

PORTSMOUTH RESTAURANT WEEK
PRIX FIXE DINNER MENU

\$29.95 Per Person (Plus Tax and Gratuity)

APPETIZER

Choose One

MISO GLAZED SHRIMP Grilled miso glazed shrimp served with a cold somen noodle salad and ginger vinaigrette

SAUTÉED MUSSELS with spicy Italian sausage, Roma tomatoes and fennel in a white wine broth

NEW ENGLAND CLAM CHOWDER

POACHED CHERRY SALAD Merlot poached cherries with gorgonzola cheese, toasted almonds, mixed greens, and roasted shallot vinaigrette

CAESAR SALAD Romaine hearts with shredded parmesan, house croutons and anchovy fillets

ENTRÉE

Choose One

GRILLED NY SIRLOIN with caramelized onion Chipotle butter, Gouda smashed potatoes, and baby carrots

SESAME SALMON seared sesame encrusted salmon with Ginger Jasmine rice, Miso braised Bok Choy, and sweet soy

VEAL SALTIMBOCCA veal cutlets seared with Prosciutto and Sage, served with wild mushroom risotto and asparagus

HERB ROASTED CHICKEN Bell and Evans Chicken breast roasted with fresh herbs, and served with Chive smashed potatoes, baby carrots, and a cider demi glace

GINGER TOFU crispy Ginger Tofu with pan fried somen noodle cake, stir-fry vegetables, and spicy black bean sauce

DESSERT

Choose One

PEANUT BUTTER CHOCOLATE CHEESECAKE

ESPRESSO CHOCOLATE MOUSSE

CRÈME BRULEE



PORTSMOUTH RESTAURANT WEEK
PRIX FIXE LUNCH MENU

\$19.95 Per Person (Plus Tax and Gratuity)

APPETIZER

Choose One

BRUSCHETTA Marinated tomatoes and fresh basil on rustic-style bread with fresh mozzarella

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD Romaine hearts with shredded parmesan, house croutons and anchovy fillets

HOUSE SALAD Field greens with julienne vegetables, tomato, cucumber and choice of dressing

POACHED CHERRY SALAD Merlot poached cherries with gorgonzola cheese, toasted almonds, mixed greens, and roasted shallot vinaigrette

ENTRÉE

Choose One

PETITE FILET MIGNON with horseradish smashed potatoes, haricot vert, and cabernet demi glace

VEAL PICATTA Pan seared veal with sautéed white rice and spinach, steamed asparagus, and a lemon caper sauce

CHICKEN MADEIRA Pan seared chicken breast topped with asparagus and provolone served over roasted garlic smashed potatoes and Madeira sauce

PAN SEARED SALMON with rice pilaf, sautéed broccolini, and a garlic and herb beurre blanc

COUS COUS TACOS roasted vegetable cous cous in a yellow corn tortilla topped with Chile sauce and served with sour cream, fresh salsa, and guacamole

DESSERT

Choose One

GERMAN CHOCOLATE CAKE

KEY LIME PIE

