

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

## APPETIZERS

### TUNA TARTARE • 14

avocado, seaweed salad, soy truffle, seasoned crackers

### CANDIED BACON • 5

house cured, brown sugar, flour

### MINI BLACKENED

### CRAB CAKES • 13

remoulade sauce

### SHRIMP & GRITS • 12

Andouille sausage, Cajun cream

### PRETZELS & BEER CHEESE • 5

beer cheese fondue

### DEVILED EGGS • 5

deviled, stuffed with crab and old bay

### SAUTÉED MUSSELS • 10

chorizo, pico de gallo, Negra Modelo, jalapeño, herbs

### ASIAN BRUSSELS SPROUTS • 5

fried, crispy pork, honey, Sriracha, soy, garlic, ginger

### FRIED OYSTERS • 11

baconaise, herb oil

### CRAB DIP • 12

homemade soft pretzels, jumbo lump, old bay

### FISH TACOS • 8

crispy fish, crunchy slaw, spicy dressing

## SALADS

### HOUSE • 6

iceberg, romaine, tomatoes, cucumbers, balsamic vinaigrette

### SPINACH • 8

dried cranberries, goat cheese, candied cashews, champagne vinaigrette

### BABY KALE OR ROMAINE

### CAESAR • 7

crispy parmesan, creamy caesar

### WEDGE • 8

iceberg, bleu cheese, bacon, tomato, deviled eggs

## SOUPS

### MD CRAB • 6 | 8

spicy Maryland style crab soup

### CREAM OF TOMATO • 6 | 8

creamy tomato base soup

### OYSTER STEW • 6 | 8

creamy oyster base soup

## ENTRÉES

### CREEKSTONE NY STRIP KANSAS

truffle fries, asparagus, A-1 my way

12oz | 16oz

\$ 24 | \$ 30

### CREEKSTONE RIBEYE KANSAS

truffle fries, asparagus, A-1 my way

12oz | 16oz

\$ 25 | \$ 32

### FILET OF BEEF

truffle fries, asparagus, A-1 my way

6oz | 10oz

\$ 25 | \$ 32

### ROSEDA FARM MEATLOAF MARYLAND • 18

hand crafted beef, tomato jam, fried egg

### GRILLED PORK CHOP • 24

apple butter, french beans, whipped potatoes, demi

### SEARED SCALLOPS • 30

miso sweet potatoes, shaved brussels sprouts, pickled apples, crumbled bacon, maple syrup

### LOBSTER MAC & CHEESE • 20

mac and cheese, truffle butter, panko bread crumbs

### MARYLAND STYLE CRAB CAKES • 28

remoulade, french beans, baked sweet potato steak fries

### SEARED ORGANIC SALMON • 25

cauliflower "fried rice", beurre blanc

### PAN ROASTED CHICKEN • 20

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

### CREEKSTONE SHORT RIB ROAST KANSAS • 22

cast iron skillet, vegetables, red wine reduction

### PENNE WITH BLACKENED CHICKEN • 18

peas, tomatoes, parmesan butter, scallions, pine nuts

## S · I · D · E · S

GARLIC SPINACH

FRENCH BEANS

GRILLED ASPARAGUS

TRUFFLE FRIES

HAND CUT FRIES

\$5

BAKED POTATO

SAUTÉED MUSHROOMS

LOBSTER MAC & CHEESE

(\$10)

WHIPPED POTATOES

**MULES & CRUSHES**

**TWISTED MULES**

- MEDITERRANEAN**  
figenza fig vodka, ginger liqueur, lime juice, ginger beer
- CITRUS**  
three olives orange, fresh squeezed orange and lemon, ginger beer
- ASIAN**  
van gogh mango, elderflower liquer, cucumber, ginger beer
- MARYLAND**  
sagamore rye, svedka vanilla, fresh lime, ginger beer

\$7.95

**FRESH CRUSHES**

- JACK FROST**  
jack daniels, pama liqueur, cranberries, fresh lime, ginger ale
- HEJL OR SNOW**  
milagro tequila, pama liqueur, simple syrup, fresh lime, club soda
- CHERRY LEMONADE**  
three olives cherry, fresh squeezed lemon, cane sugar, club soda
- HOLIDAY CRUSH**  
van gogh cool peach, white & red cranberry juice, fresh lime

