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## NEWPORT RESTAURANT WEEK

March 27 - April 7, 2017 | Three-Course Lunch \$16 per person

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### STARTERS

#### *22B Clam Chowder*

Potato, Bacon, Light Cream, Dill

#### *Crispy Calamari*

Three-Pepper Mint Relish

#### *Field Greens*

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

#### *Caesar Salad*

White Anchovy, Garlic Croutons, Shaved Grana Padano,  
22B Caesar Dressing

### ENTREES

#### *Classic Cob Salad*

Harvest Greens, Tomato, Bacon, Egg, Avocado, Great Hill Bleu Cheese,  
Buttermilk Ranch, Grilled Shrimp

#### *Salmon Burger*

Cucumber, Radish, Bibb Lettuce, Avocado Aioli

#### *Meatball Grinder*

Roasted Garlic Ricotta, Parmesan, Arugula, Balsamic

### DESSERT

#### *Fudge Brownie*

Chocolate Raspberry Sauce, Brown Butter Crumb, Fresh Raspberries

#### *Glazed Lemon Cake*

Lemon Curd, Whipped Cream, Blackberry Coulis, Toasted Coconut



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## NEWPORT RESTAURANT WEEK

March 27 - April 7, 2017 | Three-Course Dinner \$35 per person

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### STARTERS

#### *Potato Leek Soup*

Chive Cream, Fingerling Potato Chips, Brown Butter

#### *Gorgonzola Peppercorn Polenta Fries*

Baby Spinach, Basil, Tomato, Shallot, Aged Balsamic

#### *Field Greens*

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

#### *Caesar Salad*

White Anchovy, Garlic Croutons, Shaved Grana Padano,  
22B Caesar Dressing

### ENTREES

#### *Shrimp Carbonara*

Smoked Pork Belly, Peas, Parmesan Cream, Tagliatelle, Egg Yolk

#### *Salmon*

Baby Spinach & Fennel Cous Cous, Cauliflower Puree,  
Marjoram Pistou, Roasted Tomato Relish

#### *Statler Chicken Breast*

Roasted Garlic, Asparagus Risotto, Lemon Caper Beurre Blanc,  
Arugula, Parmesan

### DESSERT

#### *Fudge Brownie*

Chocolate Raspberry Sauce, Brown Butter Crumb, Fresh Raspberries

#### *Glazed Lemon Cake*

Lemon Curd, Whipped Cream, Blackberry Coulis, Toasted Coconut