

Alpharetta Restaurant Week Feature

OCTOBER 10-17

3 COURSE FOR \$60: FEATURED PRIX FIXE MENU

Enjoy a complete meal with your choice of a starter, entree, personal side and a mini dessert.

starters CAESAR SALAD | HOUSE SALAD | SOUP DU JOUR

entrees

6 OZ. FILET* & SHRIMP
*tender corn-fed midwestern beef,
three cajun-dusted shrimp*

SALMON* & SHRIMP
*broiled fillet, three cajun-dusted shrimp;
new orleans barbecue butter*

STUFFED CHICKEN BREAST
*oven-roasted double chicken breast,
garlic herb cheese, lemon butter*

upgrade your steak

8 OZ. FILET* +\$11

11 OZ. FILET* +\$17

16 OZ. RIBEYE* +\$25

entree complements

LOBSTER TAIL 5 oz. *cajun-dusted & broiled* +\$24

CREMINI MUSHROOMS *pan-roasted, fresh thyme* +\$16

BEARNAISE or HOLLANDAISE SAUCE +\$6

personal sides GARLIC MASHED POTATOES | CREAMED SPINACH | STEAMED BROCCOLI

personal dessert CHEF'S DAILY SELECTION

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.