



*Authentic American Dining*

## ALPHARETTA RESTAURANT WEEK

### February 21-27, 2021

Available for Dine In or Take Out

### ALL DAY MENU - \$35 PER PERSON

*(excludes alcohol, tax and gratuity)*

#### **FIRST COURSE** *(Choose One):*

HOUSE SALAD – iceberg, romaine, organic spring mix, cucumber, vine-ripened tomato, croutons, red onion

CAESAR SALAD – romaine, parmesan, croutons, “eggless” caesar dressing

CUP OF KAREN’S “FLYING D” BISON CHILI

#### **SECOND COURSE** *(Choose One):*

BISON SHORT RIBS – slow-braised, garlic mashed potatoes, buttered carrots  
*Suggested Wine Pairing as an Add-On: The Federalist Zinfandel*

CEDAR PLANK SALMON | 9oz – garlic mashed potatoes, parmesan roasted broccoli, horseradish sauce

*Suggested Wine Pairing as an Add-On: Rodney Strong*

CERTIFIED ANGUS BEEF® NEW YORK STRIP | 12oz – aged, hand-cut in our on-premise butcher shop, seasoned and finished with lemon butter; served with a choice of two sides; available in bison for +\$5

*Suggested Wine Pairing as an Add-On: Oberon*

#### **THIRD COURSE** *(Choose One):*

SEASONAL DESSERT

KAHLÚA® FUDGE BROWNIE

CHEESECAKE WITH WILDBERRIES

