



PORTSMOUTH
— NEW HAMPSHIRE —

Restaurant Week Lunch \$16.95

Appetizer

Irish Potato and Leek Soup

Pub Salad

Mixed greens, tomato, cucumber, onion, carrot & champagne vinaigrette

Pan Seared Potato Cakes

traditionally prepared with savory sour cream and a balsamic reduction

Entree

THE Ri Ra Burger

cracked pepper, grilled Irish rasher, melted swiss, crispy onion rings, choice of side

SPICY BBQ CORNED BEEF BRISKET

sliced house brined corned beef, spicy BBQ sauce, crispy onion rings, cheddar & jack cheese,
fresh baked roll, side

IRISH STEW

tender lamb, carrots, onion, celery + potatoes, savory lamb stock, fresh baked soda bread

Dessert

Strawberries and Baileys Fool

Layered Pound cake whipped cream and a Baileys Strawberry puree

BAILEY'S CHOCOLATE MOUSSE

light Bailey's Irish Cream spiked chocolate mousse, whipped cream



PORTSMOUTH
— NEW HAMPSHIRE —

Restaurant Week Dinner \$29.95

Appetizer

Irish Potato and Leek Soup

Pan Seared Potato Cakes

traditionally prepared with savory sour cream and a balsamic reduction

Oysters James Joyce

four local Oysters on the half shell with lemon and cocktail sauce

Entrée

Haddock and Shrimp Vol a Vent

Haddock, Shrimp sautéed in a lemon cream sauce stuffed in the center of a warm puff pastry over a bed of Rice pilaf and a side green beans

SMITHWICKS STEAK TIPS

pan seared Smithwicks marinated steak tips, parmesan crushed new potato's, grilled vegetables

IRISH STEW

tender lamb, carrots, onion, celery + potatoes, savory lamb stock, fresh baked soda bread

Dessert

Strawberries and Baileys Fool

Layered Pound cake whipped cream and a Baileys Strawberry puree

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light Bailey's Irish Cream spiked chocolate mousse, whipped cream



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