



**NEWPORT RESTAURANT WEEK  
LUNCH MENU**

*March 2-3, March 5-10*

*Three courses; \$16*

**APPETIZERS**

**NEW ENGLAND CLAM CHOWDER**

*Oyster crackers*

**CLAM FRITTERS**

*Celeriac remoulade, applewood smoked bacon, Granny Smith apple slaw*

**MIXED GREENS SALAD**

*Roasted shallot vinaigrette, pickled beets, whipped goat cheese*

**CREAMY ORGANIC POLENTA**

*Italian sausage ragu, shaved parmesan, garlic breadcrumbs*

**STEAMED PEI MUSSELS**

*Vinho Verde broth, julienne vegetables, grilled bread*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**

*Spring vegetable risotto, sauce Béarnaise*

**JAMAICAN JERK TURKEY SANDWICH**

*Sweet pepper relish, ciabatta, Swiss cheese*

**CHICKEN-ANDOUILLE GUMBO**

*Jasmine rice, scallions*

**SHORT-RIB & BRISKET BURGER**

*Jarlsberg cheese, chianti braised onions, caper-cornichon aioli*

**GRILLED CHICKEN COBB SALAD**

*Avacado, tomato, egg, blue cheese dressing*

**DESSERT**

**S'MORES PARFAIT**

*Chocolate cream, graham cracker cake, toasted marshmallow*

**RED VELVET CAKE**

*Red fruit compôte, sponge cake, cream cheese mousse*

**HOUSE MADE ICE CREAMS & SORBET**

*\*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.  
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.  
Please refrain from using cell phones while in the dining room.  
If you have any allergies, please bring them to your server's attention.*

CHEF | **LOU ROSSI**



**NEWPORT RESTAURANT WEEK**  
**DINNER MENU**

*March 2 - 11*  
*Three courses; \$35*

**FIRST COURSE**

**ROOT VEGETABLE SOUP**  
*Shaved apples, coffee-potato foam*

**MIXED GREENS SALAD**  
*Roasted shallot vinaigrette, shaved baby vegetables, whipped goat cheese*

**STEAMED PEI MUSSELS**  
*Roasted garlic, julienne vegetables, smoked seaweed broth*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**  
*English pea risotto, Béarnaise sauce, red vein sorrel*

**CHICKEN CORDON BLEU**  
*Prosciutto, Gruyère, pommes purées, whole grain mustard cream*

**SPRING VEGETABLE GNOCCHI**  
*Fava beans, lemon, pistachio pesto*

**DESSERT**

**S'MORES BAR**  
*Graham cracker dacquoise, chocolate ganache, toasted marshmallow*

**RED VELVET CAKE**  
*Red fruit compôte, cream cheese mousse, vanilla sauce*

**HOUSE MADE ICE CREAMS & SORBET**

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CHEFS | **LOU ROSSI & ANDY TAUR**





**NEWPORT RESTAURANT WEEK  
BRUNCH MENU**

*March 4th & 11th*

*Three courses; \$16*

**APPETIZERS**

**NEW ENGLAND CLAM CHOWDER**

*Oyster crackers*

**CLAM FRITTERS**

*Celeriac remoulade, applewood smoked bacon, Granny Smith apple slaw*

**MIXED GREENS SALAD**

*Roasted shallot vinaigrette, pickled beets, whipped goat cheese*

**SALMON & AVOCADO TOAST**

*Smoked salmon, multi-grain toast, horseradish gremolata*

**STEAMED PEI MUSSELS**

*Vinho Verde broth, julienne vegetables, grilled bread*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**

*Spring vegetable risotto, sauce Béarnaise*

**TRADITIONAL EGGS BENEDICT**

*North Country bacon, Hollandaise, potato wedges*

**SEASONAL THREE EGG OMELETTE**

*Roasted squash, artisanal cheese, marinated fruit salad*

**SHORT-RIB & BRISKET BURGER**

*Jarlsberg cheese, chianti braised onions, caper-cornichon aioli*

**GRILLED CHICKEN COBB SALAD**

*Avacado, tomato, egg, blue cheese dressing*

**DESSERT**

**S'MORES PARFAIT**

*Chocolate cream, graham cracker cake, toasted marshmallow*

**RED VELVET CAKE**

*Red fruit compôte, sponge cake, cream cheese mousse*

**HOUSE MADE ICE CREAMS & SORBET**

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CHEF | LOU ROSSI

