

# ATLANTIC GRILL DINNER

Portsmouth's Spring Restaurant Week March 28<sup>th</sup> - April 6<sup>th</sup>, 2019

Dinner menu offered nightly 4pm-9pm, \$29.95 per person

Choice of one item per course...



## First

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

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

**AG Smoked Salmon** House-cured & smoked, artisan pickles, smoked crème fraiche, toasted "everything" bagel chips

## Second

**Barolo and Porcini Braised Short Ribs** Truffle & Grana Padano house-made "Tater Tots," porcini mushroom braising sauce, smoked cream of corn with North Country Pepper Bacon

**Wine Country Atlantic Salmon** Braised artichoke, leeks, Yukon gold gnocchi, Pinot Noir Beurre Rouge, roasted tomato & chive butter, chervil

**Cioppino** PEI mussels, shrimp, salmon, swordfish, fennel, orange & tomato herb broth, grilled baguette

## Third

**Chef's Sorbet** Fresh sorbet with Gaufrette cookie

**Bourbon Vanilla Crème Brulee** Homemade custard topped with sugar, hand-torched, vanilla whipped cream garnish

**Key Lime Pie** Homemade in classic preparation, vanilla whipped cream

*Drink specials to celebrate Spring and thank our Restaurant Week sponsors!*



### Passionate Bee Martini

*Our Spring twist on the Bee's Knees*

Barr Hill Gin, Passoã passion-fruit liqueur, fresh lemon and local Rye, NH honey simple syrup

### Woodland Farms Brewery

Blinky IPA Draft

New England style IPA 7.2% ABV

**Louis Latour Chardonnay**  
Ardèche, France

**Finca el Origen Reserva Malbec**  
Mendoza, Argentina

*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!*