

tsk

a boutique steakhouse

salads

- CAESAR** \$14
anchovy, garlic, parmesan
- SIMPLE with baby gem** \$13
radish, sherry vinaigrette
- WEDGE** \$14
iceberg, bacon, Great Hill blue cheese, everything crumble

the steaks

ALL STEAKS SERVED WITH SHALLOTS & WATERCRESS

- FILET* 10oz** \$54
- BONELESS NY STRIP* 12oz** \$39
- HANGER STEAK* 10oz** \$29
- MISSION CUT* ny strip or rib eye** \$3.5/oz

STEAK ADDITIONS

whipped foie \$6, lobster tail \$21, shrimp \$6 each

additional proteins

- 1/2 CHICKEN** \$33
piri piri, dukkah, cilantro
- HALIBUT PORTERHOUSE** MP
chermoula, grilled lemon, cilantro
- DOUBLE CUT PORK CHOP** \$34
black garlic BBQ, roasted fennel, watercress

starters

- PARKER HOUSE ROLLS** \$4
cultured butter
- RAVIOLO** \$12
serrano ham, ricotta, egg yolk
- BONE MARROW + ESCARGOT** \$22
parsley puree, pickled shallots, sourdough
- GRILLED PRAWNS** \$23
saffron, soffritto, calabrian chili
- TUNA CARPACCIO** \$16
miso, yuzu, trout roe
- STEAK TARTARE** \$18
marmite, urfa biber, grilled sourdough
- BURRATA** \$16
acorn squash, blood orange, pistachio

SAUCES \$3

- bonito brown butter
horseradish cream
black garlic BBQ
bearnaise butter
chermoula

SIDES \$10

- green bean casserole
smash fingerling gratin
hashbrown
brussels sprouts
mushrooms with boursin
broccolini with romesco & pecorino

raw or partially cooked items can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

negroni drinks

\$16

CLASSIC

fords gin, carpano antica vermouth, campari

BOULEVARDIER

bourbon, bigallet china-china, campari

AGAVE NEGRONI

reposado tequila, cocchi torino, antica torino dry,
cappalletti

KINGSTON NEGRONI

smith & cross rum, campari, turmeon vermouth

fancy drinks

\$15

VODKA DRINK

vodka, pineapple, cassis, lemon, bubbles

SPICY TEQUILA DRINK

tequila blanco, fresno chili, mure, lemon

MANHATTAN

rye whiskey, cocchi dopo teatro, cherry bark bitters

WHISKEY DRINK

bourbon, alma de trabanco apple quinquina,
benedectine, tiki bitters

MEZCAL DRINK

mezcal, reposado, bully boy amaro, bigallet thym,
creme de cacao

martinis

CLASSIC MARTINI

(price based on call spirit)

gin or vodka
cocchi vermouth di torino
twist or olive

ESPRESSO MARTINI

\$16

vodka
espresso
kahlua

beer

MODELO 12OZ	\$5
BANDED PILSNER 16OZ	\$8
VITAMIN SEA IPA 16OZ	\$9
WHALERS MUSE IPA 12OZ	\$9
SINGLECUT CHOCOLATE MILK STOUT 16OZ .	\$8
TURNCOAT MADEIRA CASK CIDER 500ML .	\$28
AVAL CIDER 12OZ	\$8
HEINEKEN 12OZ <i>non-alcoholic</i>	\$6

bubbly

CA FURLAN PROSECCO N/V <i>it</i>	\$13
PERE MATA CUPADA ROSÉ '21 <i>sp</i>	\$14

orange

SCHODL FREE YOUR MIND '22 <i>at</i>	\$16
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pink

LES TERRASSES CÔTE DE PROVENCE '22 <i>fr</i>	\$16
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white

PAETRA PINOT BLANC '21 <i>usa</i>	\$13
CHIDAINE SAUVIGNON BLANC '22 <i>fr</i>	\$14
VIA ALPINA PINOT GRIGIO '22 <i>it</i>	\$14
WALT CHARDONNAY '20 <i>usa</i>	\$16
CHRISTOPHE PATRICE CHABLIS '22 <i>fr</i>	\$18

red

SCHAAL PINOT NOIR '22 <i>fr</i>	\$15
MON COEUR CÔTES DU RHÔNE '21 <i>fr</i>	\$14
OBSIDIAN CABERNET '21 <i>usa</i>	\$16
AGOSTINA PIERI ROSSO DI MONTALCINO '21 <i>it</i> .	\$18
RIDGE ZINFANDEL BLEND '20 <i>usa</i>	\$20

509 Thames Street, Newport, Rhode Island | 401.846.0400

DANG. You look amazing tonight! And so does our kitchen :) A 2% "kitchen appreciation fee" will be added to your bill.

dessert

\$8

CHOCOLATE POT DE CREME

toasted marshmallow, graham cracker crumble

CHOCOLATE CHIP COOKIES

mascarpone cream

ICE CREAM SANDWICH

salted caramel, cacao nibs, tuile cookie

amari

BULLY BOY	\$12
SFUMATO RABBARO	\$12
FURLANI	\$12
NONINO	\$15
CYNAR <i>70 proof</i>	\$12
FERNET BRANCA	\$12
FERNET CONTRATTO	\$14

port/grappa/brandy/sweet

CHÂTEAU HAUT-MAYNE SAUTERNES	\$16
GRAHAMS PORT SIX GRAPES	\$12
QUINTA DO NOVAL 10 YEAR TAWNY	\$15
GRAHAMS 20 YEAR TAWNY	\$20
PIERRE FERRAND COGNAC	\$14
DARTIGALONGUE BAS-ARMAGNAC HORS D'AGE .	\$23
SIBON GRAPPA	\$14
CLAQUE-PEPIN CALVADOS VIEILLE RESERVE ..	\$14