

Restaurant Week Portsmouth & the Seacoast

March 28th-April 6th, 2019

\$16.95 three course prix fixe menu

start:

korean bbq beef
empanadas w/
gochujang aioli

strawberry and
arugula salad w/
goat cheese,
pickled red onions,
walnuts

sweet potato
poutine ancho
gravy, feta
crumble, citrus
pickled red onion,
cilantro

main:

blackened ahi tuna
burger

cilantro aioli,
cucumber ginger
salad, sriracha

peppercorn crusted
steakhouse burger

caramelized onions,
horseradish
cheddar, bourbon
demi-glace

quinoa lentil
burger

arugula, sautéed
portobellos,
truffle aioli

finish:

banana and white chocolate bread pudding

bourbon caramel, whipped cream

or

Almond Joy Milkshake

coconut, nutella, almonds

featured cocktails:

tom cat negroni: barr hill gin, sweet vermouth, campari, orange twist
10

woodland farms brewery: kittery, nebula ipa 7

la crema chardonnay, california 11/36

bula, red blend, spain 10/34

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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