tender, fluffy delicious house made clam fritters fried to perfection served with our tarter sauce

Captains Cakes \$10.95

Fresh cod, scallops, crabmeat and gulf shrimp cakes griddled to perfection served with our tarter sauce

Our Famous Meatball App \$4.50

Freshly ground pork & Angus beef, roasted garlic, fresh basil, parsley and oregano, Parmigiana, Asiago, Romano & Mozzarella cheeses served on garlic bruschetta

Bodacious Burgers

Our burgers are hand made from ground Choice Angus Chuck steak for that wonderful beefy flavor, served on a soft toasted roll with house made pickles, house made potato chips or onion rings

The Ultimate Steak Burger \$12.95

Classic with lettuce, tomato and fresh raw onion

Barbeque Bacon Burger \$13.95

Topped with melted cheddar cheese, bacon & our BBQ sauce

The Burger Club \$13.95

Served club style on your choice of toast with American cheese crisp bacon, lettuce, ripe tomato, mayo side

The Patty's Melt Burger \$13.95

Griddled on rye bread with American and caramelized onions

The Buffalo Bleu Burger \$13.95

Topped with melted Danish Bleu cheese, crispy fried onions, our Buffalo sauce

Buffalo Chicken Bacon Burger \$12.95

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

Burger add ons: cheese, grilled onion, mushrooms .50 each, Bacon .1.00

Entrée Salads

Classic Caesar Salad \$8.95

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

The Savin Rock Salad \$12.95

Crisp greens, cucumbers, tomatoes, chick peas, roasted peppers, olives, goat cheese, white balsamic dressing, honey drizzle

Chef Salad \$13.95

Our house salad topped with julienned pieces of slow roasted turkey, house roast beef, Virginia ham and swiss cheese

Chelsea's Chicken Salad \$14.95

A mix of crisp greens, cinnamon apples, celery all tossed in a white balsamic dressing topped with crisp bacon, toasted sunflower seeds and seasoned grilled chicken

Meatball Salad \$12.95

Romaine lettuce, grape tomatoes, onions, olives, roasted peppers all tossed in our house vinaigrette, topped with one of our famous meatballs, shaved parmigiana and garlic toasts

Steak Salad \$16.95

Our Angus Chuck Tenderloin steak fire grilled to your liking served over a bed of crisp romaine lettuce in balsamic dressing caramelized onions, fried potatoes, sautéed mushrooms

Soup and a Salad \$ 10.95

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

House Made Dressings

Balsamic vinaigrette / Rich Danish Bleu Cheese (add .50) / Creamy Ranch
Parmigiana peppercorn / Thousand island

Sandwiches

Served on fresh bread with pickles house made potato chips or onion rings

Our House Pastrami \$8.50 / \$12.95

We don't buy our pastrami, we make it. Roasted overnight for a magnificent flavor, served on rye with mustard

Our 12 Hour Corned Beef \$8.50 / \$12.95

Our amazing brisket slow roasted in a bath of traditional spices, carrots and onions and spices served on rye with Swiss

Our House Roast Beef \$8.50 / \$12.95

Slowly roasted in our special blend of seasonings, until perfect, sliced fresh to order served with au jus and horseradish sauce

Traditional Turkey Breast \$8.50 / \$12.95

Seasoned breast of turkey slow roasted to perfection served with house made gravy and cranberry chutney

Pastrami Meltdown \$8.95 / \$13.95

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

Corned Beef Melt \$8.95 / \$13.95

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

The Rueben \$8.95 / \$13.95

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

Beef & Cheddar \$8.95 / \$13.95

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

The Savin Rock Melt \$8.95 / \$13.95

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

Soup and a Sandwich \$12.95

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

Captain Thomas Combo \$13.95

A combo of turkey, roast beef, American cheese, country ham, crispy bacon, lettuce, tomato, pickles and mayo

The SRRC Club \$13.95

Your choice of meat served club style piled high on your choice of toast with crispy bacon, lettuce, ripe tomato and mayo

KIDS MENU

12 or under please.

