

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

ATLANTIC GRILL DINNER

Portsmouth's Fall Restaurant Week 2018

November 8th – 17th, 2018

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

Seafood Chowder The Atlantic Grill's award winning chowder; lobster, scallops, shrimp, haddock, clams

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

Poached Pear Salad Baby arugula, spiced poached pears, crumbled Goat cheese, house made candied almonds, honey-champagne vinaigrette

Second

Honey-Miso Salmon Pan-roasted salmon, fried sticky rice cake, shitake mushrooms, spicy hoisin sauce, miso-honey butter

Springer Mountain Chicken Parmesan All natural cutlets, panko, house marinara, three cheeses, sweet nut-free pesto cream, linguini

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

Third

Chef's Sorbet Fresh dairy free sorbet with Gaufrette cookie

Bourbon Vanilla Crème Brulee Home-made custard topped with sugar, hand-torched and garnished with vanilla whipped cream

Chocolate Dipped Tres Leches Donuts Puff pastry, toasted coconut, vanilla bean Chantilly 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!

