

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

## ATLANTIC GRILL LUNCH

Portsmouth's Fall Restaurant Week 2017

November 2<sup>nd</sup> - 11<sup>th</sup>, 2017

**Lunch menu offered Friday, Saturday and Sunday 11:30am - 4pm**

**\$16.95 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

**Rustic Sicilian Meatballs** Caramelized fennel, Italian sausage, ground beef, house marinara, classic cheeses

**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

**Chicken Parmesan** All-natural cutlets, panko, house marinara, three cheeses, sweet nut-free pesto cream gnocchi

**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, Gaufrette cookie

**Crème Brulee;** Hand torched & garnished, vanilla whipped cream

*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!*

