



Restaurant Week Menu

Lunch (serving lunch Tuesday – Sunday from 11:30am – 4pm)

Appetizer

Four Onion Soup Gratinee

Shallots, leeks, Vidalia onion and chives sautéed and then simmered in rich beef stock and finished with apple jack brandy. Topped with imported Swiss cheese

Bowl of Clam Chowder

Traditional New England creamy style clam chowder

Side Garden Salad or Caesar Salad

Main Course

Baked Haddock

Fresh local haddock traditionally prepared with seasoned cracker crumbs and baked to perfection. Served with house rice and vegetable du jour

Sirloin Tips

8 oz marinated certified Angus sirloin beef tips, char-grilled to your liking. Served with house rice and vegetable du jour.

Chicken & Broccoli in a Penne Pasta

Fresh Chicken Tenderloins and broccoli florets hand sautéed, garlic oil, lemon, butter, and wine, tossed in a penne pasta.

Dessert

Boston Cream Cake, Peanut Butter Pie, or Beyond Reason Chocolate Mousse

Located at 172 Hanover St., Portsmouth (603) 436-0004

Check out our NEW MENU at www.thepageportsmouth.com

VOTED #1 Sports Restaurant and Bar in 2008 by the Seacoast and the patrons www.bestofsurveys.com

2009 Phantom Gourmet approved www.yelp.com



Dinner (serving Dinner Monday – Sunday from 4pm – 9pm)

Appetizer

Seared Ahi Tuna

Sashimi grade tuna, coated with sesame seeds and seared rare. Sliced over marinated wakame.

Crab Cakes

Homemade jumbo Maryland lump crab cakes, served on a bed of roasted native corn relish and topped with chili-lime-cilantro aioli

Mussels Pomodoro

Fresh PEI Mussels, sautéed in olive oil and garlic, with diced Roma tomatoes, fresh Italian herbs and a touch of char-grilled jalapenos

Stuffed Mushrooms

White button mushrooms with our own homemade crab meat stuffing, served en casserole and baked to perfection

Butternut Squash Ravioli

Roasted butternut squash, parmesan cheese, and a hint of brown sugar, nestled in sage pasta. Served with julienne vegetables and saffron cream sauce

Main Course

Herb Roasted Statler Chicken

10 oz semi boneless breast of chicken crusted with fresh herbs and spices, pan roasted, with boursin whipped potato and wild mushroom pan jus.

Pumpkin Crusted Salmon

Fresh Atlantic Salmon filet coated with ground toasted pumpkin seeds, pan roasted and accompanied with jumbo butternut squash tortellaccis in a walnut cream sauce.

Colorado Lamb Sirloin

10oz free range domestic lamb, grilled to perfection, with goat cheese risotto, roasted tomato demi glace, and vegetable du jour.

Dessert

Boston Cream Cake, Peanut Butter Pie, or Beyond Reason Chocolate Mousse