



Newport Restaurant Week

*Three Course Prix Fixe
Lunch~\$16.00**

Starter:

Fried Green Tomatoes

Green southern tomatoes cornmeal battered and lightly fried til' crispy with sriracha horseradish dipping sauce.

Roasted Garlic, Bacon, and Potato Soup

Amazon Flat Bread

Fire grilled dough topped with basil, fresh tomato, sundried tomato pesto, mozzarella and parmigiana cheeses.

Entrée:

Southern Fried Chicken-n-Waffles

Avocado Spinach Salad

Sliced avocado & baby spinach topped with bacon, crumbled bleu cheese, walnuts, dried cranberries, grape tomatoes, and red onion with a strawberry balsamic vinaigrette.

Blackened Mahi Sandwich

On focaccia bread with sriracha mayo served with tortilla chips and mango salsa.

Dessert:

Pumpkin Seasonal Draft

Dogfish Pumpkin Ale draft beer with a cinnamon sugar rim.

Caramel and Hot Fudge Waffle Sundae

A warm sweet waffle topped with vanilla ice cream, drizzled with caramel and chocolate sauce with fresh whipped cream.

*Prix Fixe Prices Excludes Tax & Gratuity



Newport Restaurant Week

*Three Course Prix Fixe
Dinner~\$35.00**

Starter:

Wild Mushroom Soup

Goat Cheese and Pear Salad

Mixed greens, goat cheese, pear slices, candied pecans, grapes, cucumbers, and tomatoes served with strawberry vinaigrette.

Firecracker Fried Shrimp

Entrée:

Chicken-n-Waffles

Moules and Frites

Mussels steamed with 1664 beer, white wine, shallots, butter, garlic, and a touch of cream served with a basket of fries.

Pumpkin Ravioli

Dessert:

Key Lime Pie

Hoemade fresh daily just like you get in Key West

S'mores Martini

Godiva chocolate, Stoli Vanil, with a chocolate and graham craker rim with miniature marshmallows.

Waffled Bananas Francesca

Bananas flambeed with Gosling black rum and brown sugar, served on a warm sweet waffle with vanilla ice cream, whipped cream and a dusting of cinnamon

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