



## ALPHARETTA RESTAURANT WEEK OCTOBER 15 – 21, 2023

### FIRST COURSE

(CHOOSE 1)

#### SUMMER SALAD

Refreshing watermelon diced and mixed with feta cheese, cucumber, red onion, and avocado, tossed with a spring mix in our light lime-mint vinaigrette

#### FRENCH ONION SOUP

Classic French onion soup crafted with savory beef broth, caramelized onions, sherry, and garlic croutons covered with oven-melted cheese

### 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 HANDHELD

Juicy, grilled chicken breast, fresh avocado, lettuce, tomato, pepper jack, and chipotle aioli on toasted ciabatta

#### SOUTHWEST BURGER\*

Juicy burger topped with Pepperjack cheese, house-made guacamole and crispy Jalepeños on a warm brioche bun

#### WEDGE SALAD WITH CHICKEN

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

### THIRD COURSE

(CHOOSE 1)

#### TAFHER'S CHOCOLATE LAVA DELIGHT

Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle

#### CRÈME BRÛLÉE CHEESECAKE

Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle

## LUNCH \$34.95 PER PERSON

(EXCLUDES BEVERAGE, TAX AND GRATUITY)



(\*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(\*\*) May contain allergens such as milk, soy, dairy, eggs, wheat, shellfish, tree nuts and peanuts.