



RESTAURANT WEEK



PORTSMOUTH

& THE SEACOAST

April 5-14, 2018

LUNCH \$16.95/PERSON

(Please select one from each course)

FIRST COURSE

CUP OF CHICKEN CHILI

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

PETITE WARM SPINACH SALAD

Raspberry Onions, Poppyseed Vinaigrette, Bacon, Eggs, Almonds

PETITE SPINACH DIP

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

SECOND COURSE

LUNCHEON HOME MADE BACON WRAPPED MEATLOAF

Mashed Potato, Mushroom Demi-Glaze, Asparagus

LUNCHEON CHICKEN PARMESAN

Penne, Marinara, Parmesan, Mozzarella, Garlic Bread

LUNCHEON ZUCCHINI LINGUINI (V)

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

~ Available With Grilled Shrimp ~

LUNCHEON BLACKENED SALMON

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

THIRD COURSE

CHOCOLATE TORTE

Raspberry Puree, Chocolate Sauce, Whipped Cream

CRÈME BRULÉE

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 Served 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.*