

# Restaurant Week

AT THE PRESLEY

DINNER MENU • MARCH 3<sup>RD</sup> - 10<sup>TH</sup> • 4PM TO 10PM • \$50

## FIRST COURSE

- please choose one -

### CLAM CHOWDER

classic clam chowder • bacon • potato • celery • leek

### LIBERTY GREENS

spring mix • grape tomato • cucumber • shallot • sunflower seed •  
garlic croutons • goat cheese • honey-balsamic vinaigrette

### ARUGULA & BRUSSELS

baby arugula • shredded brussels sprouts • shallot • walnut •  
dried blueberry • crispy garbanzo • pecorino romano • meyer lemon vinaigrette

### CALAMARI & SHISHITOS

crispy loligo squid • shishito peppers • lemon thyme aioli

## SECOND COURSE

- please choose one -

### SHRIMP SCAMPI PASTA

red grape tomato • artichoke hearts • shallot •  
capellini pasta • garlic white wine sauce • grilled baguette

### HORSERADISH CRUSTED SALMON

sautéed spinach • smoked tomato purée • roasted fingerling potatoes

### 8 oz SKIRT STEAK

chimichurri • crispy parsnips • potato purée

### 10 oz GRILLED PORK PRIME RIB

apricot whole grain mustard glaze • potato purée



## THIRD COURSE

### MUD PIE

cream cake • chocolate cookie crust •  
fudge mocha coffee drizzle

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a food allergy, so we can provide you our list of items that contain allergens.

All guest checks will have a 4% surcharge to help offset increased costs. This is not a gratuity. Thank you!