

*The Lobster Pot*  
*Newport Restaurant Week*  
*Spring 2018*  
*Three Courses - Dinner*

*Appetizers*

Shrimp & Roasted Corn Chowder

Mussels Chorizo Ragout

Cod Cakes Lemon Alioi

Arugula Salad Grapes, Toasted Almonds, Blue Cheese & Champagne Vinaigrette

*Entrées*

Pan Seared Haddock w/Lemon Cream over Spinach & Roasted Red Bliss Potatoes

Grilled Salmon Mushroom Risotto w/Micro Greens & Balsamic Drizzle

Stuffed Veal Scallopini, Pan Seared Veal stuffed w/Prosciutto, Spinach & Mozzarella served w/Roasted Red Bliss Potatoes

Garlic Parmesan Chicken Mashed Potatoes w/Asparagus

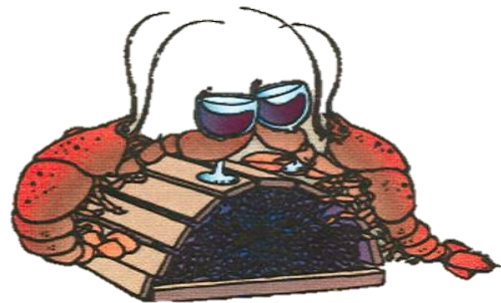
Pasta Bolognese Linguini

*Desserts*

Espresso Crème Brulée

Apple Crisp

Sorbet



\$35 per person

\*Items may be subject to change