



Newport Restaurant Week

Select a Two Course Prix Fixe

*Lunch~\$20.00**

Starter:

Berry & Goat Salad

Field greens topped with strawberries and blueberries, candied walnuts, and crumbled goat cheese served with strawberry vinaigrette.

Wild Mushroom Soup

Shiitake, cremini, and portabella mushroom soup.

Seasonal Draft

Celebrate the season Shipyard Pumpkin Ale.

Entrée:

Lux Burger

American Kobe beef grilled, caramelized onions, smoked hardwood bacon, gouda cheese on a toasted ciabatta roll with salt n pepper fries and chipotle mayo.

Avocado Spinach Salad

Sliced avocado & baby spinach topped with grilled chicken, bacon, crumbled bleu cheese, walnuts, dried cranberries, grape tomatoes, and red onion with strawberry balsamic vinaigrette.

Lobster Nachos

Tender sweet lobster meat sautéed in garlic and butter with sun dried tomato pesto cream, baked with mozzarella and jack cheeses, melted over tortilla chips and topped with scallion in a lunch portion.

Dessert:

Caramel Pumpkin Cheesecake

Pumpkin cheesecake drizzled with caramel.

Chocolate Lave Flow Cake

Warm Chocolate decadence with rich chocolate liquid center in a three-berry sauce topped with vanilla ice cream fresh berries and cream.

*Prix Fixe Price Excludes Tax & Gratuity



Newport Restaurant Week

*Three Course Prix Fixe
Dinner~\$35.00**

Starter:

Fried Green Tomatoes

Southern fried green tomatoes with sriracha horseradish dipping sauce.

Berry & Goat Salad

Field greens topped with strawberries and blueberries, candied walnuts, and crumbled goat cheese served with strawberry vinaigrette.

Pan Seared Scallops

Pan seared scallops caramelized and served over wilted greens, drizzled with a spicy plum sauce.

Entrée:

American Kobe Burger

All natural on a toasted ciabatta roll salt and pepper fries.

Pumpkin Mascarpone Ravioli

Pumpkin ravioli in a roasted garlic cream sauce topped with ginger snap crumbles.

Blackened Salmon Mediterranean

Norwegian salmon filet blackened and topped with shrimp, scallops, capers, tomatoes, & garlic served with jasmine rice.

Dessert:

Caramel Pumpkin Cheesecake

Pumpkin cheesecake drizzled with caramel.

Pumpkin Spiced Martini

Crop Pumpkin vodka, Stoli Vanil, and pumpkin spiced Baileys with a graham cracker cinnamon sugar rim.

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