



Clarke & Cooke

N E W F O R T

Hors D'Oeuvres

Royal Nova Scotia Salmon 9.25 smoked salmon garnished with lemon caper mousse

Pâté of Duck Tenderloin, Fresh Foie Gras and Truffles 10.25

Chilled Shrimp 9.50 with rouille and tomato saffron coulis

Ravioli of Wild Mushrooms 5.25 sauce fumet de champignon

Salad of Warm Lobster and Fresh Foie Gras 12.75 with julienne greens and truffle butter

Canapés of Steak Tartare 8.75

Fresh Spinach Fettucini 5.25 tossed with pesto, tomatoes and cream

Baked Clams Casino 6.25

Soups

Soup du Jour *

Newport Style Clam Chowder 3.25

Baked Onion Soup Gratinée 3.00

Salads

Caesar Salad 4.00

Boston Lettuce 3.75 with raspberry and hazelnut oil vinaigrette

Salad Mesclun 3.25 greens and herbs tossed with virgin olive oil vinaigrette

Evian Water is available upon request

* price varies

Poisson

A Selection of Fresh Fish is Available Nightly *

Twin Lobsters * poached in court bouillon with fine herbs and drawn butter

Filet of Sole 13.95 sautéed Française, beurre blanc and sauce Niçoise

Nage of Shrimp, Scallops and Lobster with Artichoke Bottoms 19.50

Entrées

Sautéed Breast of Chicken 13.75 with sweet garlic cream and sauce Provençale

Roast Duckling 17.25 in the Style of Moulin de Mougins

Grilled Veal Steak 18.50 with Roquefort sauce and onion marmalade

Fricassée de Ris de Veau 17.75 sweetbreads stewed with morrels and lobster

Roast Squab 22.75 with Calvados glaze and dariole of apples

Agneau de Lait Persillade 21.50 roast rack of baby lamb coated with honey, mustard and a sauce of minted tarragon

Tournedos Mathorini 21.50 twin filets of beef with cracked pepper and raisin sauce, served on spinach

Entrecôte au Poivre 20.95 sirloin steak sautéed with crushed peppercorns, cognac and cream

Entrecôte au Beurre Bercy 19.50 charcoal broiled New York sirloin garnished with shallot and white wine butter

Grilled Filet Mignon 19.95 with Choron, Béarnaise, or Foyot sauce

Fromage

A Selection of Domestic and Imported Cheeses Will Be Offered

With proper notice, Chef Brian Halloran will be pleased to prepare a menu of your choice.

