



ALPHARETTA RESTAURANT WEEK

October 11-18, 2025

LUNCH \$34.95 PER PERSON

(excludes beverage, tax and gratuity)

(Swap out an appetizer or dessert for another Entree and make it for two!+\$7)

FIRST COURSE *(Choose 1)*

- BEET SALAD – *Refreshing spring mix and arugula tossed in a red wine vinaigrette, roasted beets, oranges, and toasted pistachios, topped with goat cheese crumbles*
- FRENCH ONION SOUP - *Classic French onion soup crafted with savory beef broth, caramelized onions, sherry, and garlic croutons covered with oven-melted cheese*
- SPINACH ARTICHOKE DIP - *Topped with oven melted cheese accompanied by crispy pita bread*

SECOND COURSE *(Choose 1)*

- JON'S ROAST BEEF AU JUS - *Mouthwatering, tender roast beef topped with caramelized onions and Swiss cheese served on toasted ciabatta paired with our hearty au jus dipping sauce*
- SPICY CHICKEN SANDWICH - *Crispy chicken breast with coleslaw and chipotle aioli on a soft brioche bun*
- GRILLED CHICKEN AVOCADO - *Juicy, grilled chicken breast, fresh avocado, lettuce, tomato, pepper jack, and chipotle aioli on toasted ciabatta*
- TAFFER'S BBQ SLIDERS – *Tender pulled pork in our tangy BBQ sauce topped with creamy mac & cheese and crispy onions on three toasted brioche slider buns*
- WEDGE SALAD WITH CHICKEN - *Crisp iceberg topped with caramelized bacon, bleu cheese crumbles, and our signature warm bacon vinaigrette*

THIRD COURSE *(Choose 1)*

- CHOCOLATE LAVA DELIGHT - *Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle*
- CREME BRULEE CHEESECAKE - *Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle*

