



RESTAURANT WEEK



PORTSMOUTH

& THE SEACOAST

November 2-11, 2017

LUNCH \$16.95/PERSON

(Please select one from each course)

FIRST COURSE

CUP OF SEAFOOD CHOWDER

Shrimp, Scallop, Lobster, Haddock, Grilled Toast Points

CUP OF BUTTERNUT & CRANBERRY BISQUE

Apple, Sage, Maple Crème Fraiche

PETITE PANZANELLA SALAD

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

SECOND COURSE

LUNCHEON HOME MADE BACON WRAPPED MEATLOAF

Mashed Potato, Mushroom Demi-Glaze, Green Bean Almondine

CHEF DUVAL'S LUNCHEON BEEF STROGANOFF

Egg Noodle, Scallion, Sour Cream, Mushrooms

LUNCHEON ZUCCHINI LINGUINI (V)

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

~ Available With Grilled Shrimp ~

LUNCHEON 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 Duwall

*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.*