Burger & fries	4.95
Grilled cheese & fries	4.95
Chicken fingers & fries	4.95
Pasta with butter or sauce	4.95
Mac & cheese	4.95
Pizza	4.95

Substitute Our Board Walk Fries To Any Of Our Sandwiches Or Subs For \$1.00

Specialty Subs

Our subs are served on a fresh loaf of Lupi Marchigiano's Italian bread
Served with house made potato chips or house made onion rings. Add fries \$1.00

White City Italian Combo Sub \$13.95

Ham, Genoa salami, spicy Pepperoni, provolone cheese, cherry peppers relish lettuce, tomato, onions, basil, oil & vinegar

The Whip Sub \$13.95

House roasted turkey, American cheese, crispy lean bacon, mayonnaise, lettuce, tomato and pickles

The Eggplant Melt \$13.95

House made eggplant with our plum tomato basil sauce, baked with Asiago, Parmigiana, Romano & mozzarella cheeses

The Thunder Bolt Melt \$13.95

Our famous garlic & oregano meatballs, plum tomato sauce, melted parmigiana, asiago, romano and mozzarella cheese

The 12 Herb Chicken Melt \$13.95

Our 12 herb chicken cutlets baked with our plum tomato basil sauce, parmigiana, asiago, romano & mozzarella cheeses

The Tilt-A-Whirl Sub \$13.95

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

Laff In The Dark Sub \$13.95

Our House Made Roast Beef, topped with caramelized onions, sautéed mushrooms and American cheese

The Boomerang Melt Sub \$13.95

Fresh Italian sausages, plum tomato sauce, caramelized onions, roasted peppers, melted mozzarella and Parmigiana cheeses

The Bocce Court Sub \$13.95

A combination of our famous meatballs, eggplant cutlets Italian sausage, melted mozzarella and parmigiana cheeses

The Ultimate Steak Sub \$13.95

Griddled tender rib eye steak (not flaked, formed & frozen) topped with melted American cheese, fried onion rings, cherry pepper relish and seasoned baby arugula

Ipswich Style Fried Seafood

Experience a 60 year old recipe that makes our seafood lightly fried and incredibly delicious. Fried seafood platters are served with our Boardwalk fries, lemon, tartar and cocktail sauces

Local Calamari \$16.95 / \$19.95

Fresh locally Harvested Clam Strips \$17.95 / \$20.95

Locally Harvested Fresh Cod Filets \$17.95 / \$22.95

Sweet Gulf of Mexico Shrimp \$17.95 / \$23.95

Locally Harvested Sea Scallops \$21.95 / \$25.95

Fried Seafood Combination \$26.95

Fresh Cod filet, Gulf Shrimp, Scallops, Fresh Clam Strips

Baked Stuffed Seafood

Baked in sherry and butter sauce, topped with our crabmeat Ritz cracker stuffing

Baked Stuffed Atlantic Cod \$17.95 / \$23.95

Baked Stuffed Gulf Shrimp \$17.95 / \$23.95

Baked Stuffed Scallops \$21.95 / \$25.95

Baked Stuffed Combo \$25.95

Cod, Shrimp and Scallops

House Recipe Seafood

Fresh seafood cooked to order with one of the recipe choices below. served with a salad, starch and vegetable or over pasta

Calamari \$16.95 / \$21.95 ~ Local Cod \$17.95 / \$22.95

Gulf Shrimp \$17.95 / \$23.95 ~ Local Scallops \$21.95 / \$25.95

Combination \$26.95

Local Cod ~ Gulf Shrimp ~ Local Scallops

Pan Seared

Pan seared in extra virgin olive oil, roasted garlic, fresh tarragon, Pinot Grigio wine, butter finish

Orange Ginger Sauce

Sautéed in a delicious Orange sauce with fresh ginger, Grand Marnier, roasted cloves of garlic, butter and parsley finish

Crab Sauce

Gently sautéed in butter with sweet claw crabmeat, a touch of sherry wine, cream, fresh parsley finish

Picatta Style

Pan seared in extra virgin olive oil, roasted garlic, capers, Pinot Grigio wine, butter finish

Sicilian Style

Sautéed in extra virgin olive oil, roasted garlic, fresh basil, cherry peppers, crispy potatoes, Pinot Grigio wine, butter finish

House Pastas

Served with fresh side salad and garlic toast

Rigatoni & Plum Tomato Sauce \$13.95

Rigatoni sautéed in our plum tomato basil sauce and Parmigiana cheese

Rigatoni with Meatball \$14.95

Rigatoni sautéed in our plum tomato basil sauce topped with one of our famous meatballs and Parmigiana cheese

Rigatoni with Sausage \$15.95

Rigatoni sautéed in our plum tomato basil sauce topped with spicy Italian sausages and Parmigiana cheese

Rigatoni Bolognese \$15.95

Rigatoni sautéed in a classical plum tomato meat sauce with a touch of nutmeg, cinnamon, cream and Parmigiana cheese

Rigatoni Vodka Cream Sauce \$15.95

Rigatoni pasta sautéed in butter with bacon, onion, garlic in an absolutely amazing vodka cream sauce

