



THE VANDERBILT
GRILLE

THE VANDERBILT GRACE HOTEL 41 MARY STREET NEWPORT RI
NEWPORT RESTAURANT WEEK
NOVEMBER 4TH-13TH

LUNCH MENU
Appetizers

Salt Roasted Beets

Frisée, Crumbled Feta, Orange Sherry Vinaigrette

Local Corn Chowder

Wedge Salad

*Crumbled Blue Cheese, Crispy Pork Belly,
Blue Cheese Dressing*

Main Courses

Steak Sandwich

*New York Strip, Mozzarella, Heirloom Tomato,
Basil Aioli, Truffle Fries*

Crab Cakes

Arugula, Heirloom Tomato Salad, Chipotle Aioli

Grilled Chicken Sandwich

*Chicken Breast, Applewood Bacon, Tomato, Pesto,
Crumbled Blue Cheese, Grace Chips*

Desserts

Warm Pumpkin Cheese Cake

Candied Pepitas

Seasonal Sorbet

Three Course Prix Fixe - \$16

Add 2 Course Wine Pairing - \$12



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DINNER MENU

Appetizers

Seasonal Mixed Greens Salad

*Green Apple, Red Onion, Shaved Asparagus,
Goat Cheese, Maple Vinaigrette*

Tarragon Scented Lobster Bisque

Wild Mushroom and Blue Cheese Arancini

Roasted Garlic Tomato Sauce

Main Courses

Petite Filet au Poivre

*Parmesan Truffle Pommes Frites,
Brandy Peppercorn Cream Sauce*

Seared Chicken Breast

*Swiss Chard, Fingerling Potatoes, Mushrooms,
Red Wine Jus*

Seafood Linguine

*Prawn, Clam, Scallop, Herbs, Tomato, White Wine
Butter Sauce*

Desserts

Chocolate and Peanut Butter Mousse Parfait

Sea Salted Caramel, Toasted Peanuts

Pumpkin Gelato

Three Course Prix Fixe - \$35

Add 2 Course Wine Pairing - \$18



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