

**BRUNCH**

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2019

PRE-FIXE THREE-COURSE  
\$15.19 / PERSON

*one choice of*

## 1<sup>ST</sup> COURSE

**CANDIED BACON**  
house-cured, brown sugar

**MD CRAB** <sup>GF</sup>  
spicy Maryland style

**SOUP DU JOUR**  
ask your server for details

**3 LGO OYSTERS ON THE HALFSHELL**

**DEVILED EGGS**  
stuffed with crab

**ASIAN BRUSSELS SPROUTS**  
crispy pork, honey, Sriracha, soy,  
garlic, ginger

**TATER TOT CASSEROLE**  
crispy tots, homemade  
beer cheese, bacon

*one choice of*

## 2<sup>ND</sup> COURSE

**FRIED CHICKEN & WAFFLES**  
sunny side up eggs  
& hot sauce

**LOTS OF BACON,  
LOTS OF CHEESE OMELETTE**  
tater tots

**BLT**  
croissant, fried egg,  
piled high bacon, tater tots

**TENDERLOIN SALAD**  
lettuce, crispy potatoes, crispy onions, bleu  
cheese, vinaigrette

**MEXICAN SCRAMBLE TACOS**  
corn salsa, spicy aioli, chorizo, queso fresco,  
tater tots

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

**THE BURGER**  
seedless bun, hand-crafted Roseda  
Farm beef, lettuce, tomato, onion,  
cheese, hand cut fries

**CRAB BENEDICT**  
english muffin, crab cake, poached  
egg, hollandaise, tater tots  
+\$5

*one choice of*

## DESSERT

HEATH BAR BREAD PUDDING  
ICE CREAM

LUNCH

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2019

PRE-FIXE THREE-COURSE  
\$15.19 / PERSON

*one choice of*  
**APPETIZERS**

**CANDIED BACON**

house-cured, brown sugar

**ASIAN FRIED BRUSSELS**

**SPROUTS** (GF)

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

**SHORT RIB POUTINE** (GF)

truffle fries, short rib, cheese, gravy,  
scallion

**PRETZELS & BEER CHEESE**

beer cheese fondue

**FISH TACOS**

crispy fish, crunchy slaw,  
spicy aioli

**TRUFFLE**

**PARMESAN FRIES** (GF)

truffle, garlic, parmesan, hand-cut fries

*one choice of*  
**ENTRÉES**

**ROSEDA FARM BURGER** • MARYLAND

seedless bun, hand-crafted beef, lettuce,  
tomato, onion, cheese  
served with hand cut fries

**CHICKEN SANDWICH**

whole grain ciabatta, bacon, brie, apple,  
honey mustard  
served with hand cut fries

**PAN ROASTED CHICKEN**

mushroom ravioli, crispy prosciutto, smoked  
mozzarella, spinach

**ROSEDA FARM MEATLOAF** MARYLAND

hand-crafted beef, tomato jam, sunny side  
egg, whipped potatoes, green beans

**SHRIMP & GRITS** (GF)

Andouille sausage, Cajun cream

**TENDERLOIN SALAD**

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

**BLACKENED SHRIMP COBB SALAD**

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

**ROASTED PORTOBELLOS** (GF) (V)

sautéed spinach, sun dried tomatoes, shallots,  
smoked mozzarella, balsamic glaze

*one choice of*  
**DESSERT**

**HEATH BAR BREAD PUDDING**  
**ICE CREAM**

(GF) GLUTEN FRIENDLY

(V) VEGETARIAN

DINNER

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2019

PRE-FIXE THREE-COURSE

\$30.19 / PERSON

*one choice of*

## APPETIZERS

### MD CRAB <sup>GF</sup>

spicy Maryland style crab soup

### FISH TACOS

crispy fish, crunchy slaw,  
spicy aioli

### SHRIMP & GRITS <sup>GF</sup>

Andouille sausage, Cajun cream

### FRIED OYSTERS

chipotle tartar

### ASIAN FRIED

### BRUSSELS SPROUTS <sup>GF</sup>

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

### CANDIED BACON

house-cured, brown sugar

### PRETZELS & BEER CHEESE

beer cheese fondue

3 LGO OYSTERS ON THE HALFSHELL

*one choice of*

## ENTRÉES

### GRILLED PORK CHOP <sup>GF</sup>

whipped potatoes, green beans, apple butter

### ROSEDA FARM MEATLOAF <sup>MARYLAND</sup>

hand-crafted beef, tomato jam, sunny side egg,  
whipped potatoes, green beans

### 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

### CEDAR PLANK SALMON <sup>GF</sup>

mustard butter, green onion mash,  
grilled asparagus

### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked  
mozzarella, spinach

### ROASTED PORTOBELLOS <sup>GF</sup> <sup>V</sup>

sautéed spinach, sun dried tomatoes, shallots,  
smoked mozzarella, balsamic glaze

### NY STRIP <sup>CREEKSTONE</sup> <sup>GF</sup>

whipped potatoes, green beans, demi glaze  
12 OZ +\$5 | 16 OZ +\$10

### HONEYGO RIBEYE <sup>CREEKSTONE</sup> <sup>GF</sup>

whipped potatoes, green beans, demi glaze  
12 OZ +\$5 | 16 OZ +\$10

### PEPPERCORN & BOURBON FILET <sup>GF</sup> +\$5

whipped potatoes, green beans,  
bourbon & peppercorn sauce  
6 OZ +\$5 | 10 OZ +\$10

*one choice of*

## DESSERT

HEATH BAR BREAD PUDDING  
ICE CREAM

<sup>GF</sup> GLUTEN FRIENDLY

<sup>V</sup> VEGETARIAN