



SUMMER RESTAURANT WEEKS

Sunday-Friday, July 7th-19th, 2024

\$42.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

GRILLED MELON

Golden beet molasses, jalapeno, ricotta salata, fennel, pistachios

FLUKE CRUDO

Grilled stone fruit chutney, fried basil, aleppo

STEAK TARTARE

Shallots, egg yolk, gaufrette potato, red watercress

ENTREES

SIRLOIN *

8-oz Manhattan Cut, smashed potatoes, green goddess, horseradish, arugula

STRIPED BASS

Corn, cherry tomatoes, basil fingerlings

RHODE ISLAND MUSHROOMS

Country fried maitakes, grits, green garlic gravey, wilted farm greens

DESSERT

CHEESECAKE

Blueberry compote, vanilla bean chantilly

STONE FRUIT GALETTE

Crème fraiche ice cream, mint

WINE BY THE BOTTLE SPECIALS: \$35

Hayes Ranch - Chardonnay

Natura - Rose

CULINARY TEAM

Hart Boyd | Aaron McLaughlin | Dan Bryant | Rebecca Lentricchia

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies please inform your server.

Newport Restaurant Group is an employee owned company.
We support local farmers and fishermen, especially those who use sustainable practices.