

# ***THE GULF STREAM BAR & GRILLE***

## ***NEWPORT RESTAURANT WEEK***

***NOVEMBER 4–13, 2016***

### ***LUNCH***

***\$16 PER PERSON***

#### **Appetizer**

(choose one)

**New England Chowder**

**Soup of the Moment**

**House Farm Greens Salad**

*organic greens with cucumber, roasted tomato and onion with balsamic thyme  
vinaigrette*

#### **Entrée**

(choose one)

**Debris Sandwich**

*a New Orleans classic - slow roasted chuck roast with Vermont cheddar, lettuce, tomato,  
horseradish mayo and pickles on a crusty roll*

**Pulled Pork Sandwich**

*Eastern Carolina-style with house slaw on sub roll*

**Ten-veggie or Quinoa Burger**

*Pan seared, topped with lettuce and tomato, served with a side of remoulade*

**Chopped Salad with Grilled Chicken**

*organic kale tossed with tomato, cucumber, onion, mushroom, black olives and chick  
peas with house dressing*

#### **Dessert**

(choose one)

**Bread Pudding with Maple Cream**

**Maple Bacon Crack**

The Gulf Stream Bar & Grille 1 Lagoon Road, Portsmouth, RI 401-293-0930

Web: [www.gulfstreambar.com](http://www.gulfstreambar.com) / Facebook: Gulf Stream Bar & Grille / Instagram: @GulfStreamBar

# ***THE GULF STREAM BAR & GRILLE***

## ***NEWPORT RESTAURANT WEEK***

***NOVEMBER 4–13, 2016***

### ***DINNER***

***\$35 PER PERSON***

#### **Appetizer**

*(choose one)*

**New England Chowder**

**Soup of the Moment**

**Calamari**

*rings flash fried and tossed in a spicy cherry pepper, lemon cream sauce with chourico*

**Steamed Mussels**

*in white wine with chourico and garlic*

**Nachos**

*slow-roasted chuck roast topped with house-made cheese sauce, cherry peppers, black beans, pineapple salsa and avocado crema on corn chips*

**Chopped Salad**

*organic kale tossed with tomato, cucumber, onion, mushroom, black olives and chick peas with house dressing*

#### **Entrée**

*(choose one)*

**Mussels Etouffee**

*classic creole sauce over yellow rice, topped with Chatham mussels*

**Bermuda Fish Chowder**

*the official soup of Bermuda. Served with Goslings Dark Rum and Outerbridge's Sherry Pepper Sauce*

**Chicken And Waffles**

*buttermilk-marinated and fried chicken served over a Belgian waffle with bourbon maple syrup and vegetable of the day*

**House Dry-Rub Flat Iron**

*grilled to your liking and served with smashed potatoes and vegetable of the day*

**Grilled Catch of the Day**

*served with rice and vegetable of the day*

#### **Dessert**

*(choose one)*

**Bread Pudding with Maple Cream**

**Maple Bacon Crack**