



ALPHARETTA RESTAURANT WEEK

October 11th - 18th
Available for Dine In Only

THREE COURSE DINNER MENU \$60 PER PERSON

(Excludes Alcohol, Tax and Gratuity)

APPETIZER (CHOOSE ONE):

CRISPY CALAMARI ~ zesty homemade cocktail sauce

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

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

ENTRÉE (CHOOSE ONE)

INCLUDES HOUSE SALAD OR BOWL OF SIGNATURE LOBSTER &
CRAB BISQUE

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