



**ROBERT'S MAINE GRILL
PORTSMOUTH RESTAURANT WEEK MENU
NOVEMBER 3-12, 2011**

DINNER

3 COURSES – PRIX FIXE

\$29.95 PER PERSON

flight of any 3 draft beers (5 oz per glass) \$4

STARTERS

ROASTED
SUGAR PUMPKIN AND
APPLE BISQUE

HARVEST SALAD
mesclun greens, grilled pear, roasted
pumpkin seeds, Great Hill blue
cheese, honey balsamic vinaigrette

LOBSTER POUTINE
fries smothered with Pineland Farm
cheddar curds, minced lobster meat,
lobster sauce

**MAIN
COURSES**

OVEN BRAISED
PORK OSSO BUCO
pork shanks, root vegetable hash,
toasted orzo, Maine beer demi glace

SEAFOOD POT PIE
haddock, Maine shrimp, scallops,
carrots, peas, herbs, pastry crust

GRILLED RARE YELLOW
FIN TUNA
white bean, fennel and
candied onion salsa

DESSERTS

CARAMEL WALNUT
CHEESECAKE

BLUEBERRY CRUMBLE PIE
A LA MODE

WARM APPLE PIE
A LA MODE

regular menu also available – Restaurant Week Menu subject to change

Rte 1, Kittery, **RESERVATIONS WELCOME!**
207.439.0300 www.robertsmainegrill.com