



Starters

Potato Skins

Crispy potato skins stuffed with bacon & cheddar cheese. Served with sour cream. 8.49

Parmesan Fried Asparagus

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with a zesty wasabi-ranch dipping sauce. 8.99

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 with your choice of sweet and spicy Asian sauce or our spicy buffalo sauce. Served with a bleu cheese dipping sauce. 10.49

Budweiser® Chili Nachos

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions & sour cream. 8.99

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

Sandwiches

*Sandwiches are served with French fries.
Add avocado to any sandwich for only 1.25*

Liberty Park Cheeseburger*

Classic burger with your choice of Swiss, cheddar, or pepper jack. 9.99 Add bacon .50

Black and Bleu Burger*

Cajun seasoned classic burger with Applewood-smoked bacon and bleu cheese crumbles. 10.49

Po' Boy

Golden-fried fresh fish filet on a toasted hoagie with remoulade sauce, shredded lettuce, & sliced tomatoes. 10.49

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

Double D Burger

Doubly delicious with double half-pound burger patties, double cheese and double applewood bacon on a bakery fresh burger bun. 14.99

Entrée Salads & Soups

Add caramelized pecans or avocado to any salad for only 1.25

Budweiser® Sirloin Chili

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

Soup of the Day

Homemade recipes, made fresh daily. Ask your server for today's feature. 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. 12.99

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. 13.49

Crispy Chicken Salad

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. 12.99

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, sautéed mushrooms and feta cheese. 14.49
Substitue Grilled Chicken 12.99 Grilled Shrimp 13.99

Buffalo Shrimp Wedge Salad

A crisp wedge of fresh Iceberg lettuce topped with crispy buffalo shrimp, homemade bleu cheese dressing, fresh diced tomatoes, chopped applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 14.99

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. 13.49

Southern Fried Chicken Tenders

The best in town! Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden, served with fries and steamed broccoli. Accompanied by BBQ & honey mustard dipping sauces. 12.99

Grilled Cilantro-Lime Chicken

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. 13.49

Fish and Chips

Lightly breaded, fried golden brown and served with homemade remoulade sauce. Served with French fries and fresh asparagus. 13.99

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

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. 14.49

Chicken Pot Pie

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-from-scratch cream sauce. Lovingly baked in a flaky, puff-pastry crust. 11.99

Roasted Chicken Pasta

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. 12.99

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. 13.99

Pot Roast

Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness and topped with brown mushroom gravy. Served with mashed potatoes and vegetable medley. 13.99

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. 14.99

Blackened Steak Pasta

Blackened sirloin steak, sautéed with sun dried tomatoes, mushrooms, green onions and bowtie pasta. Tossed in a light sherry cream sauce. 14.49

Add a house or Caesar salad to any Entrée for 3.49

Steaks, Chops & Seafood

All Steaks, Chops and Seafood are served with your choice of two side items. Choose a salad instead of a side item for 1.99

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. 20.99

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

Jumbo Fried Shrimp

Tender Jumbo Gulf shrimp hand-breaded, fried crisp and golden brown. 16.49

Grilled Atlantic Salmon*

Fresh cold-water salmon with our signature mustard dill sauce. 18.49

Cilantro Lime Grilled Shrimp

Juicy cilantro lime marinated jumbo shrimp lightly seasoned and grilled to perfection. 17.99

Sides

French Fries

Mashed Potatoes

Vegetable Medley

Fresh Asparagus (add .99)

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

Budweiser
 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
 Black Abbey "The Rose"
 Blue Moon
 Bud Light
 Devils Backbone Vienna Lager
 Founders Day IPA "All Day"
 Lagunitas IPA
 Mich Ultra
 Miller Lite
 Sam Adams (seasonal)
 Stella Artois
 Wisacre Seasonal
 Yee-Haw Dunkel

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

Crème Brulée Cheesecake

Velvety layers of crème 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

	Glass	Bottle
Pinot Grigio		
Liberty Creek, California	5.50	–
Villa Pozzi, Italy	7.75	29.00
Ecco Domani, Italy	7.00	26.00
Chardonnay		
Liberty Creek, California	5.50	–
Columbia Crest Grand Estates, Washington State	7.50	28.00
Clos du Bois, California	7.25	27.00
Kendall Jackson Vitner's Reserve, California	9.50	35.00
Other Whites		
Beringer White Zinfandel, California	5.50	20.00
Chateau Ste. Michelle Riesling, Washington State	7.50	28.00
Cupcake Sauvignon Blanc, New Zealand	7.00	26.00
Freixenet Sparkling Wine, Spain	7.50	30.00
Sequin Moscato, California	7.25	27.00
Pinot Noir		
Lindemans Bin 99	6.00	22.00
Smoking Loon, California	7.00	26.00
Deloach, Russian River Valley	9.25	34.00
Cabernet Sauvignon		
Liberty Creek, California	5.50	–
Columbia Crest, Washington	7.75	28.00
Louis Martini, Sonoma	9.50	35.00
Other Reds		
Liberty Creek Merlot, California	5.50	–
Gascon Malbec, Argentina	8.25	30.00
Rosemount Shiraz, Australia	8.50	31.00
Apothic Red Blend, California	8.00	30.00
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
"A Hero's Welcome"		
Hero's Vodka, cranberry razz, with a splash of sweet & sour and lime juice.		6.50
Pennington's Delight		
A new twist on a classic favorite. Made with Pennington's Strawberry Rye Whiskey, lemonade, a splash of soda, and garnished with fresh strawberries.		7.25
The Fifty Shades of Grey . . . Goose		
A modern take on a traditional cocktail made with Grey Goose Cherry Noir, cranberry juice, and lime juice.		7.25
Liberty Punch		
Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry, Sweet and Sour, splash of Sprite		7.25
"Thunder Road"		
Old Glory Moonshine, Blue Curaçao, Peach Schnapps, and a splash of lemon and lime		7.25