

Newport Restaurant Week 2019

Dinner Menu 3 Course \$35 + Tax & Gratuity

First Course (Choice of One)

Beet & Goat Cheese Salad Roasted Beets, Fresh Greens, Candied Walnuts, Dried Apricot & Crumbled Goat Cheese

New England Clam Chowder
Creamy, Homemade Chowder Loaded with Fresh Local Clams

Clams Zuppa
Onions, Red Pepper, Tomatoes, Oregano and a White Wine Broth

Teriyaki Sticky Ribs
Grilled and Basted Generously with Teriyaki Sauce

Second Course (Choice of One)

Chicken Picatta

Hand Pressed Chicken with Lemon, Capers & Garlic, Mashed Potatoes, Julienne Vegetables

Hard Cider Brined Pork Chop

Sweet Potato Hash, Roasted Brussels Sprouts, Grilled Peach & Jameson Demi

Surf & Turf

6 oz Filet Mignon with 2 Jumbo Shrimp, Mashed Potatoes & Seasonal Vegetables

12 oz Prime Rib Seasoned, Slow Roasted and Cut to Order

Sweet Treats (Choice of One)

Cheese Cake, Chocolate Lava Cake, Tiramisu