



YORK HARBOR INN
York Harbor, Maine

PORTSMOUTH RESTAURANT WEEK – NOV 8 - 15
PRIX FIXE DINNER MENU

\$29.95 plus tax and gratuity

~APPETIZERS~

OYSTERS & LOBSTER MORNAY

three freshly shucked local oysters topped with Maine lobster meat, mornay sauce and Swiss cheese, oven roasted with buttered crumbs

SPICY BEEF KABOB

choice beef tenderloin tips in our zesty marinade, skewered and char-broiled served with sweet chili sauce and spicy sirachi drizzle

CURRIED SHRIMP

wild caught gulf shrimp coated with curry paste and sautéed, served with cilantro rice and Jermaine's curried- honey sauce

~ENTRÉES~

BRAD'S BARBECUE SALMON

fresh organic Scottish salmon rubbed with a special blend of Barbeque spices pan seared and served with a maple flavored beurre blanc sauce, roast fingerling potatoes and creamed spinach

STEAK PEPERONATA

filet of beef tenderloin lightly crusted with crushed peppercorns and char grilled, served over a blend of red, yellow, and green peppers, artichokes, capers and red onion all simmered with garlic, herbs and olive oil, accompanied with an asiago grilled baguette

OSSO BUCCO

a timeless classic- lamb shank simmered with rich stock, tomatoes and aromatic vegetables, served over rosemary risotto

~DESSERTS~

STEAMED CHOCOLATE PUDDING

an old menu favorite, served with holiday spiced cream

MAPLE CRÈME CARAMEL

nutmeg infused custard crowned with pure maple



YORK HARBOR INN
York Harbor, Maine

PORTSMOUTH RESTAURANT WEEK
PRIX FIXE LUNCHEON MENU

\$16.95 plus tax and gratuity

~APPETIZERS~

2 OLIVE CAESAR SALAD

romaine lettuce tossed with our house made caesar dressing, croutons and parmesan, with calamata, and sicilian olives and marinated anchovies if you desire

VERMONT COUNTRY SALAD

fresh field greens tossed together with sharp cheddar cheese, diced bacon croutons and our maple vinaigrette

BAKED MONTRACHET

chevre baked with rosemary, roast garlic, calamata olives, roast red peppers and olive oil, served with a warm baguette

~ENTRÉES~

FRIED OYSTERS

fresh oysters deep fried in a buttermilk batter, served with lemon chive aioli french fries and cole slaw

PORCINI MUSHROOM & SAUSAGE RAGU

an Italian classic- sausage simmered together with porcini mushrooms stock, wine, aromatics, garlic and tomatoes, over radiatore pasta

LEMON CHICKEN

lightly breaded and sautéed, finished with lemon butter sauce accompanied with rosemary risotto

~DESSERTS~

STEAMED CHOCOLATE PUDDING

an old menu favorite, served with spiced holiday cream

MAPLE CRÈME CARAMEL

nutmeg infused custard crowned with pure maple