

NEWPORT 1875

EST. 2025

OCONOMOWOC WI

Tuna Tartare ^{GF}

Wild yellow fin tuna
Tamari Dressing
Sesame Seaweed Salad
Crispy Wontons \$19

Octopus Carpaccio ^{GF}

Shaved Red Onion
Fennel Orange Supremes
Mixed Greens
Red Wine Vinaigrette \$16

Jumbo Shrimp Cocktail ^{GF}

Court Bouillion - Poached Shrimp
House Made
Cocktail Sauce \$20

Seafood Tower ^{GF}

Chilled Maine Lobster - Marinated Octopus,
Snow Crab - Tuna Tartare - Poached Shrimp Cocktail
Crab Claws - Chef's Choice Oysters \$120

Royal Miyagi, WA

light brine - sweet
earthy organic under tones

Oysters ^{GF}

Raw on the half shell
Half Dozen | Dozen
\$19 \$38

Bevans, VA

slightly salty - sweet
creamy - meaty

Appetizers

Burgundy Escargot ^{GF}

Baked snails - garlic parsley butter \$13

East Coast Mussels ^{GF}

Steamed mussels - garlic - cherry tomatoes - thyme - Pernod cream sauce - Pommes Frites \$21

Beef Carpaccio ^{GF}

Thinly sliced raw beef tenderloin - truffle buratta - arugula - shaved fennel
capers - Parmigiano Reggiano - lemon vinaigrette \$24

Baked Feta ^{GF}

Greek Feta - cherry tomatoes - Kalamata olives - fresh herbs - garlic-infused olive oil - warm bread \$12

Thai Shrimp ^{GF}

Sauteed shrimp - green curry coconut milk sauce \$18

Pomme Frites ^{GF}

Crispy Potatoes - Black Truffle salt - Garlic Aioli \$8

Salads

Jazz Salad ^{GF}

Red and golden beets - dried apricots - candied walnuts - goat cheese - hazelnut sherry vinaigrette \$12

Holiday Blue ^{GF}

Bibb - Radicchio - Hooks blue cheese - Door County cherry red wine dressing - toasted pine nuts \$12

Smoked Salmon ^{GF}

Lolla Rossa greens - Thai basil - cherry tomatoes
julienned cucumbers - heart of palm - sweet rice wine vinaigrette \$14

Baby Red

Red romaine lettuce - Parmigiano Reggiano - white anchovy truffle vinaigrette - herb croutons \$12

* consumption of raw or undercooked meat, poultry, egg, shellfish may pose a greater risk of food-borne illness
GF = gluten free

3% Credit and Debit Card Fee added to all non cash payments

From the Sea

Cioppino

Seared Scallops - shrimp - mussels - salmon
caramelized fennel tomato broth - crostini - rouille \$38

Verlasso Salmon ^{GF}

Salmon - Hoisin glaze - ginger citrus butter sauce
herb roasted fingerling potatoes - sesame spinach \$34

Étouffée

Sauteed Shrimp and Crawfish - dirty rice - ratatouille \$32

Maine Scallops ^{GF}

Seared scallops - orange and ginger beurre blanc
andouille Maque Choux - basil risotto \$55

Mediterranean Sea Bass

Pan roasted sea bass - roasted red pepper velouté
garlic spinach - herb roasted fingerling potatoes \$36

Red Snapper ^{GF}

olive tapenade - lemon beurre blanc - bacon stewed lentils - green beans \$39

From the Field

Braised Lamb Shank ^{GF}

Red wine reduction - feta polenta cake - roasted root vegetables \$30

Steak Frites ^{GF}

Grilled 14oz New York strip steak - herb compound butter
pommes frites - garlic aioli \$44

Duck Confit ^{GF}

Port wine cherry sauce - roasted beets - butternut squash
Yukon potatoes - carrots \$37

Beef Tenderloin ^{GF}

Grilled 8 oz. beef tenderloin
peppercorn cognac cream sauce - garlic Yukon potato puree - asparagus \$57

Veal Chop ^{GF}

Grilled 14oz. Veal Chop - Maderia porcini mushroom sauce
asparagus - garlic mashed potatoes \$65

Beef Roulade ^{GF}

Hooks Blue Cheese - applewood bacon - scallions - herb roasted fingerling potatoes
garlic spinach - shallots Au Jus \$47

Chicken Dijon ^{GF}

Pan seared airline chicken - dijon cream sauce - dirty rice - ratatouille \$32

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