



ALPHARETTA RESTAURANT WEEK

October 11-18, 2025

Available for Dine In Only

DINNER MENU \$60 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

MIXED GREEN SALAD - Mixed greens, cucumber, baby heirloom tomatoes, red onions, Asiago cheese | Choice of White Balsamic Vinaigrette or Ranch.

ROASTED RED PEPPER CRAB BISQUE - Basil Oil and Golden Sherry Drizzle

RED CHILE GLAZED "BANG BANG" SHRIMP - Sesame ginger cucumber salad, heirloom tomatoes, red onions, and roasted peanuts.

SECOND COURSE *(Choose One):*

SOUTHERN FRIED CHICKEN - Buttermilk mashed potatoes, garlic green beans, and smoked bacon jalapeno gravy.

SALMON - Black forbidden rice, avocado puree, and crispy brussels sprouts.

GRILLED APPLE BRINED PORK CHOP (GF) - Mashed Red Skin Potatoes, Charred Broccolini, Demi Glaze

THIRD COURSE *(Choose One):*

WARM BUTTERMILK GLAZED CARROT CAKE

FLOURLESS CHOCOLATE MOUSSE CAKE (GF)

CHEESECAKE

