



## ALPHARETTA RESTAURANT WEEK

February 20–26, 2022

Available for Dine In

### DINNER \$35 PER PERSON

*(excludes alcohol, tax and gratuity)*

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

CLASSIC WEDGE – Crisp iceberg topped with caramelized bacon, bleu cheese crumbles, and our signature warm bacon vinaigrette

HARVEST BLEU SALAD – Sliced apples, dried fruit, bleu cheese crumbles, and candied walnuts on a bed of spring mix with honey mustard vinaigrette

CRISPY BRUSSEL SPROUTS WITH BACON – Tossed in on our signature warm bacon vinaigrette topped with fried onions, savory bacon bits, and bleu cheese crumbles

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

HERBED CHICKEN – Incredible roasted herbed chicken breast paired with our rich demi-glace sauce and creamy mashed potatoes

STEAK FRITES – Juicy flat iron steak, perfectly cooked medium rare, sliced and topped with garlic butter, paired with Tavern fries

TAVERN FISH & CHIPS – Taffer's twist on a tavern staple! Our cod is coated in a light, crispy beer batter served with fresh coleslaw, tartar sauce, and Tavern fries

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

CRÈME BRULEE CHEESECAKE – Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle

CLASSIC HOT FUDGE SUNDAE – Warm, dark chocolate sauce over two scoops of vanilla ice cream topped with toasted almonds, whipped cream, and a classic Maraschino cherry

#### BEVERAGE ADD-ON SUGGESTIONS:

Choice of Crafted Cocktail *(excludes Sharable Options)* | \$10

Choice of 12 oz Draft Beer | \$5.50

Choice of Wine: Red-Locations CA Red Blend by David Phinney, White- Talbott "Kali Heart" | \$14

