

Starters

- **CHICKEN QUESADILLA** 9.99
A grilled tortilla filled with sliced blackened chicken, cheese blend, peppers, and onions. Served with homemade pico de gallo, salsa, and sour cream.
- **BEER CHEESE & PRETZELS** 8.99
Homemade cheese dip made with Yee-Haw Dunkel beer, topped with jalapeños, and served with fresh corn tortilla chips and pretzels.
- **FRIED PICKLES** 6.99
Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.
- **SOUTHWEST EGG ROLLS** 8.99
Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar, and Monterey Jack cheeses inside a crispy wonton wrapper. Served with a chipotle ranch for dipping.
- **SPICY SHRIMP** 10.99
Tender Gulf shrimp lightly battered then fried, tossed with your choice of sweet and spicy Asian sauce or our spicy buffalo sauce.
- **SPINACH ARTICHOKE DIP** 9.99
Fresh spinach and creamy artichoke dip served with fresh corn tortilla chips.
- **POTATO ROUNDS** 8.99
Crispy potato slices topped with bacon and melted cheddar cheese. Served with sour cream.
- **TACO NACHOS** 9.99
Crispy chips from fresh corn tortillas topped off with fresh lettuce, diced tomatoes, sour cream, shredded lettuce, queso cheese, and taco meat.

Fresh SALADS

Add caramelized pecans or avocado to any salad for only 1.25

- **STRAWBERRY CHICKEN** 13.99
Grilled chicken breast, sliced thin, and served over mixed greens with strawberries, caramelized pecans, and bleu cheese crumbles. Accompanied by honey vinaigrette dressing.
- **CRISPY CHICKEN** 12.99
Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions, ham, and Applewood smoked bacon. Served with honey mustard dressing.
- **BLACK & BLEU*** 13.99
Blackened sirloin cooked to your liking, over mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing.
- **SALMON AVOCADO*** 14.99
Fresh, cold-water salmon grilled to order. Served over mixed greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapeños, avocados, sautéed mushrooms, and topped with feta cheese.

Dressings:

Honey Vinaigrette - Bleu Cheese - Ranch
Thousand Island - Honey Mustard
Classic Vinaigrette - Chipotle Ranch

- Add to any Entree -

- Blackened Sirloin Tips 7.99
- Skewer of Shrimp 6.99
- Grilled Chicken 5.99
- Caesar Salad 3.99
- House Salad 3.99
- Strawberry Salad 5.99
- Soup of the Day 3.99 / 5.99



Land & Sea

- **TERIYAKI CHICKEN** 13.99
8 oz. chicken breast marinated in our housemade teriyaki sauce topped with a grilled pineapple wedge. Served on a bed of shiitake mushroom rice pilaf with steamed broccoli.
- **GRILLED RIBEYE*** 21.99
A flavorful 12 oz., richly marbled, center-cut ribeye grilled to your liking and served with mashed potatoes and steamed broccoli.
- **LIBERTY PARK SIRLOIN*** 15.99
Premium top-choice 8 oz. sirloin, aged to perfection, and then grilled just the way you like it. Served with mashed potatoes and steamed broccoli.
- **BBQ SIRLOIN*** 16.99
Premium 8 oz. sirloin marinated and tumbled in our house BBQ sauce and served with mashed potatoes and steamed broccoli.
- **CILANTRO-LIME CHICKEN** 13.99
Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli.
- **BABY BACK RIBS**
HALF RACK 15.99 / FULL RACK 19.99
Slowly smoked over hickory wood coals, then grilled to perfection with Sweet Baby Ray's barbeque sauce. Served with French fries.
- **MEATLOAF STACK** 13.99
A hearty portion of our home-style meatloaf smothered with wild mushroom gravy, and topped with Cajun fried onions. Served with mashed potatoes and vegetable medley.
- **POT ROAST** 13.99
Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness with carrots, potatoes, and onions. Topped with brown mushroom gravy. Served with mashed potatoes.
- **CILANTRO-LIME GRILLED SHRIMP** 17.99
Juicy cilantro-lime marinated jumbo shrimp lightly seasoned and grilled to perfection. Served with shiitake mushroom rice pilaf and vegetable medley.
- **GRILLED ATLANTIC SALMON*** 18.99
Fresh cold-water salmon topped with our signature mustard dill sauce. Paired with shiitake mushroom rice pilaf and vegetable medley.

