

# *La Forge*

## CASINO RESTAURANT

EST. 1880

NEWPORT RESTAURANT WEEK FALL 2018

\$20 LUNCH MENU



### FIRST COURSE

(CHOOSE ONE)

Creamy New England Clam Chowder  
Baked onion soup with Gruyere & Swiss  
Side Garden Salad  
Side Caesar Salad

### SECOND COURSE

(CHOOSE ONE)

#### Cliff Walk Cheeseburger

Onion rings, bbq sauce, north country thick-cut bacon, cheddar on brioche

#### Vegetarian Sandwich

Garlic-herb aioli, arugula, tomato, roasted red peppers, cucumber, and avocado on whole wheat toast or tortilla wrap

#### Soft Tacos

Choice of Spicy Swordfish, steak, or chicken. Served with cabbage slaw, oven-roasted salsa, queso fresco, fresh avocado, and black bean rice

#### Breakers Fish Sandwich

Fresh fried haddock, melted Swiss, coleslaw, tartar sauce on brioche

#### Fall Beet Salad

Mixed greens, chopped beets, apple, pear, crispy shallots, gorgonzola, pomegranate vinaigrette

#### Kale Salad

Roasted butternut squash, shaved almonds, dried cranberries, goat cheese, maple-sherry vinaigrette

#### Buffalo Chicken Mac & Cheese

Grilled chopped chicken tossed with gemelli pasta in a buffalo-cheddar sauce and then baked in a casserole topped with gorgonzola and cracker crumbs

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## CASINO RESTAURANT

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NEWPORT RESTAURANT WEEK FALL 2018

\$35 DINNER MENU



### FIRST COURSE

(CHOOSE ONE)

Creamy New England Clam Chowder

Baked Onion Soup Au Gratin

Double-Brined Chicken & Waffles with Bourbon-Maple-Bacon Syrup

Lump Crab Cake with Cajun Remoulade

Side Garden Salad or Caesar

### SECOND COURSE

(CHOOSE ONE)

Boneless Beef Short Ribs

Cabernet-roasted root vegetable demiglace, garlic-parmesan gnocchi

Cedar Plank Salmon

Crispy maple Brussels, chive-whipped potatoes, Fall apple, pear, and rosemary confit, whole grain mustard

Portuguese Cod

Fresh cod cooked in a flavorful broth with onions, peppers, garlic, saffron, potatoes, and clams

Wensleydale Chicken Cordon Bleu

Boneless chicken breast stuffed with Wensleydale cranberry-cheddar and Ham, honey-Dijon sauce, mashed potatoes and seasonal vegetables

New York Sirloin

Angus Beef Sirloin, Smokey bacon-gorgonzola butter, balsamic reduction, mashed potatoes, seasonal vegetables

Pasta Primavera

Selection of seasonal vegetables sautéed in a white wine-butter sauce and served over penne pasta

### THIRD COURSE

(CHOOSE ONE)

Crème Brulee

Classic French custard with caramelized sugar and fresh berries

Pumpkin Pannacotta

Topped with candied pumpkin seeds and whipped cream

Raisin Bread Pudding

Caramel-rum Sauce, Vanilla Ice Cream