

Starters

Beer Cheese Dip

Homemade cheese dip made with Stella Artois Lager, topped with jalapeños and served with fresh corn tortilla chips. 7.99

Fried Pickles

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce. 6.99

Southwest Egg Rolls

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar and Monterey Jack cheeses inside a crispy wonton wrapper. Served with a cool ranch dipping sauce. 8.49

Spicy Shrimp

Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce, served with crispy wontons. 9.99

Budweiser® Chili Nachos

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions & sour cream. 8.49

Spinach Artichoke Dip

Fresh spinach and creamy artichoke dip, served with homemade salsa, sour cream, and fresh corn tortilla chips. 8.99

Colossal Onion Rings

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing. 8.49 Just for two 4.49

Corn Dodgers

Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 8.49

Sandwiches

Sandwiches are served with French fries.

Liberty Park Cheeseburger

Classic burger with your choice of Swiss, cheddar, or pepper jack. 9.49 Add bacon .50

Black and Bleu Burger

Cajun seasoned classic burger with Applewood-smoked bacon and bleu cheese crumbles. 9.99

Po' Boy

Golden-fried f esh fish filet on a toasted hoagie with remoulade sauce, shredded lettuce, & sliced tomatoes. 9.99

Texas Burger

Brushed with buffalo sauce and topped with pepper jack cheese, jalapenos, bacon, onion straws, lettuce and tomatoes. 9.99

Buffalo Chicken Sandwich

Fresh chicken breast, served fried crispy and tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce and tomatoes. Served with your choice of ranch or bleu cheese. 10.49

Entrée Salads & Soups

Budweisen Sirloin Chili

Homemade chili with choice sirloin steak, flavored with Budweiser®, topped with aged cheddar cheese. Bowl 4.49 Cup 3.49

Strawberry Chicken Salad

Grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 11.99

Black & Bleu Salad

Blackened tenderloin cooked to your liking, over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 12.99

Crispy Chicken Salad

Soup of the Day

for today's feature. Bowl 4.49 Cup 3.49

Hand-breaded chicken tenders over mixed greens with chopped eggs, roma tomatoes, cheddar cheese, red onions, ham and applewood smoked bacon. Served with honey mustard dressing. 11.99

Homemade recipes, made fresh daily. Ask your server

Salmon Avocado Salad

Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapenos, avocados, sauteed mushrooms and feta cheese. 13.49

Our Signature Salad dressings: Ranch, Bleu Cheese, Honey Vinaigrette, Classic Vinaigrette, Honey Mustard, 1000 Island, Chipotle Ranch

Signature Dishes

Kickin' Chicken

A Southern favorite! Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli. 12.99

Southern Fried Chicken Tenders

The best in town! Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden, served with fries. Accompanied by BBQ & honey mustard dipping sauces. 12.49

Grilled Cilantro-Lime Chicken

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. 12.99

Fish and Chips

Lightly breaded, fried golden brown and served with homemade remoulade sauce. Served with French fries. 13.49

Traditional Baby Back Rib Platter

Slowly smoked, then grilled to perfection over hickory wood coals, then basted with Tavern barbeque sauce. Served with French fries.

Full Rack 19.99 Half Rack 15.49

Chicken Pot Pie

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-fromscratch cream sauce. Lovingly baked in a flaky, puffpastry crust. 11.49

Roasted Chicken Pasta

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. 12.49

Meatloaf Stack

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. Served with mashed potatoes and vegetable medley. 13.49

Pot Roast

Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness and topped with brown gravy. Served with mashed potatoes and vegetable medley. 13.49

Chicken Cordon Bleu

Boneless double breast of chicken stuffed with ham, bacon and Swiss cheese. Topped with a homemade broccoli Alfredo sauce. Served with shiitake mushroom rice pilaf and vegetable medley. 13.99

Spicy Shrimp and Chicken Pasta

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, gulf shrimp, sun-dried tomatoes, green onions and mushrooms. 13.79

Add a house or Caesar salad to any Entrée for 2.99

Steaks, Chops & Seafood

All Steaks, Chops and Seafood are served with your choice of two side items.

