






## DINNER

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### CHILLED ON ICE


Chef's Daily Oyster Selection\*  / 18  
six fresh shucked local oysters, mignonette, cocktail sauce

Zesty Shrimp Cocktail  /16  
five jumbo shrimp, marinated cucumber

The Viking Seafood Tower \*  /49  
four oysters, four shrimp, whole chilled lobster, sauce trio

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### STARTERS

Porcini Dusted Sea Scallops  / 18  
day boat sea scallops, porcini dusted, chanterelle truffle cream sauce

Arancinni / 10  
risotto stuffed with gorgonzola cheese, classic marinara, basil aioli

Tuscan Calamari /12  
local fried calamari, feta cheese, Kalamata olives, sweetie drop peppers, classic marinara


Lump Crab Cakes /14  
crispy pancetta, summer slaw, jalapeno aioli


Shrimp Adobo  /15  
marinated, grilled shrimp, latin spices, tomatoes ala cheeca

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### SOUPS


Chef Thiele's Grand Chowder /12  
clam chowder, lobster meat, sea scallops, shrimp

Spring Carrot Soup  /9  
parsley oil, lemon crème fraiche


French Onion Soup  /9  
Italian crouton, provolone and parmesan cheese, crispy fried onions


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### SALADS

Frisee, Spinach and Asparagus Salad  /9  
shallot, sundried tomato, sunflower seed, ramp vinaigrette

Classic Caesar Salad /8  
traditional caesar salad, herbed croutons, baked parmesan crisp

Baby Iceberg Wedge Salad  /9  
cherry tomatoes, shaved shallots,bacon, great hill blue cheese

 denotes gluten free

*\*Raw shellfish and uncooked meats may pose certain health risks to some individuals.  
Please inform your server of any food allergies that you may have.*



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## Entrees

### Butter Poached Newport Lobster /38

spaghetti squash, rhode island mushrooms, tarragon butter,  
shaved asparagus and frisee salad

### Apple and Brie Statler /27

all natural antibiotic, hormone free chicken breast, apples and brie  
cheese, orange beurre blanc

### Citrus Blackened Salmon /28

pan seared, citrus, cajun spices, strawberry balsamic

### Bellevue Filet \* /39

gorgonzola crumbles, pinot wine demi, crispy potatoes

### Veal Strip Loin \* /38

bone in 10oz strip loin, black truffle butter, crispy potatoes

### Domestic Rack of Lamb \* /38

grain mustard, natural jus reduction

### Charcoal Broiled Duck \* /32

½ grilled duck, basted with sea salted honey thyme butter

### Cavatelli Carbonara \* /28

rice pasta, pancetta cream, peas, fried egg, shaved parmesano  
reggiano

### Grilled Vegetable Cupola \* /19

grilled, marinated portabella mushroom, risotto, yellow squash,  
zucchini, asparagus, red and green bell peppers, roasted tomatoes

*add shrimp /6, grilled chicken/5, two seared scallops/7, grilled  
salmon/5*

*all entrees are served with Chef's daily selection of starch and vegetables*

HOTEL VIKING  
*Newport*

EXECUTIVE CHEF BARRY CORREIA

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