

*Casual dining, classically done  
Ample parking 5 minutes from downtown Portsmouth  
Superior service & locally inspired dishes*

## ATLANTIC GRILL DINNER

Portsmouth's Spring Restaurant Week 2017

March 30<sup>th</sup> – April 8<sup>th</sup>

**Dinner menu offered nightly 4pm-9pm**

**\$29.95 per person**

*Choice of one item per course...*

*Please check out your special card  
for featured Beer, Wine & Cocktails*

### First

**Thai Tuna Lettuce Wraps;** Rare ahi, Bibb lettuce, sweet chili-soy sauce, crushed peanuts, scallions, sesame seeds and wonton crisps

**Baby Spinach Salad;** Tender spinach, shaved red onion, raisins, toasted walnuts, blue cheese and maple vinaigrette

**Rustic Sicilian Meatballs;** Caramelized fennel, Italian sausage and ground beef topped with marinara and classic cheeses

### Second

**Braised Lamb Shank;** Cabernet, thyme, mirepoix and roasted beef stock served with roasted garlic Yukon gold mashed potatoes and seasonal vegetables, all finished with rich lamb demi-glace

**Swordfish;** Marinated and served with smoked tomato and saffron rice, Marcona almond and oregano gremolata, Spanish romesco, charred scallions and citrus-herb butter

**Mascarpone Farro;** Italian farro, NH oyster mushrooms, sautéed leeks, grilled asparagus, roasted red tomatoes, fresh chopped herbs, all folded together with Mascarpone cheese

### Third

**Banana Bread Pudding;** Toasted walnut and banana bread pudding, served warm with sea salt caramel sauce and Gifford's vanilla ice cream

**Crème Brulee;** Hand torched & garnished with vanilla whip cream

**Oreo Cheesecake;** Vanilla cheesecake swirled with crushed Oreos, Oreo crust, chocolate ganache, vanilla whipped cream and fresh mint

*We appreciate your understanding that substitutions are not permitted on specialty Chef Menus.*

*Please discuss any dietary restrictions or allergens with your server.*

*After your meal, don't forget to complete a survey to tell us how you heard about Portsmouth Restaurant Week!*

