

BOAT HOUSE

❖ WATERFRONT DINING ❖

NEWPORT RESTAURANT WEEK

NOVEMBER 1 -10, 2019

TWO-COURSE LUNCH | \$20 PER PERSON

FIRST COURSE

PARSNIP PEAR SOUP

Sour cream drizzle, chives

STEAMED MUSSELS

Onion, peppers, garlic, beer broth

CLAM CHOWDER

Oyster crackers

SECOND COURSE

GRILLED CHICKEN SPINACH SALAD

Kale, butternut squash, parsnip, pickled beets, red onion,
green apple vinaigrette

PULLED PORK SANDWICH

Apple-brown sugar compote, Napa cabbage, red onion slaw,
house made chips

SHRIMP LO MEIN

Baby shrimp, ramen noodles, bok choy, pepper, onion, broccolli,
lime-tamarind soy sauce

BOAT HOUSE

❖ WATERFRONT DINING ❖

NEWPORT RESTAURANT WEEK

NOVEMBER 1 -10, 2019

THREE-COURSE DINNER | \$35 PER PERSON

FIRST COURSE

PARSNIP PEAR SOUP
Sour cream drizzle, chives

STEAMED MUSSELS
Onion, peppers, garlic, beer broth

CLAM CHOWDER
Oyster crackers

SPINACH AND KALE SALAD
Butternut squash, parsnip, pickled beets, red onion,
green apple vinaigrette

SECOND COURSE

FLAT IRON LO MEIN
Ramen noodles, bok choy, pepper, onion, brocolli,
lime-tamarind soy sauce

CRISPY HADDOCK
Mushroom leek risotto, orange tarragon buerre blanc

SEARED SALMON
Chorizo corn spoonbread, wilted kale, sherry gastrique

FARRO RISOTTO
Roasted autumn squash, arugula, parsnip puree,
shaved fennel, Grana Padano

THIRD COURSE

PUMPKIN CREAM CHEESE BREAD PUDDING
Ginger caramel

GELATO
Choice of vanilla, chocolate, salted caramel chocolate chunk,