**WINE**

REDS		3oz / 6oz / BTL	WHITES		3oz / 6oz / BTL
	INTERESTING REDS Cocobon Red Blend, CALIFORNIA	3 / 7 / 24		SPARKLING Ruffino Prosecco, ITALY	8 / 30
	INTERESTING REDS Vinos Piñol - Terra Alta, SPAIN	32		SPARKLING Gloria Ferrer, Blanc de Blancs, CARNEROS, CA	38
	INTERESTING REDS La Playa - Colchagua Valley, CHILE	28		SPARKLING JP Chenet Blanc de Blancs, FRANCE	9
	INTERESTING REDS The Arsonist, CALIFORNIA	45		SPARKLING Veuve Clicquot, FRANCE	90
	INTERESTING REDS Cusumano - Nero D'Avola ITALY	4 / 9 / 32		MOSCATO Umberto Fiore, ITALY	30
	INTERESTING REDS Orin Swift—The Prisoner, NAPA VALLEY, CA	90		MOSCATO Cavit, ITALY	3 / 7 / 24
	INTERESTING REDS Ruffino Chianti Gran Selezione, ITALY	85		DRY ROSÉ Boordy Vineyard, MARYLAND	4 / 9 / 30
	PINOT NOIR Hangtime Wine, CALIFORNIA	4 / 9 / 30		RIESLING Chateau St. Michelle, WASHINGTON	4 / 8 / 30
	PINOT NOIR Matua, NEW ZEALAND	4 / 8 / 28		SAUVIGNON BLANC Oxford Landing Estates, AUSTRALIA	3 / 7 / 27
	PINOT NOIR Adelsheim, OREGON	35		SAUVIGNON BLANC Wairau River, NEW ZEALAND	4 / 9 / 27
	PINOT NOIR Windy Bay, OREGON	35		SAUVIGNON BLANC Honig, NAPA VALLEY, CA	24
	PINOT NOIR Etude - Lyric, CALIFORNIA	50		SAUVIGNON BLANC Cakebread Cellars, NAPA VALLEY, CA	50
	ZINFANDEL XYZin, CALIFORNIA	28		PINOT GRIGIO Sartori, ITALY	3 / 7 / 28
	MALBEC Trivento Amado Sur, ARGENTINA	4 / 9 / 28		PINOT GRIS Kings Estate, OREGON	42
	MALBEC Diseño, ARGENTINA	4 / 7 / 24		INTERESTING WHITES Terra d' Oro - Chenin Blanc, CALIFORNIA	5 / 9 / 34
	MALBEC Ernesto Catena, Padrillos, ARGENTINA	30		INTERESTING WHITES Cantina di Santadi - Vermentino, ITALY	4 / 9 / 32
	PETITE SIRAH Cycles Gladiator, CENTRAL COAST, CA	3 / 8 / 27		INTERESTING WHITES Martin Codax - Albariño, SPAIN	30
	SHIRAZ 19 Crimes, AUSTRALIA	25		CHARDONNAY Chateau St. Jean, NORTH COAST, CA	4 / 8 / 27
	MERLOT Greystone Cellars, CALIFORNIA	3 / 8 / 27		CHARDONNAY Round Hill Chardonnay, CALIFORNIA	3 / 7 / 24
	MERLOT Snoqualmie, WASHINGTON	30		CHARDONNAY Maison Louis Jadot-Pouilly-Fuissé, FRANCE	30
	MERLOT Duckhorn, NAPA VALLEY, CA	90		CHARDONNAY Butter, NAPA VALLEY, CA	45
	MERLOT J Lohr, PASO ROBLES, CA	24		CHARDONNAY Stag Leap, NAPA VALLEY, CA	58
	CABERNET Josh Cellars, CALIFORNIA	4 / 9 / 32		CHARDONNAY Cakebread Cellars, NAPA VALLEY, CA	68
	CABERNET Seven Falls, WASHINGTON	4 / 9 / 32	<div style="display: flex; justify-content: space-between;"> <div> <p> chef favorite</p> <p> by the glass</p> <p> organic</p> <p> seasonal</p> </div> <div> <p> half bottle</p> <p> split bottle</p> </div> </div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p><b>HOUSE WINES</b> by the glass</p> <p>\$6.00</p> <p>WHITE ZINFANDEL PINOR NOIR PINOT GRIGIO MERLOT CHARDONNAY CABERNET</p> <p><i>Ask about our reserved wine list</i></p> </div>		
	CABERNET Sterling, NAPA VALLEY, CA	30			
	CABERNET Canoe Ridge, WASHINGTON	36			
	CABERNET B.R. Cohn Silver Label, SONOMA, CA	42			
	CABERNET Sequoia Grove, NAPA VALLEY, CA	68			

