



FRUITS OF THE SEA

- Chilled Poached Shrimp with Horseradish Cocktail Sauce ~ each 4.00
- Native Littlenecks on the Half Shell with Horseradish Cocktail Sauce ~ each 1.95
- Local Oysters on the Half Shell with Pink Peppercorn-Chive Mignonette ~ each 2.75
- Jumbo Lump Crab Cocktail; Lavash Chips, Rocket Greens, Pickled Sweet Pepper, Smoked Tomato Oil ~ 13.95
- Chilled New England Shellfish Sampler with Lobster, Littlenecks, Shrimp and Oysters ~ 45.95
Grand Sampler ~ 89.95

SMALL PLATES/STARTERS

- Crispy Calamari; Three Pepper Mint Relish ~ 13.25
- Bacon Wrapped Scallops; Chowder of Diced Potatoes, Roasted Red Peppers, Roasted Corn, Toasted Oyster Cracker Crumble ~14.25
- Yellowfin Tuna Tartare; Edamame Wakame Salad, Wasabi Crisps ~ 12.95
- Petite Cassoulet; Duck Confit, Pancetta, White Beans, Panisse ~ 13.95
- Veal Loin "Ossobucco"; Braised Veal Loin, Ricotta Gnocchi, Gremolata ~ 14.95
- Buffalo Crab Cake; Fresh Lump Crab, Chopped Celery Red Onion Salsa, Meyer Lemon Blue Cheese Dressing ~ 13.95

SALADS

- Baby Greens; Local Organic when available, Toasted Pepitas, Sprouts, Grape Tomatoes, Sage Focaccia Croutons, White Balsamic-Aquidneck Honey Vinaigrette ~ 8.95
- Caesar Salad with House Caesar Dressing, Garlic Croutons, Shaved Grana Padano Cheese ~ 7.95
- The "Wedge" Salad with Tomato, Bacon and Blue Cheese Dressing ~ 7.95
- 22's Chopped Salad with Romaine, Hearts of Palm, Eggs, Tomato, Onion, Narragansett Feta Cheese, Garbanzo Beans, Roasted Peppers and White Balsamic Vinaigrette ~ 9.95

SOUPS

- Crock of French Onion Soup Broiled with Swiss and Mozzarella Cheese ~ 6.95
- New England Clam Chowder ~ cup 5.95 bowl 7.95
- Soup du Jour ~ cup 5.95 bowl 7.95

SEASONAL 3-COURSE MENU
Sunday - Thursday \$19.95 per person
choice of one from each of the following:

FIRST COURSE

- Baby Greens
local organic when available;
toasted pepitas, sprouts, grape tomatoes,
sage focaccia croutons, white balsamic-
Aquidneck honey vinaigrette
- Caesar Salad
house dressing, garlic croutons,
Grana Padano
- Soup du Jour
from the chef's kettle
- Cup of Clam Chowder
creamy broth, tender clams, potatoes

SECOND COURSE

- Prime Meatloaf Wellington
wild mushroom duxelles, puff pastry,
mashed potatoes, demi-glace
Luigi Bosca, Malbec ~ 12.00
- Seafood Pot Pie
native whitefish, scallops, shrimp,
lobster, rosemary Thermidor, puff pastry
*Kendall-Jackson Grand Reserve,
Chardonnay ~ 10.50*
- Pork Loin Vindaloo
braised pork loin, jasmine rice,
onion chutney, grilled Naan bread,
cucumber raita
*Chateau Ste. Michelle
"Indian Wells," Cabernet Sauvignon ~ 11.50*
- Rigatoni Bolognese
stewed prime sirloin, veal, sausage,
red wine, tomatoes, toasted breadstick
and Parmesan
Banfi, Chianti Classico, Sangiovese ~ 9.25
- Seared Salmon
black cherry ginger laquer,
fall vegetable fried rice, sesame soy
MacMurray Ranch, Pinot Noir ~ 9.75

THIRD COURSE

- Mini Creme Brulee
- Warm Chocolate Bread Pudding
- Warm Apple Tart
vanilla ice cream
- Gelato or Sorbet, today's flavors

**Raw meat and shellfish, or products not cooked to recommended internal temperatures, will increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*

An 18% gratuity will be added to parties of 8 or more.

Newport Restaurant Group is an Employee Owned Company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.



Our USDA Prime Beef is hand picked and aged a minimum of 14 days. Less than 1% of all beef in America is considered to be of the highest quality USDA Prime. Our Premium Hereford Center Cut Filets are hand selected and aged 21 days for premium flavor and texture. While there are lesser cuts and types of beef, we are committed to serving you, our valued guests, only the very best. Our chefs have developed partnerships with local fisherman and companies that have provided us with "top of the catch" selections from our local waters and beyond.

