

Rhumbline

62 Bridge Street, Newport
849-3999

~Soup~

Butternut Squash Bisque with a Roasted Corn Relish
\$6.95

~Salads~

Grilled Bread and Marinated Tomato Salad with Arugula, Rosemary, and Ricotta Salada.
\$8.95

Crisp Romaine Lettuce, Shaved Fennel, Cherry Tomatoes, Garlic Croutons, and Shaved Pecorino Cheese with a Creamy Garlic Dressing.
\$8.95

Baby Spinach Salad with Roasted Beets, Grilled Red Onions, Goat Cheese, and Spiced Pecans with a Warm Balsamic Vinaigrette.
\$8.95

<u>Add Ons</u>	Grilled Chicken	\$6.00
	Grilled Salmon	\$8.00

~Appetizers~

Sicilian Style Littlenecks with Pancetta, Onion, Garlic, Tomatoes, Basil, Lemon, and White Wine with Grilled Crostinis.
\$11.95

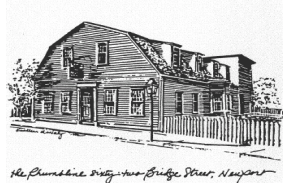
Native Lobster and Lump Crab Cakes with a Red Pepper Remolade
\$12.95

House Grilled "White" Pizza with Caramelized Onions, Apples, Rosemary Grilled Chicken, Arugula, and topped with Gouda and Goat Cheese
\$12.95

Fried Calamari with a Pepperoncini Vinaigrette and Kalamata Olives.
\$8.95

Toasted Jalapeno, Black Bean, and Jack Cheese Ravioli with a Roasted Corn-Avocado Sauce.
\$9.95

Additional Basket of Bread \$2.50



~Tavern Fare~

Rhumbline Lobster Roll

Native Lobster with Celery, Dill, Lemon, and Mayonnaise on a Buttered Croissant with Avocado, Our Garden Greens, and Tavern Fries.

\$18.95

Marinier Style Mussels with Onions, Garlic, White Wine, and Herbs, served with Truffled French Fries

\$12.95

Rhumb Burger stuffed with Gorgonzola and Herbs served with Tavern Fries.

\$9.95

“Fish & Chips” Native Flounder with Cole Slaw, Tavern Fries, Lemon, and Tartar Sauce.

\$15.95

~Entrees~

Rhumbline Barbecue Grilled Salmon with a Sweet Potato Hash and Sautéed Spinach.

\$20.95

Fresh Pappardelle Pasta tossed with Roasted Eggplant, Tomatoes, Spinach, Zucchini, Artichokes, Toasted Pine Nuts, Basil, and Goat Cheese with a Tomato Coulis.

\$17.95

Roasted Corn Wrapped Cod with a Goslings Rum, Tarragon, and Tomato Scented Lobster Broth, an Arugula-Cucumber Risotto, Grilled Asparagus, and topped with Our Garden Pickled Pepper Relish.

\$18.95

Red Wine Braised Beef Short Ribs with Truffle Whipped Potatoes and Bacon Roasted Brussel Sprouts.

\$25.95

Beef Tip and Pork Bolognese over Penne Pasta.

\$17.95

Our 12oz. House Smoked Pork Chop with a Roasted Garlic Jus, Slaw, Cornbread, and Grilled Asparagus.

\$20.95

Marinated Chicken Breast, Grilled and tossed with Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Lemon. Fresh Mozzarella, and Linguini.

\$16.95

A 20% gratuity may be added to parties of six or more

We will gladly create a custom menu for private parties up to 100 guests.

WHITEGLASSBOTTLE

<i>William Hill, Chardonnay, Central Coast Ca.</i>	7.50	32.00
<i>Ferrari Carano, Chardonnay, Alexander Valley, Ca.</i>		44.00
<i>Far Niente, Chardonnay, Napa, Ca.</i>		80.00

<i>Starborough, Sauvignon Blanc, Marlborough, N.Z.</i>	8.00	32.00
<i>Nobile, Sauvignon Blanc, Marlborough, N.Z.</i>		35.00

<i>Lagaria, Pinot Grigio, Delle Venezie, Italy.</i>	7.50	28.00
<i>Santa Margherita, Pinot Grigio, Valdadige, Italy.</i>		43.00

<i>Trimbach, Pinot Blanc, Diageo Chateau & Estate, Alsace.</i>		35.00
<i>Canti, Moscato, Di Pavia, Italy.</i>		32.00

<i>Grinalda, Vinho Verde, Portugal.</i>		39.00
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RED

<i>Alamos, Malbec, Mendoza, Argentina.</i>	7.50	34.00
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<i>14 Hands, Merlot, Washington State.</i>	8.00	34.00
<i>Wente, Sandstone, Merlot, Livermore Valley Ca.</i>		36.00
<i>Ghost Pines, Merlot, Napa, Ca.</i>		40.00

<i>Ravenswood, Lodi Zinfandel, California.</i>		35.00
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<i>Root 1, Carmenere, Colchagua Valley, Chile.</i>		34.00
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<i>McWilliams, Cabernet Sauvignon, South Eastern Australia.</i>	7.50	28.00
<i>Twenty Bench, Cabernet Sauvignon Napa Valley, Ca.</i>	10.50	45.00
<i>Louis Martini, Cabernet Sauvignon Napa Valley, Ca.</i>		48.00
<i>Frei Brothers, Cabernet Sauvignon, Alexander Valley, Ca.</i>		56.00
<i>Rodney Strong, Symmetry, Meritage, Alexander Valley, Ca.</i>		85.00

<i>Ruffino, Chianti Classico Reserva, Ducale Tan, Pontassiene, Italy.</i>		46.00
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<i>Steele, Writer's Block, Cabernet Franc, Lake County, Ca.</i>		38.00
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<i>Red Knot Shiraz, South Australia.</i>		35.00
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<i>Haan, Pinot Noir, Monterey, Ca.</i>	8.00	35.00
<i>Coppolas Votre Sante, Pinot Noir, Ca.</i>		37.00
<i>Wild Horse, Pinot Noir, Central Coast, Ca.</i>		48.00

<i>Bogle Vineyards, Petite Syrah, Ca.</i>		38.00
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<i>Beringer Vineyards, White Zinfandel, California.</i>	7.00	26.00
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CHAMPAGNE-SPARKLING

<i>Piper Sonoma, Brut, California.</i>	9.75	36.00
<i>Zardetto, Prosecco, Brut, 187ML.</i>		14.50
<i>Veuve Clicquot Ponsardin, Brut, Reims, France.</i>		80.00