



Newport Restaurant Week Lunch choices

206 Thames St. Newport, RI
401.845.9300

Meal includes a cup of soup, a salad, and an entrée. \$ 16~

Can not be combined with any other offer or discount

Cup of Soup

Gas Lamp Clam Chowder: *A unique blend of onions, celery, carrots, red & green peppers, with a slight cayenne pepper kick.*

Soup Du Jour: *Our Chef's freshly made soup of the day.*

Salad

Small Warm Pear Salad: *Dried cranberries, caramelized walnuts, onions, and crumbled bleu cheese, topped with warm sliced pear, all over mixed field greens, with freshly made raspberry vinaigrette.*

Caprese Salad: *Layers of sliced fresh mozzarella and ripe tomatoes, served with a side of our house balsamic vinaigrette.*

Small Caesar Salad: *Crisp romaine tossed in our creamy Caesar dressing.*

Entrée

Wasabi Tuna Wrap *Black & white sesame encrusted tuna, w/ mix field greens & crunchy noodles, tossed in a soy dressing, topped w/ our cucumber wasabi dressing.*

Chicken Cordon Blue Sandwich *Grilled chicken topped with sliced ham, honey mustard, and melted Swiss cheese. Served with choice of fries, or pasta salad.*

Honey BBQ Chicken Pizza *Our sweet & zesty honey BBQ sauce, topped w/ grilled chicken and covered w/ cheddar jack cheese.*

Blackened Bleu Burger *Our ½ lb. Angus burger, w/ Cajun seasoning, grilled to your liking, then topped with bleu cheese. Served with choice of fries, or pasta salad*

Cajun Swordfish Sandwich *Pan seared w/ Cajun seasoning & served w/ a lemon garlic aioli.*



Newport Restaurant Week Dinner Choices

206 Thames St. Newport, RI
401.845.9300

Meal Includes one appetizer, one entrée, and one dessert. \$30

Can not be combined with any other offer or discount

Appetizers

Gas Lamp Clam Chowder ~ (Bowl): *A unique blend of onions, celery, carrots, red & green peppers with a slight cayenne pepper kick.*

Small Warm Pear Salad ~ *Mixed field greens with dried cranberries, caramelized walnuts, onions, and crumbled bleu cheese, topped with warm sliced pear and freshly made raspberry vinaigrette.*

Warm Caprese Salad ~ *Layers of sliced fresh mozzarella and ripe tomatoes, served warm with a side of our house balsamic vinaigrette.*

Clam Cakes or Crab Cakes ~ *Your choice of three freshly made Clam or Crab Cakes.*

Coconut Shrimp ~ *4 Crispy, coconut battered shrimp with a side of Jamaican relish.*

Entrée

Marinated Tenderloin Tips ~ *Chunks of grilled marinated beef tenderloin in our chef's sweet Asian sauce topped with sautéed onions and crumbled Bleu cheese. Served with sautéed vegetables, and choice of starch.*

Maple Glazed Salmon ~ *Fresh baked Salmon topped with candied walnuts & a honey maple glaze.*

Cajun Shrimp or Chicken Alfredo ~ *Grilled chicken or sautéed shrimp in a creamy Cajun Alfredo sauce tossed with linguini.*

Veggie Lasagna ~ *House made meatless lasagna w/ vegetables and spinach, served w/ a side of garlic bread.*

Surf & Turf ~ *Marinated Steak Tips with grilled shrimp. Served with sautéed vegetables, and choice of starch.*

Dessert: dessert choices are subject to change and availability.

Bread Pudding ~ *Served warm with a scoop of vanilla ice cream. Flavors vary.*

N.Y. Style Cheese Cake ~ *Topped w/ whipped cream, and your choice of raspberry or chocolate sauce*

Brownie Sundae ~ *A warm brownie w/ vanilla ice cream, chocolate sauce, whipped cream, & candied walnuts.*