



RESTAURANT WEEK



PORTSMOUTH

& THE SEACOAST

November 2-11, 2017

**DINNER \$29.95/PERSON**

(Please select one from each course)

**FIRST COURSE**

**BOWL OF SEAFOOD CHOWDER**

Shrimp, Scallop, Lobster, Haddock, Grilled Toast Points

**BOWL BUTTERNUT & CRANBERRY BISQUE**

Apple, Sage, Maple Crème Fraiche

**PANZANELLA SALAD**

Mixed Greens, Tomatoes, Fresh Mozzarella, Garlic Croutons, Red Wine Vinaigrette

**SECOND COURSE**

**HOME MADE BACON WRAPPED MEATLOAF**

Mashed Potato, Mushroom Demi-Glaze, Green Bean Almondine

**CHEF DUVALL'S BEEF STROGANOFF**

Egg Noodle, Scallion, Sour Cream, Mushrooms

**ZUCCHINI LINGUINI (V)**

Sun-Dried Tomatoes, Onions, Garlic, EVOO, Spinach, Olives, Balsamic Reduction

~ Available With Grilled Shrimp ~

**PRINCESS CHICKEN**

Boursin & Asparagus Stuffed Chicken, Prosciutto, Lemon Dill Cream, Rice Pilaf

**THIRD COURSE**

**CHOCOLATE TORTE**

Raspberry Puree, Chocolate Sauce, Whipped Cream, Ice Cream

**STRAWBERRY SHORTCAKE**

Biscuit, Ice Cream, Whipped Cream, Strawberry Sauce

**PUMPKIN PIE**

Caramel, Cinnamon Dusting, Whipped Cream, Ice Cream

**FEATURED COCKTAILS**

**ELIT CLASSIC DRY MARTINI**

Stoli Elit Vodka, Blue Cheese Stuffed Olives \$14

**NEW OLD FASHIONED**

Old Forrester Bourbon, Orange Bitters, Oranges Wedges, Maraschino Cherries \$11

***Executive Chef ~ Aaron Duvall***

Please Note: Restaurant Week menu prices do not include beverages, tax or gratuity.  
All discounts, gift certificates, coupons, and other promotional offers not redeemable on this Restaurant Week Menu.