



**Restaurant Week Portsmouth**  
November 3-12, 2011

Three-course prix fixe menu \$16.95

**First Course**

Choice of

**Lobster and Roasted Corn Chowder**

Prescott Park Chowder Festival Winner

**French Onion Soup Au Gratin**

**Grilled Sesame Chicken Salad**

Sweet soy and sesame marinated grilled chicken served over garden greens with Mandarin oranges, roasted red peppers and bok choy with a sweet and sour sesame dressing

**Classic Caesar Salad**

Romaine hearts tossed with our Caesar dressing, Pecorino Romano and diced tomato

**Sandwiches and Petite Entrees**

Choice of

All sandwiches served with your choice of Potato Chips, French Fries, Sweet Potato Fries, or Crispy Onion Rings

**California Cool Wrap**

Sliced turkey, avocado, Boursin cheese, sprouts, tomato and apple smoked bacon in a tomato tortilla

**The Hunters Choice**

Thinly sliced roast beef and caramelized onions, with red pepper aioli and melted Cabot Hunter Horseradish sharp cheddar on a thick cut Sourdough bread

**Panko Fried Chicken Sandwich**

Tender boneless chicken breast with Spicy panko crumbs, chopped pickles, tomato, Swiss, red pepper aioli

**The Market Street Reuben**

Thinly sliced slow roasted turkey breast with roasted red bell peppers, sauerkraut, Swiss cheese and thousand island dressing grilled between marble rye bread

**Caribbean Seared Salmon**

Pan seared Atlantic salmon filet with jerk spices accompanied by a pineapple cilantro salsa and steamed basmati rice

**Sauteed Maine Lobster and Crab Cake**

Carrot ginger relish, lemon basil aioli and micro greens

**Dessert Course**

Your choice from our dessert selection