



LIBERTY HOUSE

Grill

APPETIZERS

HAND BATTERED CHEESE CURDS

Waters Edge white cheddar curds, creamy ranch dressing 14

BANG BANG SHRIMP

Four colossal battered shrimp, spicy aioli, cilantro house slaw, gorgonzola crumbles, sliced scallions 17

JUMBO SHRIMP COCKTAIL

Four chilled black tiger colossal shrimp, house cocktail sauce, lemon 16

CRISPY CALAMARI

Marinara sauce, lemon 16

SEARED AHI TUNA

Seared tuna, sesame seeds, cilantro house slaw, ponzu lime sauce, sweet soy glaze, wasabi aioli 16

STEAMED MUSSELS

Prince Edward Island mussels, garlic, white wine, butter, lemon, fresh parsley, garlic bread 15

LOLLIPOP LAMB CHOPS

Two juicy lamb lollipops with your choice of honey glazed or demi glaze 25

SEAFOOD

Includes soup or salad, choice of side, and house made coleslaw

BLACK TIGER SHRIMP

Choice of Blackened with lemon butter or Beer Battered with cocktail sauce 27

FIRE GRILLED NORWEGIAN SALMON

House crafted lemon butter, seasoning 27

LOBSTER TAIL

Baked 10 oz cold water lobster tails with drawn butter
Available as one or two tail entree.

Ask your server for current market price **MP**

GRILLED RED SNAPPER & SHRIMP

Fire grilled, two shrimp and 8-10 oz red snapper filet, cajun cream sauce or lemon beurre blanc sauce 32

PAN SEARED SCALLOPS

Hot bacon vinaigrette, roasted garlic butter baby bakers with grilled artichokes and roasted tomatoes 42

USDA STEAKS

Includes soup or salad and choice of side. Well done orders will be butterfly cut prior to cooking. Served over bell pepper medley.

FILET MIGNON*

Most tender of all cuts 8 oz 49

NEW YORK STRIP*

Neatly trimmed and full of flavor 14 oz 48

RIBEYE STEAK*

Most juicy, most flavorful, most marbled 16 oz 48

SURF 'N' TURF

16 oz ribeye, 8-10 oz cold water lobster tail

Ask your server for current market price **MP**

Add: Three grilled colossal shrimp (surf 'n' turf) +14 to any steak

Gorgonzola Crust +5 Grilled Mushrooms +5
Grilled Onions +4

TASTE OF ITALY

Includes choice of soup or salad and garlic bread

SPICY SHRIMP AND SAUSAGE PASTA

Black tiger shrimp, bell peppers, mushrooms, onions, garlic, Italian sausage, spicy cajun alfredo, red pepper flakes, tossed in linguine pasta 27

CHICKEN PICCATA

Twin chicken breasts, lemon butter white wine sauce, garlic, capers over linguine pasta 25

CHICKEN PASTA ALFREDO

House made parmesan alfredo, chicken, linguini pasta 21

Sub: Shrimp +8 Steak +8

MIX GRILL ALLA VODKA

Fire grilled steak, shrimp, chicken, ziti pasta, alla vodka cream sauce 29

CHICKEN PARMIGIANA

Breaded organic chicken breast, mozzarella cheese, linguine pasta, marinara 24

CHICKEN MARSALA

Chicken cutlets, mushrooms, garlic, butter, imported sweet Marsala over linguine pasta 27

BAKED ZITI

Marinara sauce, mozzarella cheese, baked to perfection 16

Add: Chicken +5 Sausage +5 Shrimp +8

*Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

STUFFED RAVIOLIS

Includes choice of soup or salad and garlic bread

LOBSTER RAVIOLI & FIRE GRILLED SHRIMP

Alla vodka sauce 33

FIVE CHEESE RAVIOLI

Choice of sauce: Marinara, Creamy Alfredo, Chipotle Alfredo,
Alla Vodka 22

BRAISED SHORT RIB RAVIOLI

Chipotle cream sauce with caramelized onions, roasted
mushrooms 26

LOBSTER RAVIOLI

Choice of sauce: Marinara, Creamy Alfredo, Chipotle Alfredo,
Alla Vodka 25

USDA STEAK BURGERS

10 oz ground chuck handcrafted burgers garnished with greens,
tomatoes, pickles, and red onions. Served on a garlic, buttery bun.
Includes choice of side.

LIBERTY BURGER

Monterey Jack cheese, smoked bacon, onion straws, Jack Daniel's
B.B.Q. sauce 18

STEAK BURGER

10 oz burger, your choice of cheese, add your custom
toppings 15

FAVORITES

Includes soup or salad and choice of side

B.B.Q. BABY RACK RIBS

1/2 RACK 22 | FULL RACK 32

Baby back pork ribs, slow cooked, Jack Daniel's B.B.Q. sauce

New Glarus
Brewing Co.



HAND BATTERED CHICKEN TENDERS

3 beer battered chicken tenders 19

SMOTHERED CHICKEN BREAST

Two chicken breasts, sautéed bell peppers, mushrooms,
onions, melted mozzarella cheese 23

GLAZED ROASTED DUCK

Duck breast, fig glazed, crispy baby bakers, orange pepper demi,
honey carrots 36

LAMB CHOPS

Three orange fig gastrique lamb chops with glazed asparagus and
garlic mash 39

PAN SEARED SHRIMP SALAD

Mixed greens, seared garlic shrimp, eggs, red onion, roasted
tomato, grilled artichoke, Louie dressing 25

SIDES

Included or available à la carte for the price listed

GARLIC MASHED POTATO 5

w/ butter upon request

BAKED POTATO 5

BABY BAKERS 6

PARMESAN TRUFFLE FRIES 6

FRENCH FRIES 5

HOUSE MADE CREAMY COLESLAW 4

HOUSE SALAD 6

SOUP OF THE DAY 5

ADD ON SIDES

Upgraded side / à la carte

LOADED BAKED POTATO 4 / 7

Bacon, sour cream, Monterey Jack cheese, scallions

LOADED MASHED POTATO 4 / 7

Bacon, scallions, Monterey Jack cheese

ASPARAGUS 4 / 7

PENNE & MARINARA 4 / 7

KITCHEN CREW SIX PACK

Show your appreciation of our chefs with a six pack of beer
for them to enjoy after work 20

Parties of 6 or more will have 20% gratuity automatically added to final bill.

We are not responsible for the loss of any personal property.