



Newport Restaurant Week Spring 2019

Lunch Menu

\$20

COURSE ONE:

New England Clam Chowder

Composed Caprese bocconcini mozzarella, tomato, basil, arugula, frisée, extra-virgin olive oil, balsamic glaze

Seafood Cake cod, lobster, crab and served with a spicy remoulade

Asian Pulled Pork steamed bun with chilled stir-fry vegetable salad

Beef Carpaccio thinly sliced beef, capers, red onion, Parmigiano-Reggiano

COURSE TWO:

Grilled Portobello Sandwich basil pesto, arugula, house roasted red peppers and provolone cheese on focaccia

Jo's Jerk Burger all natural ground beef, topped with house made jerk sauce, cheddar cheese, hay stack fried onions, garlic aioli, lettuce and tomato, served with hand cut fries and house made pickles

Dry Dock Fish & Chips a family recipe served with hand cut fries and cole slaw

Chicken Pasta grilled chicken, grape tomatoes, garlic, broccoli rabe, asiago cheese

Grilled Pork Medallions with chipotle peach barbeque sauce, loaded soft polenta and sautéed greens



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COURSE TWO:

New York Strip Steak garlic and herb roasted steak fries, green beans, with port wine, shallot and blue cheese butter

Lobster Carbonara lobster, bacon, tomato, and peas in a creamy parmesan seafood sauce

Pan Roasted Cod basmati rice, artichoke tomato ragout, olive tapenade butter

Grilled Pork Chop with chipotle peach barbeque sauce, loaded soft polenta and sautéed greens

Surf & Turf petite filet mignon, three seared scallops, asparagus, mashed potatoes, béarnaise sauce

Desserts:

Mason Jar Chocolate Mousse Parfait

Peach Cobbler with Vanilla Ice Cream