Liberty Park Sirloin

Premium top-choice 8 oz. sirloin, aged to perfection and grilled just the way you like it. 14.99

Grilled Ribeye

A flavorful 12 oz., richly marbled, center-cut ribeye grilled to your liking. 19.99

Hawaiian Sirloin

Premium 10oz sirloin marinated in our house made American style teriyaki sauce. 17.49

Wild Turkey® Pork Chops

Two juicy, grilled 6oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. 16.99

Grilled Mahi Mah

Fresh mahi mahi grilled and topped with pineapple salsa. 17.49

Grilled Atlantic Salmon

Fresh cold-water salmon with our signature mustard dill sauce. 17.49

Cilantro Lime Grilled Shrimp

Juicy cilantro lime marinated jumbo shrimp served on a bed of shiitake mushroom pilaf. 17.99

Sides

French Fries
Mashed Potatoes
Vegetable Medley

Shiitake Mushroom Rice Pilaf Onion Rings (add .99) Pecan Brittle Sweet Potatoes Southern Style Green Beans Steamed Broccoli
Mac & Cheese
Baked Potato (After 4pm)
(loaded add .99)



Beers

Domestic Bottles

Bud

Bud Light

Coors Light

Michelob Ultra

Miller Lite

O'Doul's Non-Alcoholic

Yuengling Lager

Premium Bottles

Corona Light

Dos Equis

Guinness

Heineken

Not Your Father's Root Beer

Sam Adams Boston Lager

Draft Beers

Angry Orchard Hard Cider

Blackstone Nut Brown Ale

Blue Moon

Bud Light

Devils Backbone Vienna Lager

Dos Equis Amber

Fat Tire

Highland Seasonal

Lagunitas IPA

Mich Ultra

Miller Lite

Sam Adams (seasonal)

Stella Artois

Ask about our seasonal selections

Beverages

Soft Drinks

Coca-Cola

Diet Coke

Mr. Pibb Xtra

Sprite

Mello Yellow

Lemonade

Other Selections

Iced Tea

Coffee / Decaf Coffee

Milk

IBC Root Beer

Assorted juices:

Apple, Cranberry, Orange,

Pineapple, Tomato and Grapefruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A service charge of 18% will be added to all parties of 8 or more.

Desserts

Créme Brulée Cheesecake

Velvety layers of créme brulée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and real whipped cream. 5.99

Two Layer Key Lime Pie

Our twist on the classic. One layer of traditional custard key lime pie with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker crust, finished with homemade whipped cream and fresh toasted coconut. 5.99

Strawberry Cake

A three layer strawberry cake, topped with homemade cream cheese frosting and fresh strawberries. 5.99

Kahlua Fudge Brownie

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce. 5.99

Wine List

Liberty Punch

Sweet and Sour, splash of Sprite

WITC LIST		
Direct Ovinio	Glass	Bottle
Pinot Grigio	5.50	
Liberty Creek, California Villa Pozzi, Italy	6.75	23.00
Ecco Domani, Italy	7.00	24.00
Chardonnay Crack California	E E0	
Liberty Creek, California Columbia Crest Grand Estates, Washington State	5.50 7.50	26.00
William Hill Chardonnay, California	6.50	23.00
Clos du Bois, California	7.95	27.00
Other White		
Other Whites Paringer White Zinfandel, California	5.50	19.00
Beringer White Zinfandel, California Chateau Ste. Michelle Riesling, Washington State	7.00	24.00
Cupcake Sauvignon Blanc, New Zealand	6.95	24.00
Freixenet Sparkling Wine, Spain	6.50	_
Sequin Moscato, California	7.00	24.00
Dinet Noir		
Pinot Noir Lindemans Bin 99	5.95	
Smoking Loon, California	6.95	24.00
Deloach, Russian River Valley	8.75	31.00
Cabernet Sauvignon	5 5 0	
Liberty Creek, California	5.50	-
Columbia Crest, Washington Louis Martini, Sonoma	6.50 8.75	23.00 31.00
Louis Martin, Gonoma	0.70	01.00
Other Reds		
Liberty Creek Merlot, California	5.50	-
Columbia Red Blend, California	6.25	24.00
Gascon Malbec, Argentina Rosemount Shiraz, Australia	7.25 7.25	26.00 26.00
Nosembant Simaz, Nastrana	7.20	20.00
Handcrafted Cocktails		
Mason Jar Margarita		
This one is a classic from south of the border. Tequila along with		
Grand Marnier, fresh lemon and lime juices.		6.75
Caribbean Crush		
Malibu, Captain Morgan, orange juice, pineapple juice.		7.25
Lynchburg Lemonade		
A Tennesse favorite made with Jack Daniels, fresh lemonade,		
and a splash of soda.		6.50
Pennington's Delight		
A new twist on a classic favorite. Made with Pennington's Strawbe		-
Whiskey, lemonade, a splash of soda, and garnished with fresh str	awberries.	7.25
The Fifty Shades of Grey Goose	N	
A modern take on a traditional cocktail made with Grey Goose Che	erry Noir,	7.05
cranberry juice, and lime juice.		7.25

Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry,

7.25