

ATLANTIC GRILL'S  
SUMMER RESTAURANT WEEK 2009  
LUNCH

• APPETIZERS •

Chilled Tomato Soup  
Burrata, Crispy Basil, Croutons

Watermelon & Plum Salad  
Feta Cheese, Toasted Sun Flowers, Sherry Vinaigrette

Teriyaki Marinated Mackerel Roll  
Asparagus, Radish Sprouts, Sour Cherry Miso

• ENTREES •

Alaskan Pollock  
Crispy Heirloom Tomatoes, Bay Scallops, Lobster  
Vinaigrette

Slider Trio  
Crispy Oyster, Lobster & Shrimp Salad, Scottish Salmon,  
Creamy Horseradish Sauce

Hanger Steak Salad  
Blue Cheese, Cucumbers, Tomato  
Grilled Onions, Balsamic Vinaigrette

• DESSERTS •

Watermelon Granita  
Fluffy Vanilla Meringue, Strawberries

Chocolate Truffle Bar  
Nutella Pretzel Crunch Ice Cream

\$24.07 PRIX FIXE MENU

• RESTAURANT WEEK WINE SPECIALS •

WHITE

Ca Donini, Pinot Grigio, Italy 2007

Choblet, Muscadet, Loire Valley 2008

RED

Rock and Vine Cabernet Sauvignon, North Coast 2006

EACH BOTTLE \$24.07

ATLANTIC GRILL'S  
SUMMER RESTAURANT WEEK 2009  
DINNER

• APPETIZERS •

Chilled Tomato Soup  
Burrata, Crispy Basil, Croutons

Watermelon & Plum Salad  
Feta Cheese, Toasted Sun Flowers, Sherry Vinaigrette

Teriyaki Marinated Mackerel Roll  
Asparagus, Radish Sprouts, Sour Cherry Miso

• ENTREES •

Grilled Dorade  
Broccoli Rabe, Portobello Mushrooms, Apricot-Mustard  
Chutney

Seared Atlantic Swordfish  
Charred Vegetables, Fregola, Salmoriglo Sauce

Alaskan Pollock  
Crispy Heirloom Tomatoes, Bay Scallops, Lobster  
Vinaigrette

• DESSERTS •

Watermelon Granita  
Fluffy Vanilla Meringue, Strawberries

Chocolate Truffle Bar  
Nutella Pretzel Crunch Ice Cream

\$35 PRIX FIXE MENU

• RESTAURANT WEEK WINE SPECIALS •

WHITE

Gustav Gruner Veltliner, Austria 2007

ROSÉ

Grand Cassagne, Costieres de Nimes, 2008

RED

Chalten, Pinot Noir, Mendoza 2007

ALL BOTTLES \$35.00