Rigatoni Arugula \$15.95

Rigatoni sautéed in olive oil with Italian sausage, roasted garlic fresh arugula and parmigiana cheese

Baked Rigatoni \$15.95

Rigatoni sautéed in our plum tomato basil sauce topped with creamy ricotta, mozzarella and Parmigiana cheese

The Ultimate Mac & Cheese \$16.95

Rigatoni pasta sautéed with smoked bacon, pancetta, prosciutto caramelized onion, asiago, romano, mozzarella, cheddar, provolone and fontina cheeses, parmigiana crumb crust

Fettuccini Alfredo \$16.95

Sautéed in a delicious sauce made with cream, egg yolk and freshly grated parmigiana cheese

Fettuccini Carbonara \$17.95

Sautéed with smoked bacon, pancetta, prosciutto di Parma, caramelized onion, in a delicious creamy five cheese sauce with a touch of fresh cracked pepper

Fettuccini Bacon, Peas & Parmigiana \$16.95

Sautéed with smoked bacon, pancetta bacon, peas and parmigiana with a touch of fresh cracked pepper

Fettuccini Amatriciana \$17.95

Sautéed with caramelized onion, smoked bacon, pancetta bacon prosciutto, plum tomato basil sauce

Linguine Garlic, Oil, Capers & Anchovies \$13.95

Linguine sautéed in xtra virgin olive oil with garlic, a touch of anchovies, imported capers, fresh parsley, parmigiana

Linguine Puttanesca \$16.95

Linguine sautéed in olive oil with roasted cloves of garlic onion, imported olives, capers, plum tomato sauce fresh basil and Pinot Grigio wine

Linguini with Gulf Shrimp \$18.95

Gulf shrimp gently sautéed in xtra virgin olive oil with garlic, fresh parsley, fresh basil and a touch of Pinot grigio served red, white or Fra Diavlo

Linguine with Sea Scallops \$21.95

Sea Scallops gently sautéed in xtra virgin olive oil with garlic, fresh parsley, fresh basil and a touch of Pinot grigio served red, white or Fra Diavlo

Zuppa Di Clams \$21.95

Fresh clams sautéed in olive oil with garlic, fresh parsley and basil served over linguine in a red, white or fra diavlo sauce

Zuppa Di Pesce \$25.95

Fresh clams, local cod, scallops & gulf shrimp sautéed in olive oil with garlic, fresh parsley and basil served over linguine in a white sauce, plum tomato sauce or fra diavlo sauce

Nido Di Uccello \$17.95

A Birds Nest

Linguine pasta toasted in xtra virgin olive oil & butter, a touch of black pepper, roasted garlic, parmigiana cheese and fresh parsley plum tomato sauce and a center of warm ricotta cheese

Hay Stacks \$17.95

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

Side Orders

Our famous Meatballs & sauce \$2.95 (each)

Spicy Italian Sausage & sauce \$3.95 (2 pieces)

Side of your choice of pasta plum tomato sauce or butter sauce \$3.50

Side of Sautéed fresh spinach or Kale \$3.00

Don't Forget About Our House Made Desserts

Eggplant Specialties

Served with side salad, garlic bread

Eggplant Melt \$16.95

House made eggplant cutlets bathed in our plum tomato basil sauce, layered with parmigiana, asiago, romano and mozzarella cheeses baked to perfection

Eggplant Bolognese \$17.95

Our eggplant cutlets stuffed with Bolognese sauce and five cheeses topped with mozzarella baked until perfect

Eggplant Lasagna \$17.95

Our house made eggplant cutlets layered with a blend of ricotta, parmigiana and mozzarella cheeses baked with our plum tomato basil sauce

Chicken

Fresh antibiotic free breast of chicken. Served with side salad, starch, fresh vegetable

Grilled Breast of Chicken \$13.95 / \$16.95(GF)

Seasoned with our blend of special spices, open fire grilled, served with a natural jus,

Garlic Chicken \$13.95 / \$17.95

Dredged in flour, sautéed in olive oil with roasted garlic cloves and pinot grigio wine, butter finish

Nonnie's Chicken \$14.95 / \$18.95

Dredged in flour, sautéed in olive oil with garlic, onion, spicy Italian sausage, hot & sweet peppers and pinot grigio wine

Chicken Marsala \$13.95 / \$17.95

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

Chicken Sicilian \$13.95 / \$17.95

Sautéed in olive oil with garlic, onion, cherry peppers, Pinot Grigio wine, topped with crispy fried potatoes

Chicken Puttanesca \$14.95 / \$17.95

Sautéed in olive oil with garlic, onions, olives and capers in a plum tomato basil sauce topped with mozzarella

