



NEWPORT GRILL

STEAKS, SEAFOOD & COCKTAILS

dinner menu

small plates

- calamari** sage scallion aioli, roasted red pepper marmalade, micro greens 13
- coconut crab & spinach dip** parmesan, mozzarella, corn tortillas, & baguette 14
- ahi tuna poke** avocado, sesame seed, macadamia nut, red onion 13
- bacon wrapped dates** pecan, apple wood bacon, lemon aioli 8*
- belgian style mussels** boulevard wheat beer, garlic, cream, pomme frites 13
- rock shrimp cigares** mascarpone, pineapple mostarda, fresno chili, daikon radish 14
- jumbo shrimp cocktail** house-made cocktail sauce, avocado emulsion, lime 16*
- steak tartare** hand-cut beef, whole grain mustard, egg yolk, capers, crostini 11
- ceviche** chef's daily fresh fish creation of citrus-cured seafood 10
- fresh ricotta** house-made ricotta, olive oil, marinated olives, focaccia 11
- jumbo lump crab cake** quinoa, avocado, arugula, orange supremes 16*

oysters cocktail sauce & red wine mignonette half dz. 19 / dz. 34

- kumiai** vizcaino bay, ca crisp saltiness & a sweet finish
- barcat** chesapeake bay, va mild brine, clean & crisp
- shigoku** willapa bay, wa briny bite, sweet flavor, cucumber finish
- savage blonde** p. e. i. mild brine, well balanced flavor, clean & crisp finish

greens & soups

- wedge** iceberg lettuce, maytag bleu cheese dressing, avocado, onion, crispy bacon 8*
- tuscan kale** curried cashews, parmesan cheese, turkish apricot vinaigrette 8*
- bartlett pear & bleu cheese** avocado, bacon dijon vinaigrette, candied pecans 8*
- arugula** fennel, celery, dried cherries, goat cheese, apple, sherry vinaigrette 7*
- caesar** romaine, caesar vinaigrette, parmesan, sweet pepper juice, crouton 7
with shrimp 12 with chicken 11
- manhattan clam chowder** fresh clams, potato, tomato broth, celery, bacon 7*
- daily soup** prepared with seasonal ingredients 7
- lobster cobb** mixed greens, tomato, bacon, avocado, onion, egg, green goddess 20*
- salmon salad** pine nut, goat cheese, balsamic vinaigrette, roasted red pepper 16*

fresh catch

featuring wild caught, & sustainable fish delivered to your table

georges bank scallops 32
black fig compote

idaho rainbow trout 23
tarragon creme fraiche

florida lane snapper 27
tomato compote

maine lobster tail 44
drawn butter

pacific mahi 27
basil pesto

alaskan halibut 37
red pepper remoulade

pick two

broccolini
green beans
asparagus

spinach & prosciutto
quinoa
whipped potatoes

sea & air

pacific swordfish sweet corn, chorizo, cream cheese, fresno chili butter 30*

wild isles salmon house-made ricotta ravioli, pine nuts, radicchio, balsamic reduction 32

alaskan cod spinach, prosciutto, roasted potatoes, brown butter hollandaise 26*

georges bank scallops smoked beet, radish, tomatoes, spring pea - almond puree 34*

trout amandine rainbow trout, green beans, garlic cous cous, almond brown butter 25

pacific mahi mahi potato, smoked artichoke, brussel, piri piri, peppadew 30*

organic chicken israeli cous cous, garbanzo, kalamata, caper berry jus 22

hawaiian ahi tuna hazelnut brown butter, crispy brussel leaves, quinoa, cherries 39*

chicken alfredo hand-cut fresh pasta, parmesan cream sauce, egg, parsley 17
sub shrimp 20

steaks & chops

locally sourced beef & pork.

yoder pork chop creamy polenta, caramelized apple, arugula, apple cider gastrique 30*

bistro steak 8 oz. bistro, asparagus, pomme frites, maitre d' butter 26*

braised short rib fingerling, leek puree, broccolini, fennel, dijon au poivre, horseradish 30*

creekstone ribeye 16 oz. ribeye, bleu cheese croquettes, broccolini, au poivre 42

filet mignon 8 oz. filet, whipped potatoes, green beans, zinfandel demi-glace 38*
black pepper & bleu cheese crusted 42*
jumbo lump blue crab crusted, bearnaise sauce 46*
add a lobster tail for an additional 42*

* indicates gluten free dishes
other items may be modified to be gluten free, please ask your server.
consuming raw or undercooked products can lead to food borne illness
entire menu is made to order, please ask server for modifications

executive chef kevin derks

general manager noah ranovich

5/28/17