



Soup

DAILY SIGNATURE SOUP: CHICKEN NOODLE SOUP
SOUP OF THE DAY: ASK YOUR SERVER

Salads & Starters

All Produce is Organic from Verified Farms

“LA SCALA” CHOPPED SALAD, TRIBUTE TO “JEAN-LEON”

Lettuces, Mozzarella, Salami, Marinated Garbanzos, House Dressing

NEWTON’S MIXED GREEN SALAD

Assortment of Greens from the Garden and served with our homemade House Dressing.

ROASTED BEETS CARPACCIO

Roasted Beet Slices served with a House Dressing Vinaigrette.

NEWTON’S HOUSE ROMAINE

Hearts of Romaine, Diced Tomatoes, Croutons, Olives, Shredded Carrots and Hard Boiled Eggs, served with your Choice of Dressing.

Entrees

All Fish are Wild Caught, Beef is Locally and Naturally Raised, Poultry is Free Range

BOUILLABAISSE

Provençal Fish and Seafood Stew served with Saffron Potatoes, Stewed Vegetables, and Crostini.

CLASSIC GRILLED BURGER, Cheese by Request

Fresh Ground Angus Beef, Tomato, Lettuce, served with Cole Slaw and Cottage Cheese.

GRILLED PORK CHOPS

Marinated and Grilled Pork Chops, served with Apple Sauce, Roasted Fingerling Potatoes and served with sautéed Green Beans.

ROASTED CHICKEN

Free Range Chicken sprinkled with Lemon Cracked Pepper, served with sautéed Carrots and Cajun Rice.

NEWTON’S VEGETARIAN PLATE

Gnocchi with Mushrooms and Homemade Marinara Sauce, sprinkled with Parmesan Cheese.

Sides

ROASTED FINGERLING POTATOES
 GREEN BEANS
 SPINACH
 CARROTS
 CAJUN RICE

Dressings

BALSAMIC VINEGAR & VIRGIN OLIVE OIL
 LEMON JUICE & VIRGIN OLIVE OIL
 THOUSAND ISLAND
 BLUE CHEESE
 FAT-FREE RANCH

Desserts

Specialties

STRAWBERRY SORBET
 LEMON CAKE
 CHOCOLATE MOUSSE
 PECAN PIE

Ice Cream of the Week

CHOCOLATE
 PECAN
 SUGAR FREE VANILLA

Fresh Fruit

STRAWBERRIES
 GREEN GRAPES
 BLACKBERRIES

Beverages

GLASS OF SELECT WINE, SPECIALTY COFFEES & HERBAL TEAS, SODAS

Newton’s is named in honor of Sir Isaac Newton, considered to be the world’s greatest Scientist of all time. Knighted by Queen Anne in 1705, we celebrate Newton’s aspiration to understand our beautiful Universe through our 5 Star Royal Dining, under the majestic reflection of our unique, one and only Art Glass Window, “Return of Halley’s Comet” by artist John Forbes. Executive Chef Jean-Dave Groff Daudet and Chef JV invite you to enjoy the freshest organic Farm to Table cooking.

Enjoy and Eat Royally!