

Welcome to Newport Restaurant Week



Lunch

Chicken Pecan Salad

A BED OF FRESH MIXED GREENS WITH GRILLED CHICKEN, TOMATOES, SUNDRIED CRANBERRIES, MANDARIN ORANGES AND SPRINKLED WITH ROASTED PECANS AND CRUMBLED BLEU CHEESE, THEN LACED WITH BALSAMIC VINAIGRETTE DRESSING

Baked Scrod with Salmon and Dill Beurre Blanc

FRESH NEW ENGLAND SCROD TOPPED WITH CRUMBLED NORWEGIAN SALMON AND A DILL BUTTER SAUCE

Fisherman's Luncheon Platter

FISH, FRIED TO A GOLDEN BROWN, CLAM STRIPS AND SCALLOPS COMBINE TO CREATE THIS "BEACH FRONT" SPECIAL

Grilled 10 oz Sirloin

WITH CARMELIZED ONIONS, CRUMBLED BLEU CHEESE AND ROSEMARY DEMI GLACE

THE ABOVE ARE SERVED WITH YOUR CHOICE OF:
A CUP OF OUR NEW ENGLAND CLAM CHOWDER, A SIDE SALAD, OR A SIDE CAESAR SALAD



Dessert

Chocolate or Vanilla Ice Cream

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Dinner

Appetizers

A Cup of Our New England Clam Chowder

Calamari

GOLDEN BROWN RINGS, LIGHTLY SEASONED AND TOSSED WITH MILD BANANA PEPPERS
AND HOT PEPPER RINGS

Steamed Mussels

FRESH MUSSELS STEAMED IN WINE, GARLIC AND SHALLOTS

Entrées

1 1/4 Lb. Boiled Lobster

Surf & Turf

A TEN OUNCE SIRLOIN STEAK GRILLED TO PERFECTION AND TWO BAKED STUFFED JUMBO SHRIMP

Pan Seared Scallops

WITH JULIENNE VEGETABLES AND A BEURRE BLANC SAUCE

Pan Blackened Salmon

WITH A RASPBERRY BUTTER SAUCE AND WILTED SPINACH

THE ABOVE ARE SERVED WITH YOUR CHOICE OF:
AN APPETIZER, A SIDE SALAD OR A SIDE CAESAR SALAD

Desserts

Cheesecake served with a Raspberry Sauce

Chocolate or Vanilla Ice Cream