



NEWPORT RESTAURANT WEEK

November 4-13, 2016 | Three-Course Lunch \$16 per person

STARTERS

Field Greens

Harvest Greens, Cucumber, Carrot, Tomato, Red Onion,
Radish, House Red Wine Vinaigrette

22B Clam Chowder

Potato, Bacon, Light Cream, Dill

Crispy Calamari

Three-Pepper Mint Relish

ENTREES

French Dip

Shaved Ribeye, Onion, Gruyere, Horseradish Cream,
Au Jus, Baguette

Portabello Reuben

Cured & Smoked Portabello Cap, Thousand Island Dressing,
Kraut, Marble Rye, Swiss

Bolognese

Grass-Fed Ribeye, Italian Sausage, Herbs, Tagliatelle,
Shaved Parmesan

Shrimp Po'Boy

Spicy Pickled Peppers, Lettuce, Tomato, Coleslaw,
Cajun Remoulade, Soft Grinder Roll

DESSERT

Apple Spice Cake

Apple Cinnamon Cake, Apple Cider Caramel, Oatmeal Streusel,
Brown Sugar Whipped Cream

German Chocolate Cake

Chocolate Cake, Coconut Cream, Toasted Pecans,
Chocolate Sauce, Vanilla Whipped Cream



NEWPORT RESTAURANT WEEK

November 4-13, 2016 | Three-Course Dinner \$35 per person

STARTERS

Caesar Salad

Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Field Greens

Harvest Greens, Cucumber, Carrot, Radish, Grape Tomato,
Red Onion, House Vinaigrette

Peppercorn Polenta Fries

Baby Spinach, Crumbled Bleu Cheese, Shaved Shallot, Radish,
Warm Herb Infused Honey

Baked Oysters

Steak Sauce, Bacon, Ritz Crumbs

ENTREES

Redfish

Quinoa, Tuscan Kale, Oyster Mushroom,
Apple Sun Choke Bisque, Sage Pistou

Bolognese

Grass-Fed Ribeye, Italian Sausage, Herbs, Tagliatelle, Shaved Parmesan

Pork Tenderloin

Kielbasa, Caramelized Cabbage & Onions, Potato Fondant, Veloute

8 oz. Prime Petite NY Sirloin

Pommes Puree, Haricot Vert, Confit Mushroom & Onions,
Sauce Bordelaise, Whipped Bleu

DESSERT

Apple Spice Cake

Apple Cinnamon Cake, Apple Cider Caramel, Oatmeal Streusel,
Brown Sugar Whipped Cream

German Chocolate Cake

Chocolate Cake, Coconut Cream, Toasted Pecans,
Chocolate Sauce, Vanilla Whipped Cream