

17th & Locust Streets ♦ Philadelphia PA ♦ (215) 546-8800

# White Wines

## *Chardonnay*, Beaulieu Vineyards

An excellent introduction to Chardonnay. Fresh and delicious fruity flavors of apple and peach combine with light oak flavors while providing a round smooth finish. \$21. Glass, \$5.00.

## *Chardonnay*, Lindemans Bin 65

A powerful wine from Australia. Packed with oak and buttery flavors which complement its crispy fruit taste. \$20. Glass, \$5.00.

## *Chardonnay*, Les Charmes

A well balanced wine from France that is full bodied, with rich Chardonnay fruit. \$22. Glass, \$5.25.

## *Chenin Blanc*, Château Ste. Michelle

Bold fruity aromas and honey-like flavors combined with a medium dry finish. \$15. Glass, \$4.00.

## *Pouilly Fuisée*, Clos Reissier

Fresh clean and crisp with hints of melon, citrus, and spice. \$28. Glass, \$6.25.

## *"1725" Bordeaux Blanc*, B & G

A dry medium bodied French white loaded with citrus, melon and pineapple flavors. \$20. Glass, \$4.75.

## *Orvieto*, Antinori

A refreshing medium bodied Italian everyday wine which is clean and crisp. \$21. Glass \$5.00.

## *Gavi Principessa*, Villa Banfi

A fresh, crisp wine with light citrus and fruit flavors. All tightly wrapped to provide plenty of balance. \$23. Glass, \$5.25.

## *White Zinfandel*, Gallo

A simple, well balanced wine with a soft fruity flavor and a generous bouquet. \$15. Glass, \$4.00.

## Red Wines

### *Cabernet Sauvignon*, Benziger

Winemaker Mike Benziger, of Glen Ellen, has turned his attention to producing an estate wine that competes with the majors. Intense berry-like flavors are balanced by a rich full body to produce a silky smooth cabernet. \$26. Glass, \$5.75.

### *Cabernet Sauvignon*, Beaulieu Vineyards

A Cabernet loaded with berry and fruit aromas. It is medium bodied with oakey flavors blending well with fruit. \$21. Glass, \$5.00.

### *Cabernet Sauvignon*, Sterling

A robust California wine with an intense berry aroma, full bodied and richly flavored. \$26. Glass, \$5.75.

### *Merlot*, Clos du Bois

Very soft and smooth with lively black cherry and vanilla flavors. \$26. Glass, \$5.75.

### *Shiraz*, Brown Brothers

A tasty wine from Australia that is moderately rich with plenty of fruit and spice which develop through the finish. \$20. Glass, \$4.75.

### *Chianti*, Borghi D'Elsa

A Tuscan wine well known for its quality and value. It possesses a smooth blend of herbs with hints of strawberry flavors. \$15. Glass, \$4.00.

### *Châteauneuf du Pape*, B & G

A rich and ripe wine with a variety of berries and aromas which hold their flavor through the finish. \$24. Glass, \$5.75.

### *Beaujolais*, Château de la Chaize

A lovely everyday French wine with medium body and a fresh fruity taste. \$22. Glass, \$5.25.

## Champagnes

Please ask your server for our supplementary wine list.

# *Appetizers*

## *Grilled Vegetable Antipasto*

Seasonal fresh grilled vegetables brushed with virgin olive oil, garlic, and herbs. \$4.75.

## *Calamari*

Served Sicilian style. Batter dipped and sautéed with lemon, olive oil and spicy cherry peppers. \$4.25.

## *Shrimp Cocktail*

Jumbo shrimp marinated in fresh lime juice and tequila. Served with classic cocktail sauce. \$6.50.

## *Asian Potstickers*

Wontons stuffed with Chinese cabbage, roasted duck, fresh ginger, and oriental spices. Served with duck sauce and hot oriental mustard. \$4.50.

## *California Salmon Wraps*

A combination of smoked salmon, avocado, rice and red pepper wrapped in Japanese nori. Served with fresh pickled ginger and wasabe. \$5.50.

## *Bruschetta*

Marinated fresh tomatoes, garlic, and seasonings served on crusty Italian bread with mozzarella cheese topping. \$3.75.

# *Soup & Salads*

## *Soup du Jour*

Please ask your server for today's special. \$2.25.

## *House Salad*

Fresh garden greens and vegetables. Served with a choice of dressings. \$2.95.

## *Caesar Salad*

Fresh Romaine lettuce tossed in a light Caesar dressing. \$3.95.

# *Side Orders*

## *Garlic Bread*

\$2.50

## *Vegetable du Jour*

\$2.50

## *Potato du Jour*

\$2.50

# Grill

All entrées are served with bread and vegetable du jour.

## *New York Strip Steak*

An oversized 18oz. certified Angus, center cut sirloin strip steak. Served with grilled poblano peppers. \$13.75.

## *Rib Eye Steak*

A 24oz. certified Angus, boneless rib eye steak, garlic seasoned and grilled to temperature. \$12.50.

