



Portsmouth & Seacoast Restaurant Week

April 5-14

Three Course Lunch \$16.95

Starters

Wild Mushroom Bisque

Local mushrooms, white truffle oil, crème fraîche

Chopped Salad

Boston lettuce, carrot, radish, bell pepper, chick peas, fennel-caraway seed vinaigrette

Braised Pork Spare Ribs

Sesame hoisin glaze, carrot-golden raisin slaw, scallions

Entrées

Fried Chicken Sandwich

House corn bread bun, Granny Smith apple, maple-bacon-onion jam, hand-cut fries

Shrimp Étouffée

Baby shrimp, chorizo sausage, tomatoes, Cajun roux, white rice

Short Rib Grilled Cheese

Country white bread, smoked gouda, tomato jam, house chips

Desserts

S'mores Bread Pudding

Chocolate & marshmallow bread pudding, house graham cracker ice cream

Grilled Pineapple

Toasted coconut ice cream, rum toffee sauce

Menu subject to change based on item availability. No substitutions, please.
Cannot be combined with any other offers or discounts.



Portsmouth & Seacoast Restaurant Week

April 5-14

Three Course Dinner \$29.95

Starters

Wild Mushroom Bisque

Local mushrooms, white truffle oil, crème fraîche

Chopped Salad

Boston lettuce, carrot, radish, bell pepper, chick peas, fennel-caraway seed vinaigrette

Braised Pork Spare Ribs

Sesame hoisin glaze, carrot-golden raisin slaw, scallions

Entrées

Beef Stroganoff

Seared tenderloin, wild mushrooms, spinach, pappardelle, veal demi, sour cream

Pan Fried Haddock

Mashed purple potatoes, sautéed green beans, lemon beurre blanc

Roasted Chicken Roulade

Prosciutto, house Boursin, asparagus, roasted red bliss potatoes, lemon-thyme jus

Desserts

S'mores Bread Pudding

Chocolate & marshmallow bread pudding, house graham cracker ice cream

Grilled Pineapple

Toasted coconut ice cream, rum toffee sauce

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