

BRUNCH

LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2018

PRE-FIXE THREE-COURSE

\$15.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

one choice of

1ST COURSE

CANDIED BACON

YOGURT PARFAIT

yogurt, granola, blueberries
strawberries

FRUIT

fresh and seasonal

**3 LGO OYSTERS ON THE
HALFSHELL**

MD CRAB

spicy Maryland style

SOUP DU JOUR

ask your server for details

one choice of

2ND COURSE

**LOTS OF BACON &
LOTS OF CHEESE OMELET**

FRIED CHICKEN & WAFFLES

sunny side up eggs
& hot sauce

CROQUE MADAME

french toast sandwich, ham, cheese,
sunny side up egg, tater tots

**NUTELLA
FRENCH TOAST**

nutella, whipped cream,
strawberries, maple syrup

SHRIMP & GRITS

Andouille Cajun sauce

THE BURGER

seedless bun, hand-crafted Roseda
Farm beef, lettuce, tomato, onion,
cheese

CHICKEN SANDWICH

ciabatta bread, house bacon, brie,
apple, honey mustard

CRAB BENEDICT

english muffin, crab cake, poached
egg, hollandaise, tater tots

\$5.00

BEVERAGES

included

SODA

COFFEE

TEA

JUICE

LUNCH

LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2018

PRE-FIXE THREE-COURSE

\$15.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

one choice of
APPETIZERS

SOUP DU JOUR

ask your server for details

MD CRAB

spicy Maryland style crab soup

PRETZELS & BEER CHEESE

beer cheese fondue

**3 LGO OYSTERS ON
THE HALFSHELL**

BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

SPINACH

dried cranberries, goat cheese, candied cashews, champagne vinaigrette

**ASIAN FRIED BRUSSELS
SPROUTS**

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

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

one choice of
ENTRÉES

SHRIMP & GRITS

Andouille sausage, Cajun cream

ROSEDA FARM BURGER • MARYLAND

seedless bun, hand-crafted beef, lettuce, tomato, onion, cheese

CHICKEN

whole grain ciabatta, bacon, brie, apple, honey mustard

ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny side egg

SHORT RIB RIGATONI

braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

TENDERLOIN SALAD

lettuce, crispy potatoes, crispy onions, bleu cheese, vinaigrette

BLACKENED SHRIMP COBB

romaine, crispy tortillas, avocado corn salsa, black bean, queso fresco, cilantro lime vinaigrette

one choice of
DESSERT

**HEATH BAR BREAD PUDDING
ICE CREAM**

DINNER

LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2018

PRE-FIXE THREE-COURSE

\$30.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

one choice of

APPETIZERS

SOUP DU JOUR

ask your server for details

MD CRAB

spicy Maryland style crab sou

PRETZELS & BEER CHEESE

beer cheese fondue

3 LGO OYSTERS ON THE HALFSHELL

BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

SPINACH

dried cranberries, goat cheese,
candied cashews, champagne
vinaigrette

ASIAN FRIED BRUSSELS SPROUTS

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

PORK STREET TACOS

grilled tortillas, braised pork, corn
salsa, queso fresco, sriracha aioli

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

one choice of

ENTRÉES

CEDAR PLANK SALMON

mustard, dill, almonds, roasted cedar plank,
brown butter french beans, fingerling potatoes,
beurre blanc

LOBSTER MAC & CHEESE

homemade lumache noodle, mac & cheese, truffle
oil, panko bread crumbs

SHORT RIB RIGATONI

braised short rib, house made rigatoni pasta,
whipped burrata, basil, parmesan cheese

6 OZ PEPPERCORN & BOURBON FILET (+ \$5)

whipped potatoes, asparagus, mushrooms,
bourbon & peppercorn sauce

ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny side egg

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked
mozzarella, spinach

one choice of

DESSERT

HEATH BAR BREAD PUDDING
ICE CREAM