



# LIBERTY TAVERN

Choose one from each category

## STARTERS

### **WALNUT AND PROSCIUTTO CROSTINI**

Asiago baguette topped with Havarti, Swiss, Prosciutto and Pear, Toasted

### **FALL BEET FETA AND WALNUT SALAD**

Baby kale, sliced beets, candied walnuts, bacon and feta cheese, maple Dijon dressing

### **CHAR-GRILLED OCTOPUS**

garlic, lemon butter, grilled bread, roasted tomatoes

## ENTREÉS

### **IOWA PORK CHOP (GF)\***

bone-in cider brined chop, sautéed corn dumplings, fall succotash

### **PAN-SEARED SALMON (GF)\***

sautéed asparagus and Brussels sprouts, lemon vinaigrette

### **GRILLED FLAT IRON STEAK**

Garlic mashed potatoes, chimichuri, grilled asparagus

## DESSERTS

### **CHEF KIMBLER'S BREAD PUDDING**

### **CHOCOLATE TUXEDO CAKE**

### **FLAVOR OF THE MONTH CHEESECAKE**

\*GF - Gluten free items are made with gluten free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross contamination has occurred.

*Omaha Restaurant Week menus are valid from September 15-24, 2017. Dine-in only.*