CLASSIC 22

- Prime Porterhouse ~ 24oz. 52.95*
- Prime Delmonico ~ 18oz. 42.95*
- Prime New York Sirloin ~ 14oz. 45.95*
- Premium Hereford Center Cut Filet Mignon ~ 12oz. 42.95 8oz. 37.95*
- Six Peppercorn Sirloin Steak au Poivre ~ 14oz. 47.95*
- Veal Rib Chop ~ 16oz. 36.95*

22 BY SEA

- Grilled Atlantic Salmon ~ 26.95*
- Grilled Yellowfin Tuna Steak ~ 29.95*
- Fish of The Moment ~ Market Price*
- Fresh Maine Lobsters 2 lb. and 3 lb. ~ Market Price per lb.*
- Baked Stuffed Lobster with Seafood Stuffing ~ Add 12.95*

all steaks, chops and seafood are served with your choice of one of the following accompaniments

22's Steak House Butter	Hollandaise	Napa Red Wine Demi-Glace
Lemon Parsley Butter	Sauce Bearnaise	Horseradish Cream
Bleu Cheese Butter	Steakhouse Teriyaki	Southern Comfort Demi-Glace

22 SPECIALTY PLATES

- Grilled Filet Mignon; Roasted Shallot Mashed Potatoes, Wild Mushroom Demi-Glace and Whipped Great Hill Bleu Cheese ~ 43.95*
- Cod Provencal; Littlenecks, Garlic, Tomatoes, White Wine, Extra Virgin Olive Oil ~ 24.95
- Baffoni Farms Roasted Half Chicken; Overnight Marinade, Sautéed Fall Mirepoix, Roasted Baby Potatoes ~ 24.95
- Grilled Yellowfin Tuna; Sweet Red Chili Glaze, Pan Fried Singapore Noodles, Fried Lotus Chips ~ 26.95
- Broiled 10oz. Choice Sirloin Pizzaiola; Tomatoes, Peppers, Onions, Mushrooms, Saffron Risotto ~ 28.95*
- Honey Barbecue Pork Loin; Cilantro Mashed Potatoes, Honey-Barbecue Demi-Glace, Gorgonzola Cornbread Muffin, Broiled Tomatoes ~ 24.95

ACCESSORIES

- Yukon Gold Mashed Potatoes ~ sm. 5.95 lg. 7.95
- Jumbo Russet Baked Potato ~ 5.95
- Sautéed or Creamed Fresh Spinach ~ sm. 5.75 lg. 7.95
- Thick-Cut Cajun Onion Rings, Horseradish Cream ~ 8.95
- 22's Lyonnaise Potatoes, Bacon, Caramelized Shallots and Onions ~ sm. 5.25 lg. 7.25
- Truffled Mac 'n Cheese ~ sm. 6.95 lg. 9.95
- Truffled Lobster Mac 'n Cheese ~ sm. 9.95 lg. 15.95
- Grilled Asparagus, Roasted Red Pepper, Tarragon Butter ~ 8.95
- Pan-Roasted Wild Mushrooms, Hint of Garlic and Sherry ~ 9.95
- Baked Mashed Potato Au Gratin; Bacon, Sour Cream, Chives, Cheddar Cheese ~ 8.95

DINNER FOR TWO

\$65.22 per couple | Fridays
Includes a bottle of Beringer Stone Cellars Cabernet or Chardonnay

choice of one from each of the following:

FIRST COURSE

Baby Greens
local organic when available;
toasted pepitas, sprouts, grape tomatoes,
sage focaccia croutons, white balsamic-
Aquadneck honey vinaigrette

Caesar Salad
house dressing, garlic croutons,
Grana Padano

Soup du Jour
from the chef's kettle

Cup of Clam Chowder
creamy broth, tender clams, potatoes

CHEF'S TASTING

Nightly Inspired Intermezzo

SECOND COURSE

Grilled Ribeye
rosemary Worcestershire glaze,
bacon and cheddar mashed potato
stuffed popover, sautéed fall mirepoix

Burgundy Glazed Salmon
Autumn lentil ragout, sautéed spinach,
crispy leeks

Greater Omaha Choice Sirloin
grilled rosemary gorgonzola
bread pudding, sautéed fall mirepoix,
green peppercorn demi-glace

Grilled Boneless Pork Chop
shallot and bacon potato rosti,
sage and star anise apple cider
reduction, braised chard

Land and Sea Ravioli
duo of duck confit and lobster ravioli,
porcini mushroom and tomato cream
sauces, grilled bruschetta and
grape tomato salad

THIRD COURSE

Sorbet or Gelato

Warm Apple Tart

Chocolate Bread Pudding

Mini Creme Brulee