

ATLANTIC GRILL

Restaurant Week Dinner

\$52 PER GUEST

To Start

Caesar Salad Romaine, Focaccia Croutons, Parmesan, Caesar Dressing, White Anchovies

Seafood Chowder Maine Lobster, Scallops, Shrimp, Haddock, Clams

Mains

Bouillabaise Haddock, Mussels, Shrimp, Littleneck Clams, Chili Threads, Baguette

Braised Short Rib Whipped Potato, Asparagus, Horseradish Creme Fraiche

Autumn Harvest Bowl Grilled Chicken, Brown Rice & Quinoa, Butternut Squash, Herbed Goat Cheese, Beets, Brussel Sprouts, Superfood Veggie Blend, Candied Pepitas, Maple Dijon Aioli

Dessert

Kahlua Smores Ice Cream Kahlua infused ice cream, torched marshmallows, chocolate ganache, graham cracker crust

Pumpkin Tiramisu Spiced Tiramisu Mascarpone, Bailey's Pumpkin, Whipped Caramel

Featured Beverages

Pumpkin Espresso Martini Grainger's Vanilla Vodka, Pumpkin Puree Syrup, Bailey's Irish Creme, Espresso Bean Coffee | 13

Great Rhythm Squeeze NEIPA 9.5

La Crema Chardonnay, GI 16 | Btl 62

Troublemaker Red Blend, GI 17 | Btl 66