# 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

**15 POINT ROAD** 

ATERERONT DINING

**Baked Brie** Wrapped in phyllo with a fruit coulis & toasted crostinis

Main Course

# Mount Hope Seafood\*

## **Baked Stuffed Shrimp\***

With our signature seafood stuffing & lobster sauce

#### Filet Mignon\*

Grilled filet mignon served with béarnaise sauce & fried shallot rings

## **Roasted Split Duckling\***

With blueberries, raspberries & housin glaze

#### Veal Madeira\*

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

Grilled Lamb Chops\* & herbs

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

#### Dessert

Beignets, Turtle Cheesecake, Key Lime Pie, Chocolate Torte 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

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

Baked Stuffed 1/2 Lobster\* With our signature seafood stuffing & drawn butter

Shrimp Scampi\* Pan seared shrimp with oregano, scallions, fresh tomatoes & garlic over angel hair pasta

Chicken Nanaquacket\*

Sautéed breast of chicken with apples, julienne of celerv. lingonberries, chopped walnuts & apple brandy

## Seafood Pasta

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

Pesto Crusted Salmon\* Served with a lemon beurre blanc

Slow Roasted Prime Rib\*

Slow Roasted with a garlic & thyme au jus Friday & Saturday Nights Only

Scallops Block Island\* Skillet seared scallops served in Grilled double cut lamb chops a light tomato sauce with white (3) with Maitre 'd butter, garlic wine, scallions, button mushrooms & garlic served over angel hair pasta