

## Newport Restaurant Week

\$35 Three Course Dinner

### 1st Course

#### Soup of The Moment

Tomato Basil

#### New England Clam Chowder

Tender clams highlight this house specialty

#### House Salad

Fresh & crisp served with your choice of homemade dressings

#### Baked Brie

Wrapped in phyllo with a fruit coulis & toasted crostinis

### Main Course

#### Mount Hope Seafood\*

With Lobster, shrimp, scallops tarragon & scallions sautéed in a wine cream sauce served over a puff pastry

#### Baked Stuffed Shrimp\*

With our signature seafood stuffing & lobster sauce

#### Filet Mignon\*

Grilled filet mignon served with béarnaise sauce & fried shallot rings

#### Baked Stuffed 1/2 Lobster\*

With our signature seafood stuffing & drawn butter

#### Pesto Crusted Salmon\*

Served with a lemon beurre blanc

#### Roasted Split Duckling\*

With blueberries, raspberries & housin glaze

#### Shrimp Scampi\*

Pan seared shrimp with oregano, scallions, fresh tomatoes & garlic over angel hair pasta

#### Slow Roasted Prime Rib\*

Slow Roasted with a garlic & thyme au jus

#### Veal Madeira\*

Skillet seared veal with mushrooms, black cherries & a madeira demi glaze

Friday & Saturday Nights Only

#### Crisped Rotisserie half Chicken\*

Slow Roasted moist & tender served crispy with house seasoning

#### Scallops Block Island\*

Skillet seared scallops served in a light tomato sauce with white wine, scallions, button mushrooms & garlic served over angel hair pasta

#### Grilled Lamb Chops\*

Grilled double cut lamb chops (3) with Maitre 'd butter, garlic & herbs

#### Seafood Pasta

With shrimp, scallops & lobster over penne with a spicy pink pepper vodka sauce

#### Farm & Sea

Grilled Marinated Tenderloin tips served with two seafood stuffed shrimp

#### Caribbean Pork Loin

With caribbean "Jerk" spices, crumbled blue cheese & raspberry demi glaze

### Dessert

Beignets, Chocolate lava cake, Frozen Mud Pie, Key Lime Pie or Carrot cake

All Entrees are served with choice of vegetable & starch

May not be combined with any third party gift certificates or promotions

*\*Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party*