

Great Food,
Great People.

Wines By The Glass

SOUPS & SIDE SALADS

CAESAR SALAD.....7

SPRING GREENS RASPBERRY BALSAMIC VINAIGRETTE, SPICED
PECANS, DRIED FRUIT, FETA.....6

HOUSE MADE TOMATO SOUP TOMATO AND
HERB BISQUE, FETA CHEESE CRUMBLES.....5.50

CORN CHOWDER POTATOES, BACON, SPICE.....5.50

SIDES

SMOKED CHEDDAR WHIPPED POTATOES.....5

ROASTED FINGERLING POTATOES.....5

SEASONAL SAUTÉED MUSHROOMS.....7

GRILLED ASPARAGUS.....6

White

HERON CHARDONNAY.....8.50

A BY ACACIA CHARDONNAY.....10

MURPHY GOODE SAUVIGNON BLANC.....11

SILVAN RIDGE VIOGNIER.....10.50

TAMAS ESTATES PINOT GRIGIO.....8

FRISK RIESLING.....7.50

BERINGER WHITE ZINFANDEL.....7

Red

WILLIAM HILL CABERNET SAUVIGNON.....8.50

IL CUORE, "THE HEART" CABERNET SAUVIGNON.....11

MAIN STREET MERLOT.....8

DON RODOLFO MALBEC.....9

ROSENBLUM ZINFANDEL.....9

HANGTIME PINOT NOIR.....9

XWINERY RED BLEND.....9.50

(LT)-DENOTES A SIGNATURE ITEM

*-CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

Liberty Tavern Is The Place For All Your Private Dining And Event
Planning Needs. Talk To A Manager Now To Book Your Party!

An 18% Gratuity Will be Added to Parties of 6 or More.

APPETIZERS

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| CORN FRITTERS HONEY AND STONE-GROUND MUSTARD DIPPING SAUCES..... | 7 |
| PORTABELLA MUSHROOM AND PESTO BEEF TIPS ROASTED GARLIC AÏOLI..... | 12 |
| DRIFTER'S POCKET SLOW ROASTED PLUM CREEK FARMS CHICKEN AND WILD MUSHROOMS, BASIL CREAM, PUFF PASTRY..... | 10 |
| SHRIMP SCAMPI FIVE SHRIMP, GARLIC HERB BUTTER, LEMON, HAVARTI..... | 13 |
| CHARCUTERIE CHEF'S SELECTION HANDCRAFTED MEATS AND CHEESES, MANGO PEPPER PRESERVE, STONE GROUND MUSTARD..... | 12 |
| GRILLED FLATBREAD BOURSIN PESTO SPREAD, PROSCIUTTO, GRAPES, MOZZARELLA..... | 11 |
| PAN SEARED SCALLOPS BUTTERNUT SQUASH PUREE, CRANBERRY SYRUP, PECANS..... | 13 |
| LOBSTER CAKES SMOKED TOMATO AND TARRAGON CREAM SAUCE, CORN SALSA..... | 15 |

ENTRÉES

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| PAN SEARED FILET MIGNON* MAYTAG BLUE CHEESE GRATIN, BALSAMIC GLAZE, TRI-COLOR CARROTS, ROASTED RUSSET POTATO..... | 39 |
| SEAFOOD POT PIE (LT) LOBSTER, SCALLOPS, SHRIMP TOSSED WITH PEAS, CARROTS, POTATOES IN A SHERRY CREAM SAUCE, CROWNED WITH AN HERBED PUFF PASTRY..... | 29 |
| SALMON (LT) DIJON-RYE CRUST, SAUTÉED NAPA CABBAGE, APPLEWOOD SMOKED BACON, FINGERLING POTATOES, FINISHED WITH A HORSE RADISH CITRUS AÏOLI..... | 25 |
| PLUM CREEK FARMS CHICKEN CASSOULET OF WHITE BEANS, GARLIC FENNEL SAUSAGE, MUSHROOMS, ROASTED GARLIC AND BASIL..... | 23 |
| GRILLED FLAT IRON STEAK* LEMON HERB BUTTER, CHEDDAR MASHED POTATOES, GREEN BEANS..... | 26 |
| IOWA KURABOTA PORK CHOP* PAN SEARED, CHEDDAR MASHED POTATO, ROASTED TRI-COLOR CARROTS, ZINGARA SAUCE..... | 23 |
| MAC & CHEESE (LT) CAVATAPPI PASTA, ROASTED SWEET RED PEPPER, ASPARAGUS, SEASONAL MUSHROOMS IN AN ASIAGO AND PARMESAN SAUCE..... | 17 |
| GRILLED LAMB CHOPS ROSEMARY JUS, SWEET POTATO PUREE, ONION STRINGS, ROASTED VEGETABLE..... | 35 |
| MEATLOAF (LT) SMOKED CHEDDAR MASHED POTATOES, BOURBON AND SHALLOT DEMI-GLACE, SWEET ONION HAYSTACK..... | 18 |
| GRILLED BONE-IN RIBEYE* PORTABELLA RELISH, ROASTED FINGERLINGS, GRILLED VEGETABLE MEDLEY..... | 37 |
| STOUT BRAISED SHORT RIBS MIXED BERRY DEMI-GLACE, SWEET POTATO PUREE, GRILLED VEGETABLES..... | 25 |

CHEF'S SIGNATURE STEAK

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| IMPERIAL WAGYU BEEF NEW YORK STRIP* ROASTED GARLIC DEMI-GLACE, MAYTAG BLUE CHEESE BUTTER, ROASTED POTATOES, GRILLED ASPARAGUS..... | 42 |
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BREAD SERVICE IS AVAILABLE ON REQUEST