

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE BRUNCH

SILVER

with dessert:
\$23 per person

without dessert:
\$19 per person

FIRST COURSE

FRUIT CUP
fresh and seasonal

DEVILED EGGS
topped with crab

CANDIED BACON
house-cured, brown sugar

SPRING MIX
mixed berry salad, roasted beets,
raspberry vinaigrette

SECOND COURSE

CHICKEN SANDWICH
whole grain ciabatta, candied bacon,
brie, apple, honey mustard, french fries

VEGGIE OMELET
spinach, mushrooms, asparagus,
parmesan, egg whites, mixed greens

BREAKFAST FLATBREAD
bacon, sausage, mozzarella, green onions,
truffle oil, cheddar cheese, sunny side up egg

NUTELLA FRENCH TOAST
whipped cream, strawberries,
nutella, maple syrup

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

GOLD

with dessert:
\$26 per person

without dessert:
\$22 per person

FIRST COURSE

YOGURT PARFAIT
granola, blueberries, strawberries

MD CRAB SOUP
spicy, MD style

TATER TOT CASSEROLE
house-made beer cheese, bacon

CAESAR SALAD
romaine, crispy parmesan,
croutons, creamy caesar

SECOND COURSE

BREAKFAST TACOS
bacon, scrambled eggs, pico de gallo,
black sriracha, tater tots

FRIED CHICKEN & WAFFLES
sunny side up eggs, hot sauce

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

HEATH BAR PANCAKES
heath bar crumble, maple syrup

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

PLATINUM

with dessert:
\$32 per person

without dessert:
\$28 per person

FIRST COURSE

SHRIMP & GRITS
onions, peppers, cheddar grits,
andouille sausage, cajun cream sauce

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, sriracha, soy,
garlic, ginger

YOGURT PARFAIT
granola, blueberries, strawberries

CAESAR SALAD
romaine, crispy parmesan,
croutons, creamy caesar

SECOND COURSE

BREAKFAST TACOS
bacon, scrambled eggs, pico de gallo,
black sriracha, tater tots

CRAB BENEDICT
english muffin, crab cake, poached
eggs, hollandaise, tater tots

FRIED CHICKEN & WAFFLES
sunny side up eggs, hot sauce

STEAK FRITES OMELET
medium-cooked sliced tenderloin,
asparagus, mixed cheese, demi glaze, truffle
fries

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

LIB'S GRILL

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ON-PREMISE PRIX-FIXE LUNCH

SILVER

with dessert:
\$26 per person

without dessert:
\$22 per person

FIRST COURSE

PRETZELS AND BEER CHEESE
house-made beer cheese, pretzels

DEVILED EGGS
topped with crab

CANDIED BACON
house-cured, brown sugar

SPRING MIX
mixed berry salad, roasted beets,
raspberry vinaigrette

SECOND COURSE

STEAK FLATBREAD
grilled steak, bleu cheese,
caramelized onions, horseradish
aioli

PAN ROASTED CHICKEN
mushroom ravioli, crispy prosciutto,
smoked mozzarella, spinach

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

SEAFOOD FLATBREAD
crab dip, shrimp, mozzarella, old
bay, green onions

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

FIRST COURSE

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

MD CRAB SOUP
spicy, MD style

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, sriracha, soy,
garlic, ginger

TRUFFLE PARMESAN FRIES
truffle oil, garlic, parmesan, hand-
cut fries

SECOND COURSE

MARINATED CHICKEN SALAD
romaine, tomato, feta, avocado, lemon
dijon vinaigrette

SEAFOOD FLATBREAD
crab dip, shrimp, mozzarella, old bay,
green onions

SHORT RIB RIGATONI
shredded short rib, basil, whipped burrata,
parmesan

CHICKEN SANDWICH
whole grain ciabatta, candied bacon,
brie, apple, honey mustard, french fries

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

GOLD

with dessert:
\$31 per person

without dessert:
\$27 per person

FIRST COURSE

SHRIMP & GRITS
onions, peppers, cheddar grits,
andouille sausage, cajun cream sauce

FRIED OYSTERS
chipotle tartar sauce, green onions

SOUP DU JOUR
soup of the day

BUFFALO CHICKEN TENDERS
bleu cheese

SECOND COURSE

BALTIMORE CLUB
three-piece toast, crab cake, shrimp salad,
bacon, lettuce, tomato, french fries

ROSEDA FARM MEATLOAF
tomato jam, sunny side up egg,
whipped potatoes, green beans, demi

LOBSTER MAC & CHEESE
house-made pasta, truffle oil, panko
bread crumbs

GRILLED TENDERLOIN SALAD
honey mustard vinaigrette, bleu
cheese crumble, crispy onions,
mesculin mix, roasted potatoes

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

PLATINUM

with dessert:
\$36 per person

without dessert:
\$32 per person

LIB'S GRILL

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ON-PREMISE PRIX-FIXE DINNER

SILVER

with dessert:
\$31 per person

without dessert:
\$27 per person

FIRST COURSE

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, sriracha, soy,
garlic, ginger

MD CRAB SOUP
spicy, MD style

CAESAR SALAD
romaine, crispy parmesan,
croutons, creamy caesar

SPRING MIX
mixed berry salad, roasted beets,
raspberry vinaigrette

SECOND COURSE

ROSEDA FARM MEATLOAF
tomato jam, sunny side up egg,
whipped potatoes, green beans

PAN ROASTED CHICKEN
mushroom ravioli, crispy prosciutto,
smoked mozzarella, spinach

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

LOBSTER MAC & CHEESE
house-made pasta, truffle oil,
panko bread crumbs

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

GOLD

with dessert:
\$36 per person

without dessert:
\$32 per person

FIRST COURSE

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, sriracha, soy,
garlic, ginger

SAUTÉED MUSSELS
roasted garlic butter, white wine,
herbs, french baguette

SPINACH SALAD
dried cranberries, goat cheese, candied
cashews, champagne vinaigrette

SECOND COURSE

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

MISO GLAZED SALMON
potato spring roll, napa cabbage,
Japanese mustard aioli

SHORT RIB RIGATONI
shredded short rib, basil, whipped burrata,
parmesan

MARYLAND CRAB CAKE
one crab cake, whipped potatoes, green
beans, remoulade

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce

PLATINUM

with dessert:
\$45 per person

without dessert:
\$41 per person

FIRST COURSE

SHRIMP & GRITS
onions, peppers, cheddar grits,
andouille sausage, cajun cream sauce

FRIED OYSTERS
chipotle tartar sauce, green onions

BUFFALO CHICKEN TENDERS
bleu cheese

WEDGE SALAD
iceberg, bleu cheese, bacon,
tomato, deviled eggs

SECOND COURSE

GRILLED PORK CHOP
whipped potatoes, green beans, demi,
apple butter, cooked medium-well

PEPPERCORN & BOURBON FILET
medium-cooked, whipped potatoes,
asparagus, mushrooms, bourbon and
peppercorn sauce

MARYLAND CRAB CAKES
two crab cakes, whipped potatoes,
green beans, remoulade

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

THIRD COURSE

ICE CREAM
vanilla or salted caramel

BREAD PUDDING
heath bar, caramel

NY CHEESECAKE
caramel sauce