

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

## ATLANTIC GRILL LUNCH

Portsmouth's Fall Restaurant Week 2018

November 8<sup>th</sup> – 17<sup>th</sup>, 2018

**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

**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

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

### Second

**Baked Haddock** Lemon and herb cracker crumb, seasonal vegetable, roasted fingerling potatoes

**Springer Mountain Chicken Parmesan** All natural cutlet, 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 Donut** 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!*