**SPECIALTY COCKTAILS**

- GIN MOJITO** \$7.95  
tanqueray gin, elderflower liqueur, lemon, lime, mint, club soda
- PEACH MINT PICK**  
deep eddy's peach, lemon, orange, mint, simple syrup, iced tea
- BOURBON & GRAPEFRUIT** \$8.95  
knob creek, lemon juice, lillet blanc, ginger liqueur, simple syrup, fresh squeezed grapefruit
- WHITE COSMO**  
van gogh, cointreau, white cranberry juice, dried cranberries
- MONKEY PENICILLIN** \$9.95  
monkey shoulder scotch, fresh lemon, ginger liqueur, simple syrup, honey
- DIMITRI'S DIRTY MARTINI**  
Dimitri's olives & juice, dry vermouth, van gogh vodka

**RUM-SPRINGA**

- NELSON'S OLD FASHION** \$8.95  
diplomatico dark rum, muddled orange, angostura bitters, cherry
- RICO "MF" SUAVÉ**  
afrohead rum, white cranberry, peach purée, lime juice
- DARKER & STORMIER**  
kraken dark rum, muddled lime & mint, ginger beer

**SANGRIA PITCHER**  
serves four

**WHITE SANGRIA**  
white wine, rosemary, apples, apple brandy, triple sec, cranberries  
- \$30 -

**RED SANGRIA**  
red wine, orange vodka, orange liqueur, fresh oranges  
- \$30 -

**GLASS - \$8.95**

**MARTINIS**

- ESPRESSO MARTINI** \$9.95  
van gogh vanilla & espresso vodka, coffee liqueur, fresh brewed espresso
- S'MORES MARTINI**  
vanilla vodka, rumchata, cream, chocolate syrup, graham cracker & marshmallows
- COCOA KRISPIES CEREAL**  
chocolate liqueur, svedka vanilla, rumchata, half & half, cereal

**DRAUGHT** 16oz

- STELLA ARTOIS – CIDRE • 5.25**  
BELGIUM | APPLE CIDER | 4.5%
- BOULEVARD BREWING – TANK 7 • 6.00**  
MISSOURI | FARMHOUSE SAISON | 8.5%
- SWEETWATER – 420 EXTRA PALE ALE • 5.50**  
GEORGIA | AMERICAN PALE ALE | 5.4%
- EVOLUTION – LOT #3 • 5.50**  
MARYLAND | AMERICAN IPA | 6.8%
- GUINNESS • 6.25**  
IRELAND | STOUT | 4.2%
- SOUTHERN TIER – PILSENER • 5.25**  
NEW YORK | GERMAN PILSENER | 5.5%
- NEW BELGIUM – VOODOO RANGER • 5.50**  
COLORADO | IMPERIAL IPA | 9%
- NATTY BOH • 3**  
BALTIMORE? | LAGER | 4.3%

**BEER**

- \$3.75 DOMESTIC**  
BUDWEISER  
BUD LIGHT  
MICHELOB ULTRA  
COORS LIGHT  
MILLER LIGHT  
YUENGLING  
BUCKLER (N/A)

**\$4.75 IMPORT**  
SAM ADAMS  
AMSTEL LIGHT  
CORONA  
CORONA LIGHT  
BLUE MOON  
HEINEKEN  
STELLA ARTOIS  
BUD LIGHT LIME

**CRAFT BOTTLES & CANS**

- HEAVY SEAS – PEG LEG • 5.25**  
BALTIMORE | STOUT | 8.0%
- NEW BELGIUM – FAT TIRE • 6.25**  
COLORADO | AMERICAN AMBER | 5.2%
- RAVEN PENDULUM – PILSNER • 5**  
MARYLAND | GERMAN PILSNER | 4.5%
- NARRAGANSETT • 2.75**   
RHODE ISLAND | AMERICAN “JAWS” LAGER | 5.0%
- BREWERS ART – BIRDHOUSE • 5**  
BALTIMORE | BELGIAN STYLE ALE | 5.0%
- FLYING DOG – TRUTH • 5.25**  
MARYLAND | DOUBLE IPA | 8.7%
- HEAVY SEAS – LOOSE CANNON • 5.25**  
BALTIMORE | AMERICAN IPA | 7.2%