



## ALPHARETTA RESTAURANT WEEK

October 20–26, 2024

### DINNER MENU \$45 PER PERSON

*(excludes alcohol, tax and gratuity) Please, No Substitutions*

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

CUP OF CHICKEN TORTILLA SOUP OR SOUP OF THE DAY TORTILLA SOUP  
MIXED GREENS, CAESAR, OR BLT SALAD

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

SLOW ROASTED PRIME RIB – hand-carved, homemade au jus, creamy horseradish sauce *by request*,  
choice of loaded baked potato or parmesan mashed potatoes

*Suggested Wine Pairing: Acrobat Pinot Noir*

WOOD GRILLED ALASKAN BLACK COD – topped with colossal shrimp, Aji Amarillo sauce,  
seasonal grain pilaf, asparagus

*Suggested Wine Pairing: Firebirds Chardonnay*

WOOD GRILLED NY STRIP – topped with BLT butter, choice of loaded baked potato or  
parmesan mashed potatoes

*Suggested Wine Pairing: Firebirds Cabernet Sauvignon*

BRAISED PORK SHANK-CARNITAS STYLE – topped with pan sauce, toasted pumpkin seeds,  
pickled red onions, served with parmesan mashed potatoes, charred carrots

*Suggested Wine Pairing: High Note Malbec*

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

CRÈME BRÛLE CHEESECAKE BITES  
BROWNIE SUNDAE  
WARM CARROT CAKE WITH SALTED CARAMEL SAUCE

