

**NEWPORT
RESTAURANT WEEK
LUNCHEON MENU**

1ST COURSE

SOUP, SALAD & BREAD BUFFET

2ND COURSE

(PLEASE CHOOSE ONE)

ALL OF TODAY'S ENTREES COME WITH YOUR CHOICE OF SIDE.

SOLE VANDERBILT

Fillets of sole stuffed with scallops, crabmeat, mushrooms, and cheese and 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

9oz NEW YORK SIRLOIN

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

LEMONY CHICKEN PICCATA

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

3RD COURSE

(PLEASE CHOOSE ONE)

CHEESECAKE

CHOCOLATE CAKE

APPLE CRISP A LA MODE

\$16.00 PLUS TAX & GRATUITY

**NEWPORT
RESTAURANT WEEK
DINNER MENU**

1ST COURSE

CHOWDER OR LOBSTER BISQUE

2ND COURSE

SALAD & BREAD BUFFET

3RD COURSE

ENTREES

(PLEASE CHOOSE ONE)

ALL OF TONIGHT'S ENTREES COME WITH YOUR CHOICE OF SIDE.

SOLE VANDERBILT

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LEMONY CHICKEN PICCATA

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4TH COURSE

DESSERT

(PLEASE CHOOSE ONE)

CHEESECAKE, CHOCOLATE CAKE, APPLE CRISP A LA MODE

\$30.00 PLUS TAX & GRATUITY