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## ALPHARETTA RESTAURANT WEEK

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October 11th - 18th  
Available for Dine In Only

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### THREE COURSE DINNER MENU \$60 PER PERSON

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(Excludes Alcohol, Tax and Gratuity)

#### APPETIZER (CHOOSE ONE):

CRISPY CALAMARI ~ zesty homemade cocktail sauce

TRUFFLED DEVEILED EGGS ~ Italian truffle oil, fresh cilantro,  
brown sugar bacon

FRIED GREEN TOMATOES ~ cheese grits, andouille cream sauce,  
parmesan cheese

#### ENTRÉE (CHOOSE ONE)

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INCLUDES HOUSE SALAD OR BOWL OF SIGNATURE LOBSTER &  
CRAB BISQUE

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CHICKEN PICCATA ~ lemon wine sauce, caper, sundried tomato,  
mashed potatoes, asiago creamed spinach

CAJUN RED GROUPER ~ mesquite grilled, chipotle tomato butter,  
brown rice pilaf, brussels sprouts

6oz FILET MIGNON ~ center cut tenderloin, loaded baked potato

#### DESSERT (CHOOSE ONE)

Strawberry Shortcake

Scoop of Homemade Ice Cream