Chicken Panzanella \$14.95 / \$17.95

Sautéed in olive oil with caramelized onion, roasted garlic fresh tomatoes and artichoke hearts topped with Parmigiana

Chicken Frances \$13.95 / \$17.95

Dipped in flour then egg, gently sautéed until perfect served in a delicious sherry wine reduction finished with butter

Chicken Florentine \$14.95 / \$18.95

Dipped in flour then egg, gently sautéed until perfect served in a delicious sherry wine reduction finished with butter served over a bed of sautéed fresh spinach

Chicken Saltimbocca \$14.95 / \$18.95

Dredged in flour, sautéed in butter then topped with Prosciutto & melted mozzarella served over sautéed spinach in an amazing marsala wine reduction

Chicken Carbonara \$14.95 / \$18.95

Dredged in flour then sautéed in butter with prosciutto, caramelized onions, parmigiana cheese, fresh cream, peas and a touch of cracked black pepper

Savin Rock Chicken \$14.95 / \$19.95

Pan seared to perfection topped with our plum tomato basil sauce, eggplant cutlet, prosciutto then baked with parmigiana, peas and whole milk mozzarella with a touch of white wine

Chicken Parmigiana \$14.95 / \$17.95

Served in a parmigiana breadcrumb crust fried to perfection then lathered in our plum tomato basil sauce topped with parmigiana and whole milk mozzarella baked until perfect

Hatfield Prime Reserve Pork Chops

The most amazing pork chop we have ever tasted, Served with side salad, starch, fresh vegetable

Fire Grilled Pork Chop \$16.95 / \$21.95

Specially seasoned with our blend of spices, open fire grilled to your liking served with a natural jus

Pork Chop Sicilian Style \$17.95 / \$22.95

Specially seasoned with our blend of spices, fire grilled to your liking topped with sautéed onions, hot cherry peppers, pinot grigio and crispy potatoes

Pork Chop Rosemary \$17.95 / \$22.95

Seasoned with sea salt, garlic, black pepper & fresh rosemary fire grilled topped with crispy potatoes and fresh lemon

Pork Chop Nonnie Style \$17.95 / \$22.95

Prime pork chops specially seasoned, fire grilled then topped with a sauce made with roasted garlic, caramelized onions, spicy Italian sausage, sweet & hot peppers

Cajun Pork Chop \$17.95 / \$22.95

Seasoned with our blend of spices, open pan seared to your liking served over an amazing flavorful Cajun sauce

Angus Steaks

Served with side salad, starch, fresh vegetable

Chopped Chuck Steak \$14.95 ~ \$17.95 (GF)

A ground Angus Chuck steak fire grilled to your liking served with fresh sautéed mushrooms & Au jus

Chuck Tenderloin Steak \$19.95 (GF)

Our Angus Chuck tenderloin steak is lean, tender & delicious with that great Chuck steak flavor, fire grilled to your liking served with a natural jus

NY Strip \$23.95 (GF)

12 oz hand trimmed Angus NY Strip seasoned with our special blend of spices, fire grilled to your liking, served with a natural jus,

Delmonico Steak \$25.95 (GF)

14 oz hand trimmed Angus Rib Eye steak seasoned with our special blend of spices, fire grilled to your liking, served with a natural jus,

MIDWAY DAILY SPECIALS

MONDAY

Our awesome bacon wrapped home style meatloaf with pan drippings brown gravy served with salad, starch & vegetable of the day

\$15.95

Meatloaf, pan drippings gravy on a hard roll served with mashed potato or fries

\$12.95

TUESDAY

Pasta Pasta Day

All of our wonderful delicious pasta dishes served with a crisp house salad and garlic toast

\$12.95

WEDNESDAY

Fish & Chips

Fresh local cod filets prepared in our amazing Guinness beer batter, fried until golden, served with our house cut thick seasoned potato chips, lemon and our tarter sauce

\$15.95

THURSDAY

House Made Chicken Pot Pie made with tender pieces of chicken breast sautéed with onions, carrots, potatoes & peas, baked in a flaky crust served with salad

\$12.95

FRIDAY

Slow roasted overnight tender chuck steak pot roast bathed in a Cabernet gravy served with salad, choice of potato, and vegetable

\$17.95

SATURDAY

Sea Salt, Garlic & Pepper seasoned Prime Rib of beef slowly roasted overnight served with salad, starch & vegetable of the day

Prime rib is served medium rare unless specified otherwise / End Cuts are served 18oz portion only

12oz \$19.95, 16oz \$25.95

SUNDAY

Our specially seasoned grass fed New York Strip Steak, fire grilled to your liking served with a natural au jus

\$16.95