



## ALPHARETTA RESTAURANT WEEK

March 3 – 9, 2024

### LUNCH \$34.95 PER PERSON

*(excludes beverage, tax and gratuity)*

*(Swap out an appetizer or dessert for another Entree and make it for two!+\$7)*

#### FIRST COURSE *(Choose 1)*

BEET SALAD – *Refreshing spring mix and arugala tossed in a red wine vinaigrette, roasted beets, oranges, and toasted pistachios, topped with goat cheese crumbles*

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

SPINACH ARTICHOKE DIP - *Topped with oven melted cheese accompanied by crispy pita bread*

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

TAFFER'S BBQ SLIDERS – *Tender pulled pork in our tangy BBQ sauce topped with creamy mac & cheese and crispy onions on three toasted brioche slider buns*

WEDGE SALAD WITH CHICKEN - *Crisp iceberg topped with caramelized bacon, bleu cheese crumbles, and our signature warm bacon vinaigrette*

#### THIRD COURSE *(Choose 1)*

CHOCOLATE LAVA DELIGHT - *Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle*

CREME BRULEE CHEESECAKE - *Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle*

