



Newport Restaurant Week

*Three Course Prix Fixe
Lunch~\$16.00**



Starter:

Goat Cheese Salad

Mixed greens, goat cheese, grapes, walnuts, pears, cucumbers, and tomatoes served with strawberry vinaigrette.

Roasted Garlic, Bacon, and Potato Soup

Pumpkin Ale

Shipyard Pumpkin draft with a cinnamon sugar rim.

Entrée:

BBQ Pulled Pork Quesadilla

Three cheese quesadilla baked with a blend of Cheddar Jack and Mozzarella cheeses with barbeque pulled pork and caramelized onions.

Calamari Caesar Salad

Crispy breaded calamari tossed with hot cherry peppers over a classic Caesar salad.

Isabella Mutzzabella

Portabella mushrooms, mozzarella, red onions, tomato, and fresh basil on rosemary focaccia served with sweet fries.

Dessert:

Pumpkin Spiced Latte Sundae

Seasonal pumpkin spiced latte ice cream with caramel sauce, walnuts, and topped with whipped cream and a cherry.

Peanut Butter Puff Pie

Homemade fresh daily, a peanut butter filling whipped to a frenzy in a dark chocolate cookie crust, drizzled with caramel and chocolate sauce.

*Prix Fixe Prices Excludes Tax & Gratuity

Newport Restaurant Week



*Three Course Prix Fixe
Dinner~\$35.00**



Starter:

Lobster Bisque

Fresh lobster meat pureed with heavy cream, butter, and a touch of dill topped with garlic croutons.

Goat Cheese Salad

Mixed greens, goat cheese, grapes, walnuts, pears, cucumbers, and tomatoes served with strawberry vinaigrette.

Entrée:

Blue Iron Steak

Grilled peppercorn sliced flat iron steak with portabella mushrooms, caramelized onions, and a gorgonzola cream sauce over mashed potatoes.

Salmon Mediterranean

Blackened salmon topped with shrimp, scallops, capers, tomatoes, & garlic over jasmine rice.

Lobster S'Mac-n-Cheese

Lobster mac-n-cheese with a touch of spicy Srirachi chili sauce and topped with crunchy Ritz butter crumbles.

Dessert:

Lava Flow Cake

Warm chocolate decadence with rich chocolate liquid center in a three berry sauce topped with vanilla ice cream, fresh berries, and cream.

Warm Chocolate Pecan Hot Drink

Taste just like the pie, warm and sweet.

Bananas Francesca

Bananas flambeed with Gosling black rum and brown sugar, served in a cinnamon tortilla shell over a spiced pumpkin latte ice cream.

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