

ALPHARETTA RESTAURANT WEEK!



THREE COURSE PRIX FIXE LUNCH & DINNER \$20

- CHOOSE ONE FROM EACH COURSE -

APPS

FRIED PICKLES

Served with avocado ranch

JALAPEÑO CHEESE BALLS

Fontina, cheddar, fresh jalapeño
served with sweet chili sauce

RED PEPPER HUMMUS

Feta, celery, carrots, crispy
chickpeas, pita, crostini

House Salad

Tomato, fontina cheese,
cucumbers, balsamic vinaigrette

BIG PLATES

SHRIMP & GRITS

Blackened shrimp, local cajun
andouille sausage, peppers,
red onion, corn, cream sauce

LUAU SIRLOIN*

With teriyaki glaze, pineapple
salsa, choice of two sides

PAN SEARED SALMON CAKE

Pineapple salsa, zucchini,
jicama slaw

DESSERTS

BABE RUTH CHEESE CAKE

New York style cheesecake filled
with baby ruth bars,
oreo-peanut crust

2 LAYER RED VELVET CAKE

Two layers of traditional red
velvet cake and cream cheese
frosting

MOCHA ICE CREAM CAKE

Chocolate cake, Edy's vanilla ice
cream, heath bar crumbles,
dulce de leche, chocolate
ganache, mocha cream frosting

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