

*THE OAR HOUSE*  
*PORTSMOUTH RESTAURANT WEEK DINNER MENU*

*Appetizers*

*Tomato Salad*

*Vine ripe tomatoes with pickled red onions, baby arugula, vanilla bean and chive vinaigrette, finished with taleggio cheese*

*Sautéed Shrimp*

*Shrimp served with prosciutto, sundried & Roma tomatoes in a white wine sage sauce over a lobster cake*

*Fried Oysters*

*Oysters served with a champagne apple fennel mignonette and pancetta crumbles*

*Duck Confit*

*Leg of duck served with a chive and Dijon cream sauce*

*Mains*

*Short Rib*

*Boneless short rib slow braised in red wine veal stock and tomatoes served over risotto milanese finished with pan roasted fennel and gremolata*

*Seafood Pasta*

*Pan seared shrimp and scallops tossed with fresh spaghetti, cherry tomatoes, and baby arugula in a saffron lobster broth*

*Veal Scaloppine*

*Pan seared veal layered with prosciutto and spinach topped with fontina served with a balsamic, sherry and plum tomato sauce over herb mashed potatoes*

*Fried Sole*

*Served over parmesan polenta and roasted red pepper coulis topped with a caramelized leek and orange salad*

*Statler Breast of Chicken*

*Stuffed with caramelized leeks and mushrooms served over risotto milanese*

*Desserts*

*Chocolate mousse*

*Espresso crème brulee*