

LA FORGE NEWPORT RESTAURANT WEEK LUNCH MENU 2019

\$20

FIRST COURSE

CREAMY NEW ENGLAND CLAM CHOWDER

BAKED ONION SOUP WITH GRUYERE & SWISS

SIDE GARDEN SALAD

SIDE CAESAR SALAD

SECOND COURSE

CLIFF WALK CHEESEBURGER – ONION RINGS, BBQ SAUCE, NORTH COUNTRY THICK-CUT BACON, CHEDDAR ON BRIOCHE

VEGETARIAN SANDWICH – GARLIC-HERB AIOLI, ARUGULA, TOMATO, ROASTED RED PEPPERS, CUCUMBER, AND AVOCADO ON WHOLE WHEAT TOAST OR TORTILLA WRAP

SOFT TACOS – CHOICE OF SPICY SWORDFISH, STEAK, OR CHICKEN. SERVED WITH CABBAGE SLAW, OVEN-ROASTED SALSA, QUESO FRESCO, FRESH AVOCADO, AND BLACK BEAN RICE

BREAKERS FISH SANDWICH – FRESH FRIED HADDOCK, MELTED SWISS, COLESLAW, TARTAR SAUCE ON BRIOCHE

FALL BEET SALAD – MIXED GREENS, CHOPPED BEETS, APPLE, PEAR, CRISPY SHALLOTS, GORGONZOLA, POMEGRANATE VINAIGRETTE

KALE SALAD – ROASTED BUTTERNUT SQUASH, SHAVED ALMONDS, DRIED CRANBERRIES, GOAT CHEESE, MAPLE-SHERRY VINAIGRETTE

BUFFALO CHICKEN MAC & CHEESE – GRILLED CHOPPED CHICKEN TOSSED WITH GEMELLI PASTA IN A BUFFALO-CHEDDAR SAUCE AND THEN BAKED IN A CASSEROLE TOPPED WITH GORGONZOLA AND CRACKER CRUMBS

LA FORGE NEWPORT RESTAURANT WEEK DINNER MENU 2019
\$35

FIRST COURSE

CREAMY NEW ENGLAND CLAM CHOWDER

BAKED ONION SOUP AU GRATIN

DOUBLE-BRINED CHICKEN & WAFFLES WITH BOURBON-MAPLE-BACON SYRUP

LUMP CRAB CAKE WITH CAJUN REMOULADE

SIDE GARDEN SALAD OR CAESAR

SECOND COURSE

BONELESS BEEF SHORT RIBS – CABERNET-ROASTED ROOT VEGETABLE DEMIGLACE,
GARLIC-PARMESAN GNOCCHI

CEDAR PLANK SALMON – CRISPY MAPLE BRUSSELS, CHIVE-WHIPPED POTATOES, FALL
APPLE, PEAR, AND ROSEMARY CONFIT, WHOLE GRAIN MUSTARD

PORTUGUESE COD – FRESH COD COOKED IN A FLAVORFUL BROTH WITH ONIONS,
PEPPERS, GARLIC, SAFFRON, POTATOES, AND CLAMS

WENSLEYDALE CHICKEN CORDON BLEU – BONELESS CHICKEN BREAST STUFFED
WITH WENSLEYDALE CRANBERRY-CHEDDAR AND HAM, HONEY-DIJON SAUCE, MASHED
POTATOES AND SEASONAL VEGETABLES

NEW YORK SIRLOIN – ANGUS BEEF SIRLOIN, SMOKEY BACON-GORGONZOLA BUTTER,
BALSAMIC REDUCTION, MASHED POTATOES, SEASONAL VEGETABLES

PUMPKIN RAVIOLIS – BROWN BUTTER CREAM SAUCE WITH CARAMELIZED ONIONS AND
SAGE

THIRD COURSE

CRÈME BRULEE – CLASSIC FRENCH CUSTARD WITH CARAMELIZED SUGAR AND FRESH
BERRIES

APPLE BROWN BUTTER CAKE ALA MODE

RAISIN BREAD PUDDING – CARAMEL-RUM SAUCE, VANILLA ICE CREAM

NEWPORT RESTAURANT WEEK LUNCH MENU FALL 2019