



Newport Restaurant Week Lunch

Soup

Goat Island Clam Chowder

Thick and hearty, a Windward specialty

Butternut Squash Bisque

Garnished with crème fraiche

Entrée

Diver Scallops

Grilled and served with curried red lentil broth, on a bed of lemon infused risotto

Portobello Mushroom Burger

Grilled with zucchini and peppers, served on Focaccia with sweet potato fries

Causeway Chicken Salad

Artichoke hearts, cucumber, tomato, avocado, field greens, hearts of palm, hard-cooked egg and grilled chicken breast in a light lemon-Dijon dressing

Dessert

Trio of Chocolate Cake

Dark chocolate Ganache over milk chocolate and white chocolate mousse, served with fresh berries

Warm Peach & Raspberry Bread Pudding

With a scoop of vanilla ice cream

\$16



Newport Restaurant Week Dinner

Soup or Salad

Goat Island Clam Chowder

Thick and hearty, a Windward specialty

Essence of Wild Mushroom Broth

Garnished with shrimp toast points

Baby Arugula and Endive

Tossed with cranberry vinaigrette, garnished with parmesan crisp and goat cheese whip

Avocado, Tomato and Fresh Mozzarella

On a bed of mixed greens topped with basil, 8 year aged balsamic and extra virgin olive oil

Entrée

Medallions of Beef

With a trio of peppercorn sauce, served with crème Fraiche mashed potato and grilled asparagus

Tri-colored Cheese Tortellini with Grilled Chicken

Served in a garlic, basil, spinach and artichoke cream sauce. Topped with lightly grilled lemon zest chicken breast

Diver Scallops

Grilled and served with curried red lentil broth on a bed of lemon infused risotto and sautéed spinach

Dessert

Trio of Chocolate Cake

Dark chocolate Ganache over milk chocolate and white chocolate mousse, served with fresh berries

Crispy Fried Cheesecake Ravioli

With calvados caramelized apple

Warm Peach & Raspberry Bread Pudding

With a scoop of vanilla ice cream

‡ 30