



# Newport Restaurant Week LUNCHEON MENU

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## 1st Course

**CHOICE OF:** Nona's Tossed Salad, Caesar Salad, Soup du jour,  
Clam Chowder or Lobster Bisque

## 2nd Course – *Please Choose One*

All of today's entrées **include** your choice of a great side.

### **Sole Vanderbilt**

Fillets of sole stuffed with scallops, crabmeat, mushrooms and cheese, then baked in garlic herb butter with white wine. Our chefs then glaze this heavenly dish with our special hollandaise sauce.

### **Triple Hot! Hot! Hot! Buffalo Shrimp Pasta**

In an aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy dish is garnished with chopped tomatoes and fresh spinach.

### **9 oz. New York Sirloin**

Our boneless New York Sirloin steak broiled to order or served Cajun style.

### **Lemony Chicken Piccata**

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers.

### **Chicken Parmigiana**

Breaded chicken breast, pan fried, then topped with tomato sauce, parmesan and mozzarella, baked and topped with fresh basil chiffonade.

## 3rd Course – *Please Choose One*

**New York Cheesecake**  
**Chocolate Cake a la mode**  
**Warm Apple Crisp a la mode**

**\$16.00 plus tax & gratuity**



# Newport Restaurant Week DINNER MENU

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## 1st Course

**Newport Clam Chowder or Lobster Bisque**

## 2nd Course

**Unlimited Salad & Bread Buffet**

**3rd Course** — *Please Choose One*

All of tonight's entrées **include** your choice of a great side.

### **Sole Vanderbilt**

Fillets of sole stuffed with scallops, crabmeat, mushrooms and cheese, then baked in garlic herb butter with white wine. Our chefs then glaze this heavenly dish with our special hollandaise sauce.

### **Triple Hot! Hot! Hot! Buffalo Shrimp Pasta**

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### **Lemony Chicken Piccata**

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### **Chicken Parmigiana**

Breaded chicken breast, pan fried, then topped with tomato sauce, parmesan and mozzarella, baked and topped with fresh basil chiffonade.

**4th Course** — *Please Choose One*

**New York Cheesecake**

**Chocolate Cake a la mode**

**Warm Apple Crisp a la mode**

**\$30.00 plus tax & gratuity**