



# PORTSMOUTH GAS LIGHT CO.

*Wood Fired Cooking*

**RESTAURANT WEEK SPRING 2026**

April 9 - 18

**Select one from each course | 32**

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## MENU



### • APPETIZERS

#### FRIED CLAM STRIPS

LOCAL FRESH CLAM STRIPS, LIGHTLY BREADED & FRIED, SERVED WITH TARTAR SAUCE. CHOICE OF FRIES OR COLE SLAW

#### COCONUT CURRY MUSSELS

FRESH MUSSELS, GARLIC, GINGER, BELL PEPPERS, GREEN CURRY, COCONUT MILK, GREEN ONION. SERVED WITH TOASTED NAAN

#### FRIED BRUSSEL SPROUTS

CRISPY FRIED SPROUTS, PARMESAN, BALSAMIC GLAZE, ROASTED GARLIC AIOLI, BACON, GREEN ONION

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### • ENTREES

#### TUSCAN CHICKEN

SUNDRIED TOMATO & BASIL MARINATED GRILLED CHICKEN, ROASTED POTATOES, SAUTEED ZUCCHINI & SUMMER SQUASH, TOMATO CREAM SAUCE, BALSAMIC GLAZE

#### BERRY PEACHY SALAD

MIXED GREENS, ARUGULA, FRESH MOZZARELLA, STRAWBERRIES, FETA, CRISPY PROSCIUTTO, PEACH VINAIGRETTE

#### LEMON DILL SALMON

PAN SEARED SALMON, LEMON DILL CREAM SAUCE, JASMINE RICE, SAUTEED ZUCCHINI & SUMMER SQUASH

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### • DESSERTS

LEMON BASIL CREME BRULEE

CHOCOLATE MOUSSE CAKE



**"THIS MENU CANNOT BE COMBINED WITH ANY OTHER RESTAURANT PROMOTIONS."**