## *Lobster*

2lb. whole Maine lobster served with fresh lemon and drawn butter. \$13.75.

## *Scallops*

Giant sea scallops brushed with olive oil and fresh herbs. Served atop grilled tomatoes with pobalano peppers. \$9.95.

## *Grilled Shrimp*

Southwestern spice-rubbed, grilled "shell on" shrimp served over rice with a black bean-jalapeño salsa. \$10.95.

# Grill

## *Mixed Seafood Grill*

Jumbo "shell on" shrimp, giant sea scallops, grilled crab cutlet, and lobster tail. Served with fresh lemon and remoulade sauce. \$13.50.

## *Salmon*

A lightly seasoned grilled filet of Norwegian salmon, served with fresh lemon. \$9.50.

## *Oriental Style Duck Breast*

A boneless breast hand-rubbed with fresh ginger and Oriental spices. Sliced thin and served with chilled Thai noodles. \$9.75.

## *Euro Chicken*

Medallions of chicken sautéed with butter and fresh herbs, topped with prosciutto, mozzarella, and a light marinara. Served around a nest of angel hair pasta. \$8.50.

## *Chicken Scarpinato*

Herb crusted breasts of chicken, pan seared and grilled. Served with a light Dijon consommé sauce and topped with crispy leeks. \$7.95.



# *Pastas*

All of our pasta is imported direct from Italy and is made from 100% all natural Durum Semolina wheat. Pasta comes in various shapes and sizes. We have carefully selected each type of pasta in order to enhance the ingredients of every dish. Served with assorted bread.

## *Fettuccini Primavera*

Long, flat ribbons of pasta tossed with grilled eggplant, garden vegetables, and Alfredo sauce. \$8.25.

## *Linguini Diablo*

Long, thin strands of pasta tossed with shrimp, scallops, and calamari in a spicy marinara sauce. \$10.50.

## *Penne Piemontese*

A short quill-shaped pasta with an herb infused plum tomato sauce. \$7.50.

## *Fusilli alla Poverella*

The "poor man's pasta". A long, twisted pasta with marinated artichoke hearts, sundried tomatoes, roasted peppers, black olives and sweet Italian sausage with white wine, fresh basil and Italian olive oil. \$8.95.

## *Rotini Pollo e Primavera*

A wide "corkscrew" pasta in a spicy marinara sauce, tossed with grilled eggplant, garden vegetables and chicken sautéed with fresh herbs and White Zinfandel. Topped with melted mozzarella. \$8.75.

## *Angel Hair Italian*

Long, narrow strands of pasta sautéed with wild mushrooms, sundried tomatoes, butter, white wine, garlic, and basil. \$8.25.

# Desserts

Fresh homemade desserts and pastries.  
Please ask your server.

# Beverages

*Cappuccino*

\$2.50

*Espresso*

\$2.00

*Mineral Water*

\$2.75

*Coffee/Decaf*

\$1.25

*Tea*

\$1.25

*Iced Tea*

\$1.50

*Sodas*

We serve  products.

\$1.50

# *After Dinner Drinks*

## *Ports*

Penfolds Club Port  
Cockburn's Fine Tawny Port

## *Cognacs*

Remy Martin V.S.O.P.  
Courvoisier V.S.  
Martell V.S.  
Hennessey

## *Grappa*

Various selections available.

## *Cordials*

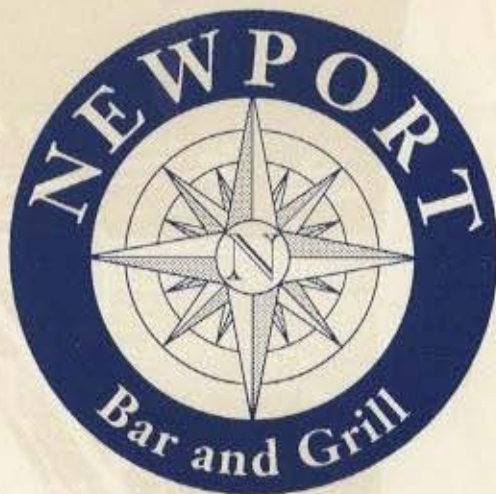
Grand Marnier  
Crème de Grand Marnier  
Bailey's  
Amaretto di Saronno  
Sambuca Romana  
Drambuie  
Tia Maria

# *Sunday Brunch Buffet*

Every Sunday 10:30am - 2:30pm

An extensive buffet including fresh carvings, bagels, smoked Nova Scotia salmon, cream cheese, whitefish, omelettes made to order, waffle station, potatoes, seasonal vegetables, broccoli, baby back ribs, Seafood Newburg, lemon chicken, Oriental stir fry, breakfast pastries, ice cream sundae bar, coffee, tea, milk, juice, and more.

## *Private Parties*



Newport Bar & Grill is available to you for private parties including weddings, Bar Mitzvahs, anniversaries, holiday parties and corporate functions.

For more information please contact our sales consultant.  
215-546-8800

Bar & grille menus

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