

SLY Summer Restaurant Week

\$40 | Pricing Per Person
STARTER BITE + 2 COURSE
Sharing 1 portion **NOT** Permitted.
Entire table must participate.

STARTER | TO WELCOME

BLUE CORNBREAD MADELINE
Honey Butter

ENTREE | CHOOSE ONE

ROASTED HALF CHICKEN
Crispy Herbed Potato, Chicken
Mushroom Jus

SHRIMP BUCATINI PASTA
Tomato & Lobster Broth, Spinach,
Parmesan Cheese
D, E, G, S

GRILLED SALMON
Fennel & Green Apple Salad,
Pickled Fresno Pepper

DESSERT | CHOOSE ONE

VANILLA COCONUT CUSTARD
Caramel, Seasonal Fruit V

LEMON SORBET
Mint, Thai Basil V

NIGHT CAP...

SPRINKLE ME SLY
RESTAURANT WEEK
FEATURED COCKTAIL
Vodka, Caramel Cold Foam,
Cold Brew, Vanilla, Chocolate Topping
\$19 OR SKIP RW DESSERT +\$9

Contains Shellfish (S), Dairy (D), Gluten (G) Nuts
(N), Eggs (E), Vegan (V)

SLY Summer Restaurant Week

\$40 | Pricing Per Person
STARTER BITE + 2 COURSE
Sharing 1 portion **NOT** Permitted.
Entire table must participate.

STARTER | TO WELCOME

BLUE CORNBREAD MADELINE
Honey Butter

ENTREE | CHOOSE ONE

ROASTED HALF CHICKEN
Crispy Herbed Potato, Chicken
Mushroom Jus

SHRIMP BUCATINI PASTA
Tomato & Lobster Broth, Spinach,
Parmesan Cheese
D, E, G, S

GRILLED SALMON
Fennel & Green Apple Salad,
Pickled Fresno Pepper

DESSERT | CHOOSE ONE

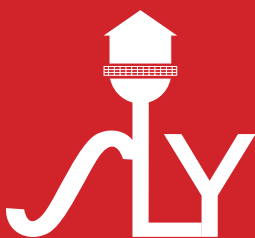
VANILLA COCONUT CUSTARD
Caramel, Seasonal Fruit V

LEMON SORBET
Mint, Thai Basil V

NIGHT CAP...

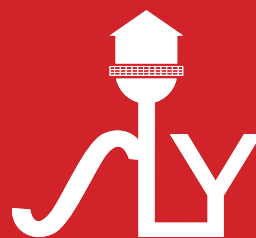
SPRINKLE ME SLY
RESTAURANT WEEK
FEATURED COCKTAIL
Vodka, Caramel Cold Foam,
Cold Brew, Vanilla, Chocolate Topping
\$19 OR SKIP RW DESSERT +\$9

Contains Shellfish (S), Dairy (D), Gluten (G) Nuts
(N), Eggs (E), Vegan (V)



SLY BY MARCUS SAMUELSSON
Executive Chef Anthony Jones

Please note: 20% gratuity will be
added to all checks. 100% of that
gratuity goes to our service team.



SLY BY MARCUS SAMUELSSON
Executive Chef Anthony Jones

Please note: 20% gratuity will be
added to all checks. 100% of that
gratuity goes to our service team.