

ATLANTIC GRILL

Restaurant Week Lunch Menu 2019

two courses: \$26

Appetizers

Winter Squash Soup

pumpkin seeds gremolata / cornbread croutons

Poached Pear & Gorgonzola Salad

winter greens / hard cider vinaigrette

Shrimp & Salmon Maki

shiso / cucumber / yuzu kojuchang

Entrees

House Made Spaghetti

lemon / capers / oregano breadcrumbs

Honey Sesame Faroe Island Salmon

forbidden black rice / bok choy / carrot ginger sauce

Brick Chicken

creamy polenta / spinach / natural jus

Desserts

supplement charge \$7

Valrhona Milk Chocolate Mousse

oreo cookie crumble / sea salt caramel ice cream

Carrot Cake Cheesecake

orange frozen greek yogurt / candied walnuts

Trio of House Made Sorbets

seasonal flavors