



## RESTAURANT WEEK



## PORTSMOUTH

& THE SEACOAST

April 5-14, 2018

**DINNER \$29.95/PERSON**

(Please select one from each course)

### FIRST COURSE

#### **CUP OF CHICKEN CHILI**

Black Beans, Kale, Chili, Peppers, Onion, Cilantro

#### **WARM SPINACH SALAD**

Raspberry Onions, Poppyseed Vinaigrette, Bacon, Eggs, Almonds

#### **SPINACH DIP**

Colby-Jack, Cream Cheese, Parmesan, Lemon, Parsley, Toasted Flat Bread Points

### SECOND COURSE

#### **HOME MADE BACON WRAPPED MEATLOAF**

Mashed Potato, Mushroom Demi-Glaze, Asparagus

#### **CHICKEN PARMESAN**

Penne, Marinara, Parmesan, Mozzarella, Garlic Bread

#### **ZUCCHINI LINGUINI (V)**

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

~ Available With Grilled Shrimp ~

#### **BLACKENED SALMON**

Rice Pilaf, Black Bean Salsa, Spinach, Peppers, Onions

### THIRD COURSE

#### **CHOCOLATE TORTE**

Raspberry Puree, Chocolate Sauce, Whipped Cream, Ice Cream

#### **CRÈME BRULEE**

Chocolate Covered Espresso Beans, Whipped Cream

#### **CHOCOLATE CHIP COOKIE**

Ice Cream, Chocolate Sauce, Whipped Cream

### FEATURED COCKTAILS

#### **APEROL SPRITZ**

Aperol, Maschio Prosecco, Splash of Seltzer, Orange Slice Over Ice \$11

#### **PALOMA**

Deep Eddy Ruby Red Vodka, Corazon Blanco Tequila, Fresh Lime, Seltzer, Grapefruit Slice \$12

***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.*