



**Join us March 19th thru the 25th to Celebrate
Newport Restaurant Week**

Three courses for \$30.00 per person

1st course

Choice of soup or salad

Soups: Asian pork ginger and Lemon grass

New England clam chowder

**Salads: Mandarin Orange and toasted almond salad over baby
spinach with red onions and blood orange vinaigrette**

**Roasted Beet and Grilled Asparagus salad topped with goat cheese
over wild field greens with balsamic vinaigrette**

2nd course

**Crispy Duck served over a cranberry risotto with grilled asparagus
and topped with a port wine demi-glaze**

**½ Roasted Chicken served with mashed potatoes and grilled
asparagus topped with an apple cider reduction**

**Pan Blackened Cajun Mahi Mahi served over steamed jasmine rice
topped with a pineapple salsa and lime beurre blanc**

**Guinness Irish Stew; Served in a crispy bread bowl with lean Sirloin,
potatoes, carrots, and English peas**

3rd course

Crème Brulee

Baileys Cheese Cake

Chocolate Lava Cake