

THE GULF STREAM BAR & GRILLE

NEWPORT RESTAURANT WEEK MARCH 2 TO MARCH 11, 2018

LUNCH \$16 PER PERSON

Appetizer

(choose one)

New England Chowder

Soup of the Moment

Chayote Salad

julienned chayote, carrot, red and green peppers, scallion, cilantro, parsley and mint tossed in a citrus-Dijon dressing

Smoked Mac & Cheese

shells and house-made cheese sauce slow smoked

Entrée

(choose one)

Cajun Meatloaf Sandwich

ground beef, pork and andouille sausage with onion, garlic, celery and olives, pan-seared served on a ciabatta roll

Fried Mini Cubans

House-smoked pulled pork, country ham, swiss and house pickles in pastry dough, fried

Fried Fish Po' Boy

beer-battered hake, fried and served on a sub roll
with remoulade, pickled red onions and greens

Sautéed Vegetable Tacos

sautéed Vegetables in three flour tortillas topped with pineapple salsa and avocado crema

Dessert

(choose one)

Chocolate Bourbon Pecan Pie

Grilled Fruit Skewers

pineapple, kiwi, strawberry, mango grilled then finished with Goslings Black Seal rum sauce

***THE GULF STREAM
BAR & GRILLE***
NEWPORT RESTAURANT WEEK
MARCH 2 TO MARCH 11, 2018

DINNER

\$35 PER PERSON

Appetizer

(choose one)

New England Chowder

Soup of the Moment

Calamari

rings flash fried and tossed in a spicy cherry pepper,
lemon cream sauce with chourico

Kale and Brussel Sprout Salad

organic kale, shaved Brussel sprouts, slivered almonds and shaved Romano
tossed with tahini-maple dressing

Entrée

(choose one)

Cuban Mussels

local mussels steamed in a spicy sauce of tomato, caper, garlic, olives and white wine

Jamaican-Jerk Cornish Game Hen

served with yellow rice and vegetable of the day

Bermuda Fish Chowder

the official soup of Bermuda. Served with Goslings Dark Rum and
Outerbridge's Sherry Pepper Sauce

Lemon-Rosemary Risotto

with grilled vegetables

House Dry-Rub Prime Sirloin

Grilled to your liking and served with smashed potatoes and vegetable of the day

Dessert

(choose one)

Chocolate Bourbon Pecan Pie

Grilled Fruit Skewers

pineapple, kiwi, strawberry, mango grilled then finished with Goslings Black Seal rum sauce