



Welcome to Newmans. We appreciate you dining with us during this time and have created a temporary menu focusing on your favorites! Please scroll down to see our beverages selections. Please note that our service will be different with limited trips to the table. If you would prefer more service, we will happily and gladly assist you!

Please communicate your needs to your server.

Thank You & Bon Appetit! John & Sandy

Appetizers

Crab Cakes
parsley, lemon & shallot aioli
23. / entrée size 43.

Foie Gras Pasta
black truffles
26.

Marinated Portabella Mushroom
caramelized onions, eggplant & gorgonzola cheese
14. / entrée size 28.

Salads

Green Salad
pears, walnuts, gorgonzola & balsamic dressing
12.

Caprese
tomato, mozzarella, basil & balsamic syrup
12.

Grilled Romaine Salad
pancetta, parmesan & candied nuts
12. / add 2 grilled prawns 20.

Soup du jour
AQ

Entrees

Chicken Saltimbocca
prosciutto, fontina cheese & red sauce
32.

Marinated Lamb Rack
mushrooms, potatoes & natural reduction sauce
42.

Medallions of Beef
petite tender, pancetta, onions, gorgonzola & potatoes
34.

Fresh Fish
seasonal veg, mushroom risotto cake & truffle butter sauce
AQ

Lobster Ravioli
hazelnuts & marsala sauce
45. / appetizer size 27.

Desserts

Chocolate Pot du Crème
10.

Crème Brulee du Jour
10.

Housemade Ice Cream / Sorbet
9.

Many items offered can be Vegan and Gluten Free

\$5.00 split fee per course - extra plate no charge ~ 19% gratuity may be added on parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Chef / Owner, John Newman, C.E.C

Executive Sous Chef, Eric Kliewer

Newmans at 988 ~ 988 Hemlock Street, Cannon Beach, Oregon, 97110 ~ 503.436.1151 ~
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