

ATLANTIC GRILL DINNER

Portsmouth's Spring Restaurant Week April 5th - 14th, 2018

Dinner menu offered nightly 4pm-9pm

\$29.95 per person - Choice of one item per course

First

Lobster Dip

Fresh Maine Lobster meat, artichoke hearts, Parmesan, Romano, house crostini

Smoked Salmon

House pickles, capers, pickled onions, smoked crème fraiche, toasted bagel chips

Farmer's Board

Artisan cheese, charcuterie, pickled vegetables, whole grain mustard, Marcona almonds, olives, local Rye honey, Saba, crostini

Second

Cioppino

PEI mussels, cockles, shrimp, salmon, swordfish, fennel, orange and tomato herb broth, baguette

Pork Tenderloin

All natural, honey-chipotle lacquered, Anasazi bean succotash, watermelon-mâche salad

Atlantic Salmon

English cucumber relish, lemon butter, Israeli couscous salad

Third

Flourless Chocolate Torte

Vanilla whipped cream candied lemon zest, espresso cream

Strawberry Shortcake

Cream cheese biscuit, macerated strawberries, vanilla whipped cream

Blood Orange and Raspberry Sorbet

Vanilla gaufrette



We appreciate your understanding that substitutions are not permitted on specialty Chef Menus.

Please discuss any dietary restrictions or allergens with your server.