



ROSWELL -2023- RESTAURANT WEEKS

an event by
ROSWELL [inc] VISIT
ROSWELL
GEORGIA

LUNCH MENU \$35

APPETIZER

Salmon Taco's

Grilled Salmon Cole Slaw, Pickled Carrots
Topped with a Sweet Chili Vinaigrette and Chipotle Crema

Winter Salad

Mixed Greens, Candied Walnuts, Sundried Cranberries and Butternut Squash
Tossed in Balsamic Dijon Vinaigrette and topped with Feta Cheese

Sauteed Button Mushroom

Tossed in a Champagne Herb Broth Served
With French Baguette

Entrée

Grouper Sandwich

Flash-Fried Grouper served on sliced Brioche Bread, Roasted Tomatoes, Frisce Lettuce sliced
Pickles and topped with Creole Remoulade
Served with French Fries

Chicken Picatta

Served over a bed of Angel Hair Pasta, Asparagus, topped with a Lemon Caper Cream Sauce

Grilled Cheese and Tomato Soup

Our three-cheese blend of Swiss, Cheddar and Gouda on a toasted French Brioche Bread.
(add bacon \$2) Served with San Marzano Tomato Basil Soup

DESSERT

Bread Pudding or Chocolate Brownie



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an event by
ROSWELL [inc] VISIT
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GEORGIA

DINNER MENU \$45

APPETIZER

Salmon Taco's

Grilled Salmon Cole Slaw, Pickled Carrots
Topped with a Sweet Chili Vinaigrette and Chipotle Crema

Winter Salad

Mixed Greens, Candied Walnuts, Sundried Cranberries and Butternut Squash
Tossed in Balsamic Dijon Vinaigrette and topped with Feta Cheese

Sauteed Button Mushroom

Tossed in a Champagne Herb Broth Served
With French Baguette

Entrée

Chicken Picatta

Served over a bed of Angel Hair Pasta, Asparagus, topped with a Lemon Caper Cream Sauce

Lobster Shrimp Spaghetti

Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with
Concasse Tomatoes and Chiffonade Basil over Spaghetti

Teriyaki Salmon Stir Fry

Pan-seared Atlantic Salmon, served with a Vegetable Medley over a bed of Saffron
Rice and tossed in a house-made Teriyaki Sauce

DESSERT

Bread Pudding or Chocolate Brownie