

# Newport Restaurant Week Menu \$16.00 Three Course Lunch

March 2<sup>nd</sup> through March 11<sup>th</sup>

# **First course**

Field green salad Or Soup du Jour

# Main course

#### **Seafood Crepe**

Scallops, shrimp, salmon, lobster, sherry tomato cream sauce, & baked with french fries

Or

#### **Veal Sandwich**

Pulled veal breast, olives, sundried tomatoes, apples, watercress, smoked mozzarella, honey mustard on a pressed Italian roll

Or

### **Beef Stew**

Mashed potatoes

Or

### Clams & Linguini

Clams & linguini served with garlic, lemon clam sauce

Or

#### **Lemon Caper Chicken**

Sautéed chicken breast, garlic, lemon, caper sauce, mashed potatoes & green beans

#### **Dessert**

#### **Fruit Cup**

Seasonal fruit with whipped cream

Or

#### **Ice Cream Sandwich**

Chocolate chip cookie with vanilla ice cream

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.\*\*



# Newport Restaurant Week Menu

#### \$35.00 Three Course Dinner

March 2nd through March 11th

## **First Course**

### **Mushroom Frisee Salad**

Mushrooms, poached egg, duck rillette toast & sherry vinegar mustard dressing

**Or** 

Soup Du Jour

Or

**Winter Salad** 

Spinach, arugula, kale, roasted winter squash, apples, pecans & parmesan peppercorn ranch

Or

#### Mediterranean Empanada

Empanada stuffed with chicken, eggplant, onions, tomato & smoked mozzarella, saffron honey glazed & harissa riata

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#### **Veal Short Ribs**

Slow cooked veal short ribs glazed with brown sugar mustard and served with pickled vegetables

# Main Course

#### **Roasted Hake**

Herb butter roasted hake with tomatoes & broccoli rabe, green bean, sun dried tomato & cauliflower lentil salad

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### **Stuffed Chicken Breast**

Chicken breast stuffed with broccoli, sundried tomato, & cheddar, spinach puree & Paprika potatoes

Or

#### Monkfish & Shrimp Etouffee

Served with rice

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#### **Grilled Coullette Steak**

Grilled Coullette steak served with twice baked potato

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#### **Lamb Plate**

Grilled baby lamb rack, pappardelle pasta, eggplant lamb ragu, ricotta & mint chutney

#### **Dessert**

### Vanilla Bean Crème Brûlée

Madagascar vanilla bean custard

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#### **House Made Ice Cream**

Ask server for daily selection

Or

#### **Asian Rice Cake**

Moist rice cake with ginger, cardamom syrup, chocolate, toasted coconut, & strawberry

*Or* 

#### **White Chocolate Martini**

Godiva white chocolate liqueur, Giradelli white chocolate, milk, Stoli vanilla, white crème de cacao