

Wines by the Glass

White

CHARDONNAY	
<i>Vin de Pays, R. Dutoit, FR</i>	12
<i>Hamilton Creek, Napa, CA</i>	18
SAUVIGNON BLANC	
<i>Sea Pearl, N.Z.</i>	12
<i>Sancerre, Le Simple, FR</i>	18
RIESLING	
<i>Newport Vineyards, RI</i>	12
PINOT GRIGIO	
<i>Sessola, IT</i>	12

Rosé

<i>Château Saint-Baillon, Provence, FR</i>	14
<i>Whispering Angel, Provence, FR</i>	18

Red

PINOT NOIR	
<i>Laroque, FR</i>	12
<i>Hahn "SLH", CA</i>	18
CABERNET SAUVIGNON	
<i>Clos Sonoma, Dry Creek Valley, CA</i>	18
CÔTES DU RHÔNE	
<i>Domaine Clavel "Clarke Cooke"</i>	12

Champagne

<i>Veuve Clicquot Ponsardin</i>	28
<i>Taittinger</i>	24

Clarke Cooke

Caviar

30 gram, blini, crème fraîche, traditional condiments

FRENCH OSSETRA 225

BELGIAN SIBERIAN 180

STERLING FARM 180

Appetizer

OYSTERS ON THE HALF SHELL

cocktail sauce and mignonette 24

CARPACCIO OF YELLOWFIN TUNA

basil and black olive anchoyade, provençal vegetable timbale,
extra virgin olive oil, lemon 21

CITRUS CURED GRAVLAX OF ORA KING SALMON

Sterling caviar, cauliflower purée, green apple gelée, orange and lemon confit vinaigrette 23

RAVIOLO OF LOBSTER AND WILD MUSHROOM

leeks, morels, and beurre de champignon 22

RHODE ISLAND JONNYCAKE

smoked salmon, dill crème fraîche, caviar 20

STEAK TARTARE

tartare and butter-poached sirloin of prime beef, marinated vegetables à la grecque, truffle vinaigrette 24

WARM ASPARAGUS

avocado, roasted red and golden beets, pickled shallots, citrus,
lemon-honey-vanilla bean vinaigrette, yogurt, green apple 18

JAMON MANGALICA

premium cured Spanish ham, crispy pork belly, salmorejo, milk foam,
mozzarella di Bufala, balsamic black pepper vinaigrette 22

Soup

NEWPORT CLAM CHOWDER 12

CHILLED GAZPACHO

avocado, asparagus 12

Salad

KALE

asian pear, farro, pistachios, pickled onion,
Fourme d'Ambert, honey dijon vinaigrette 19

BLACK MISSION FIGS

prosciutto, arugula, roasted peppers, fennel, chèvre, balsamic vinaigrette 19

Main Course

SAUTÉED FILET OF HALIBUT

lobster and spring vegetable salpicon, caviar vin blanc, lobster vinaigrette 48

PEPPERED TUNA STEAK

pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes 48

NATIVE LOBSTER

sautéed out of the shell, corn crespelle, wild mushrooms, sauce poivre rose 52

CARAMELIZED JUMBO SEA SCALLOPS

vadouvan spiced cauliflower purée, arugula and fennel salad, grapefruit gastrique,
eggplant brown butter baba ganoush 48

NATIVE STRIPED BASS

in a potato paupiette with braised leeks and a thyme-scented red wine reduction 48

WOOD GRILLED SWORDFISH

tomato chutney, curried avocado, ragoût of corn, bacon, and potato, yellow tomato coulis 48

TWIN LOBSTERS

steamed in court bouillon, clarified butter, potato turnip gratin, asparagus 70

ROAST RACK OF LAMB "PERSILLADE"

caramelized onion, farro, swiss chard, trumpet royale mushrooms, minted tarragon glaze 62

WOOD GRILLED FILET MIGNON

green onion, leek, and potato purée, asparagus, peas, morels, shallot confit, sauce Bordelaise 58

SAUTÉED BREAST OF MAGRET DUCK

black mission figs, pickled rhubarb, seared foie gras, celery root purée, stuffed turnip,
orange port sauce, sundried cherries 48

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 59

SUMMER VEGETABLE JARDINIÈRE

sauté of summer vegetables, chickpea crêpe with arugula and eggplant caviar,
herbal emulsion, red pepper jus 38

The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods
can increase your risk of illness. Please inform your server of any food allergies

Scotch and Bourbon

Macallan 12yr 18 Macallan 18yr 80 Oban 14yr 20

Talisker 10yr 17 Balvenie 14yr 20

Johnny Walker Red 12 Johnny Walker Black 14

Johnny Walker Gold 21 Johnny Walker Blue 65

Woodford Reserve 14 Knob Creek 14

Basil Hayden 14 Bulleit 14 Bulleit Rye 14

Buffalo Trace 14 Makers Mark 14

Port

Graham's Six Grape 12 Croft 10 Year Old Tawny 14

20 Year Old Tawny Taylor Fladgate 19

Bottles Vintage Port

Taylor Fladgate 2007 90 – 375ml

Quinta do Vesuvio 2005 125 – 750 ml

Cognac and Brandy

Courvoisier VS 12 Courvoisier VSOP 14

Hennessy VS 14 Hennessy VSOP 21

Hennessy XO 62

Remy Martin VSOP 17 Remy Martin XO 60

Remy Louis XIII 1oz 325 Petit Louis .5 oz 200

Newport

Skybar Desserts

The Snowball in Hell

*a chocolate-coated goblet filled with chocolate roulade
and vanilla ice cream, topped with Callebaut
chocolate sauce and toasted coconut*

17

Frangelico Chocolate Torte

hazelnut Bavarian and Frangelico chocolate mousse cake

15

Chocolate Mousse Cake

with raspberries and crème anglaise

13

Vanilla Crème Brulée

13

Key Lime Pie

13

Locke-Ober's Macaroons

13

Our Own Ice Cream and Sorbet

13

Bannister's Wharf

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Champagne

Veuve Cliquot Ponsardin 28

Taittinger 24

Clarke Cooke

Drink Like A Local

Newport Water

Taittinger Champagne, Grand Marnier, St. Germain, on the rocks

Peach Paloma

Casa Mexico Silver Tequila, Peach Schnapps, Peach Nectar, Lime Juice, Club Soda

Dark & Stormy

Gosling's Dark Rum, ginger beer, lime

The Screaming Angel

Whispering Angel Rosé, Perrier water, lemon

Juan Daly

Casa Mexico Silver Tequila, iced tea, lemonade

Martinis

Espresso

Absolut Vanilla, Kahlua, Dark Crème de Cacao, "TLC" Espresso

(Bailey's on request)

William's Bow Tie (An Ode To William Rose)

Pernod Swirl, 1792 Bourbon, Licor 43, Remy VSOP, shaken and strained

"If you have to ask the price Darling, you can't afford it"

The Jane Fonda

(a light and skinny espresso martini)

Keel Vodka, Kahlua, dark crème de cacao, "TLC" Espresso,

Wild Arbor clear "cream" liqueur

The Classics

Manhattan

Sazerac Rye, Carpano Antica Sweet Vermouth, Dash Angostura bitters

Boulevardier

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Campari

Pimms Cup N^o.1

Lemon Juice, Ginger Ale

Cape Codder

Ketel One, Cranberry Juice

Salty Dog

Tito's Vodka, Grapefruit Juice, Salted Rim

Tom Collins

Bombay Gin, Sour Lemon, Splash of Club Soda