



THE VANDERBILT
GRILLE

NEWPORT RESTAURANT WEEK
MARCH 27TH – APRIL 7TH
LUNCH MENU

Appetizers

Roasted Tomato Bisque
Parmesan Garlic Croutons

Grilled Caesar Salad
Shaved Parmesan, White Anchovies

Tuna Tartare
Sriracha Soy Marinade, Pickled Cucumber, Crispy Wonton

Main Courses

Grace Bison Sliders
Bison, Truffle Aioli,
Pickled Red Onion, Tomato, Bacon, Arugula,
House Made Mini Brioche with Parmesan Truffle Fries

Grilled Chicken Orechette
Sun Dried Tomato, Spinach, Lemon Feta Sauce

Roasted Vegetable Wrap
Balsamic Marinated Seasonal Vegetables,
Mixed Greens, Almond Hummus pressed in a
Flour Tortilla with Grace Chips

Desserts

Cheesecake of the Moment

S'mores

House Made Ice Creams and Sorbets

Menu subject to change based on market availability



THE VANDERBILT
GRILLE

NEWPORT RESTAURANT WEEK
MARCH 27TH – APRIL 7TH
DINNER MENU

Appetizers

Dandelion Greens with Blood Oranges
*Spiced Pecans, Fig, Crumbled Blue Cheese,
Blood Orange Vinaigrette*

New England Clam Chowder
Fresh Dill, Oyster Crackers

Seared Scallops
Purple Cauliflower Purée, Vegetable Ragout

Local Oysters
Kimchi Consommé

Main Courses

Char Grilled Flat Iron Steak
Mushroom Polenta, Broccolini, Cumin Lime Butter

Seared Chicken Breast
Crispy Potatoes, White Asparagus, Chimichurri

Black Pepper Fettuccine
*Purple, Green and Yellow Cauliflower, Oyster Mushrooms, Fresh Herbs,
Tomato, Aged Asiago Cream Sauce*

Earl Gray Seared Tuna
Wakame Salad, Citrus Aioli, Crispy Sushi Cake

Desserts

Crème Brûlée of the Moment

Brownie Sundae

House Made Ice Creams and Sorbets

Menu subject to change based on market availability