



ALPHARETTA RESTAURANT WEEK

OCT. 17TH - OCT. 21ST

DINNER MENU - \$45 PER PERSON

*excludes beverages, tax and gratuity

FIRST COURSE

CRISPY BRUSSELS SPROUTS - applewood smoked bacon, maple dijon vinaigrette

FRIED CALAMARI - lightly breaded, fried, with house-made marinara sauce, lemon

CAESAR SALAD - house-made caesar dressing & croutons, parmesan cheese

SECOND COURSE

PESTO & MOZZ FLATBREAD - pesto, tomato, garlic, mozzarella, basil, balsamic reduction

SWINGIN CHICKEN - grilled or fried, plain or tossed in buffalo, with parmesan herb fries, side of ranch or honey mustard

BRAISED SHORT RIB POUTINE - potato scoops, shredded rib, cheese curds, short rib gravy

THIRD COURSE

VANILLA BEAN GELATO - vanilla bean gelato, house caramel sauce, whipped cream

TARTLETS - one (1) tartlet: lemon curd tart, cheesecake tart, chocolate mousse tart

BOOZY TRUFFLES - two (2) seasonally inspired truffles, ask your server for current flavors