SOUTHERN FRIED

- **KICKIN' CHICKEN** 13.99
A Southern favorite! Boneless chicken breast, lightly breaded, and deep-fried, topped with our creamy homemade bacon gravy. Served with mashed potatoes and steamed broccoli.
- **SOUTHERN FRIED CHICKEN TENDERS** 13.99
The best in town! Specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with fries and steamed broccoli. Accompanied by BBQ and honey mustard dipping sauces.
- **JUMBO FRIED SHRIMP** 16.99
Tender jumbo Gulf shrimp hand-breaded and fried to a crisp golden brown. Served with fries and vegetable medley and accompanied by cocktail sauce.
- **FISH & CHIPS** 13.99
Lightly breaded, fried golden brown, served with fries, fresh asparagus, and homemade remoulade sauce.
- **FRIED CATFISH** 13.99
Hand breaded catfish fried golden brown. Served with handmade seafood hushpuppies, fries and remoulade sauce.

Signature PASTAS

- **SPICY SHRIMP & CHICKEN PASTA** 14.99
Bowtie pasta tossed in a spicy cream sauce with marinated chicken, Gulf shrimp, sun-dried tomatoes, green onions, and mushrooms. Topped with parmesan cheese.
- **ROASTED CHICKEN PASTA** 13.99
Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes, and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. Topped with parmesan cheese.
- **BLACKENED STEAK PASTA** 14.99
Sautéed sun-dried tomatoes, mushrooms, green onions, and bowtie pasta, all tossed in a spicy sherry cream sauce, then topped with blackened sirloin steak and parmesan cheese.



HANDHELD SANDWICHES

All handhelds served with your choice of French fries or sweet potato fries.

Add avocado to any sandwich for only 1.25

- **LIBERTY PARK CHEESEBURGER*** 9.99
Classic burger, grilled to order, with your choice of American, Swiss, cheddar, or pepper jack. ADD BACON 1.25
- **BLACK & BLEU BURGER*** 10.99
Cajun seasoned classic burger, cooked to order, topped with bleu cheese crumbles and Applewood smoked bacon.
- **WILD RANCH CHICKEN WRAP** 10.99
Flour tortilla loaded with grilled chicken, shredded lettuce, cheese, bacon, diced tomatoes, and a wild ranch dressing.
- **BUFFALO CHICKEN** 10.99
Fresh chicken breast, served fried crispy, and tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce, and tomatoes, all on a toasted bun. Served with your choice of ranch or bleu cheese.
- **DOUBLE D BURGER*** 14.99
Double delicious with double half-pound burger patties, double cheese, and double Applewood smoked bacon on a toasted burger bun.

Sides

- French Fries
- Sweet Potato Fries
- Mashed Potatoes
- Vegetable Medley
- Green Beans
- Steamed Broccoli
- Mac & Cheese
- Shitake Mushroom Rice Pilaf
- Steamed Asparagus (Add 1.99)
- Baked Potato (Loaded add 99¢)
- Hand Battered Onion Rings (Add 99¢)
- Substitute a House or Caesar Salad (Add 1.99)



D R I N K

libertyparkgrill.com - (931) 919-2444

DRAFTS

Ask about our **ROTATING LOCAL DRAFT SELECTION & SEASONAL BOTTLES**

YEE-HAW DUNKEL - Munich Dunkel Lager
Yee-Haw Brewing Co - Johnson City, TN
Rich, deep and complex, our Munich Dunkel is many things, but heavy isn't one of them. This classic German dark lager is the beer style that started it all
ABV 5.7% **12 oz** 4.5 **22 oz** 6.5

BUD LIGHT - Lager
Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.
ABV 4.2% **12 oz** 3.5 **22 oz** 5.5

STELLA ARTOIS - Euro Pale Lager
Anheuser-Busch - St. Louis, MO
Pleasantly bitter with a refreshing finish.
ABV 5% **12 oz** 4.5 **22 oz** 6.5

HEINEKEN - Pale Lager
Zoeterwoude, Netherlands
Heineken is well known for its signature green bottle and red star.
ABV 5% **12 oz** 4.5 **22 oz** 6.5

MICHELOB ULTRA - Pale Lager
Anheuser-Busch - St. Louis, MO
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste.
ABV 4.2% **12 oz** 3.5 **22 oz** 5.5

