

# *La Forge*

## CASINO RESTAURANT

EST. 1880

NEWPORT RESTAURANT WEEK SPRING 2019

\$20 LUNCH MENU



### FIRST COURSE

Creamy New England Clam Chowder

Seasonal Soup of the Day

Side Garden Salad

Side Caesar Salad

### SECOND COURSE

The Shorty Burger (formerly known as our award-winning Winterburger!)

8 ounces of special beef blend, smoked North Country-cranberry bacon jam, baby arugula, crispy fried shallots, and topped with our signature slow-cooked beef short rib!

Vegetarian Sandwich

Garlic-herb aioli, arugula, tomato, roasted red peppers, cucumber, and avocado on whole wheat toast or tortilla wrap

Tacos!

Choice of Spicy Swordfish, steak, or chicken. Served with cabbage slaw, oven-roasted salsa, queso fresco, fresh avocado, and black bean rice

Seafood Fritters & Chowda

3 Fresh seafood fritters made with cod and clams with a cup of creamy clam chowder, give it a dip!

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

## CASINO RESTAURANT

EST. 1880

NEWPORT RESTAURANT WEEK SPRING 2019

\$35 DINNER MENU



### FIRST COURSE

Creamy New England Clam Chowder

Seasonal Soup of the Day

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

Barbecue Salmon

Grilled Atlantic salmon topped with pineapple barbecue glaze. Served with Dijon mashed potatoes and sautéed vegetables

New England Cod

Fresh local codfish topped with lemon panko crumbs and served with mashed potatoes & chefs' vegetable

Chicken Penne Pesto

Boneless grilled chicken breast sautéed with garlic and roasted red peppers in house made pesto and tossed with penne pasta

Carne Asada Steak Tips

Marinated steak tips cooked to your liking topped with oven-roasted tomato/jalapeno salsa. Served with Spanish black bean rice and sautéed vegetables

Pasta primavera

selection of seasonal vegetables sautéed in a white wine-butter sauce and served over penne pasta

### THIRD COURSE

Crème Brulee

Classic French custard with caramelized sugar and fresh berries

Raisin Bread Pudding

Caramel-rum Sauce, Vanilla Ice Cream