



Authentic American Dining

ALPHARETTA RESTAURANT WEEK

March 3–9, 2024

Available for Dine In Only

ALL DAY MENU – \$40 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

SECOND COURSE *(Choose One):*

BISON SHORT RIBS – slow-braised, garlic mashed potatoes, buttered carrots

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

TED’S NEW YORK STRIP* – Aged, hand-cut in our on-premise butcher shop, seasoned
and finished with lemon butter, served with Parmesan roasted broccoli and
garlic mashed potatoes (All-Natural Bison +\$5)

THIRD COURSE *(Choose One):*

FRESH-BAKED COOKIE & ICE CREAM

CHEESECAKE WITH WILDBERRIES

