

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

ATLANTIC GRILL DINNER

Portsmouth's Fall Restaurant Week 2017

November 2nd - 11th, 2017

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

Panzanella Chop Salad Cucumbers, red and yellow peppers, red onion, Toscano salami, smoked mozzarella, ciabatta bread, Arcadian greens, white balsamic vinaigrette

Beef Tenderloin Carpaccio Baby arugula, stoneground mustard aioli, shaved Grana Padano, Fleur de Sel, EVOO, toasted crostini

AG Crab Cakes Special lump crab meat, pretzel crumb, lemon remoulade

Second

Grilled Swordfish Blackened Atlantic Swordfish, hominy Creole rice, smoked cauliflower puree, citrus herb butter, lemon-chervil cream

Seared Yellowfin Tuna Tangerine and cumin encrusted tuna, Kaffir lime and ginger rice, toasted chili oil, green papaya slaw, nuoc cham

Cantonese Stir Fry Flash seared Chinese-style vegetables, vegan stir fry sauce, sticky rice, crispy organic garlic tofu

Third

Chef's Sorbet Peach Passionfruit sorbet with Gaufrette cookie

Cinnamon Sugar Churros Traditional Mexican donuts, dulce de leche and nitro coffee ganache dipping sauces. Taste of nitro cold brew coffee on the side!

Tiramisu Layers of lady fingers, Espresso liqueur, mascarpone cream, shaved chocolate

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!

