

# Gas Lamp Grille

Newport, RI

401.845.9300

206 Thames St.

Starter

## Gas Lamp Spicy Clam Chowder

Cream Base, Peppers, Celery, Carrots, Clams, Hint of Cayenne.

## Soup of the day

Ask your Server for Chef's Daily Selection

## Baked French Onion Soup

Herb Crouton, Swiss Cheese

## Caesar Salad

Classic Creamy Dressing, Romaine, Pecorino, Croutons

## Apple Pecan GF

Crisp Apples, Candied Pecans, Craisins, Crumbled Bleu Cheese, Field Greens, Apple Cider Vinaigrette.

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## Fish Tacos

Spicy Fried Cod, Citrus Slaw, Roasted Corn & Black Bean Salsa, Guacamole, w/ House Cooked Waffle Chips

## Pulled Pork Sandwich

A Slow Roasted Pork, House-Made BBQ Sauce, Coleslaw, Brioche Roll.

## Buffalo Chicken Mac & Cheese

Our Signature 3 Cheese Blend, House Made Buffalo Sauce, Breaded Chicken, Panko Crumbs.

## Chicken Parm Pizza

Breaded Chicken, House Marinara, Mozzarella

## Spinach & Feta Grilled Pizza

Sautéed Spinach, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Oregano Infused Olive Oil

## Vegan Falafel Salad

Pan Fried Falafel, Baby Spinach, Tomato-Cucumber Quinoa, Tahini Dressing.

Dessert  
or Beverage

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## Mini Cookie & Brownie Plate

Assorted Cookies and Freshly Baked Brownie

## Coffee, Tea, Soft Drink, or Iced Tea

Soft Drink choices: Pepsi, Diet Pepsi, Ginger Ale, Cranberry, Lemon Ade.

# Newport Restaurant Week

## Dinner

\$35

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### Spinach & Feta Grilled Flat Bread

Sautéed Spinach, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Oregano Infused Olive Oil

### Scallops Wrapped in Bacon

Fresh Scallops, Smoked Bacon, Over Crispy Balsamic Marinated Brussels Sprouts.

### Rib Eye

12 oz. Choice Rib Eye, Roasted Garlic Butter, Yukon Smashed Potatoes.

### Shrimp Athena

Sautéed Shrimp, Roasted Tomatoes, Capers, Kalamata Olives, Feta Cheese, Linguine

### Sesame Encrusted Salmon

Soy-Ginger Marinade, Brussels Sprouts, Edamame Quinoa

### Backyard BBQ

Slow Braised St Louis style ribs, house BBQ sauce, chicken drummettes, pulled pork, fries and slaw

### Lobster Mac & Cheese

Our Custom 3 Cheese Blend, Tender Lobster Meat, Panko Crumbs

### Tiramisu

Espresso & Kahlua Soaked Lady Fingers, Mascarpone Cream.

### Bananas Foster

Sautéed bananas in a rich rum sauce w/ vanilla ice cream

### Glass of House Wine or Select Beer

Chardonnay, Cabernet, Fat Tire Ale Can, Loose Cannon IPA Bottle, Grey Sail Flying Jenny Pale Ale Can

Dessert  
Beer or Wine