MILLER LITE - Light Pale Lager
MillerCoors Brewery - Milwaukee, WI
Miller Lite is the original light beer, brewed to have more taste and only 96 calories.
ABV 4.2% **12 oz** 3.5 **22 oz** 5.5

BLUE MOON - Belgian White Ale
MillerCoors Brewing - Montreal, Quebec
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.
ABV 5.4% **12 oz** 4.5 **22 oz** 6.5

SAM ADAMS SEASONAL
Ask your server what's on tap - Boston, MA
ABV % varies **12 oz** 4.5 **22 oz** 6.5

Handcrafted COCKTAILS

DUBLIN OLD FASHIONED 9
Kilbeggan Single Grain Irish Whiskey, simple syrup, aromatic bitters, and orange bitters.

MASON JAR MARGARITA 7.5
Tequila, Grand Marnier, sour mix, orange and lime juices.
- Make it strawberry for 50¢

PEACHES & CREAM MARTINI 8
Ketel One Botanical Peaches and Orange Blossom, peach schnapps, Svedka orange cream pop, orange juice, sprite, and whipped cream.

LIBERTY PUNCH 8.5
Southern Comfort, Amaretto, Midori, Peach Schnapps, cranberry juice, sour mix, and a splash of Sprite.

CARIBBEAN CRUSH 7
Malibu, Captain Morgan, grenadine, orange juice, and pineapple juice.

SUMMER SHINE 7
Old Glory Moonshine, Peach Schnapps, pineapple juice, and strawberry puree.

ELECTRIC LEMONADE 6.5
UV Blue Vodka, sour mix, and Sprite.

PRICKLY PEAR 8
Western Son's Prickly Pear-Infused vodka, sour mix, and a splash of soda water.

MOSCOW MULE 6
Vodka, Goslings ginger beer, and fresh squeezed lime juice.
UPGRADE to a flavored Sdveka \$1
Cherry - Blue Raspberry - Clementine - Cucumber Lime
Orange Cream Pop - Mango Pineapple

Bottles

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|-----------------------|-------------------------------|----------------------|
| BUDWEISER | YUENGLING | CORONA EXTRA |
| BUD LIGHT | O'DOUL'S NON-ALCOHOLIC | GUINNESS |
| MICHELOB ULTRA | SAM ADAMS BOSTON LAGER | HEINEKEN |
| MILLER LITE | DOS EQUIS | MODELO |
| COORS LIGHT | CORONA LIGHT | ANGRY ORCHARD |

WINE

LIGHTER AND FRUITY WHITES OR BLUSH

House Pinot Grigio	5.5	-
Lolailo White Sangria, Spain	7	26
Villa Pozzi Moscato, Italy	8	30
Twisted Moscato, California	8	30
Beringer White Zinfandel, California	6	22
Chateau Ste. Michelle Riesling, Washington State	7	26
Ecco Domani Pinot Grigio, Italy	7	26

FULLER BODIED WHITES

House Chardonnay	5.5	-
Kendall Jackson Vitner's Reserve Chardonnay, California	11	42
Cupcake Sauvignon Blanc, New Zealand	7	26
Santa Rita 120 Chardonnay, Chile	7	26

LIGHTER REDS

Lolailo Red Sangria, Spain	7	26
Lindemans Bin 99 Pinot Noir	7	26
Smoking Loon Pinot Noir, California	8	30
Santa Rita 120 Pinot Noir, Chile	7	26

FULLER BODIED REDS

House Merlot	5.5	-
Gascon Malbec, Argentina	9	34
Santa Rita 120 Merlot, Chile	7	26

BOLD REDS

House Cabernet Sauvignon	5.5	-
Columbia Crest Cabernet Sauvignon, Washington	8	30
Santa Rita 120 Red Blend, Chile	7	26

FIZZ

Freixenet Carta Nevada 187ML, Spain	10	-
Freixenet Sparkling Wine, Spain	-	30



JOIN US FOR HALF PRICE WINE ON
Wine Down Wednesdays

Dessert

Crème Brûlée CHEESECAKE 6.99

Velvety layers of crème brûlée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and whipped cream.

TWO LAYER KEY LIME PIE 5.99

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 whipped cream and fresh toasted coconut.

KAHLUA FUDGE BROWNIE 5.99

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

Clarksville COOKIE 5.99

Made from scratch cookie served warm and gooey, topped with vanilla bean ice cream and chocolate syrup.