



Served Monday - Friday 11 am- 4 pm

LUNCH

libertyparkgrill.com

Starters

- **LOADED POTATO CRACKLINS** 10.99
Crumbled potatoes deep fried to a golden brown and topped with beer cheese, Applewood smoked bacon, sour cream and green onions.
- **BBQ NACHOS** 11.99
Crispy corn tortilla chips topped with queso dip, melted cheddar and Monterey Jack cheese, slow-cooked BBQ pulled pork, sliced green onions, special seasoned sour cream, and BBQ sauce.
- **QUESO & CHIPS** 8.99
Fresh fried corn tortilla chips with a hearty bowl of our creamy queso.
- **FRIED PICKLES** 8.99
Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.
- **BEER CHEESE & PRETZELS** 10.99
Homemade cheese dip made with Yee-Haw Dunkel beer, topped with jalapeños, and served with fresh corn tortilla chips and pretzels.
- **SPINACH ARTICHOKE DIP** 10.99
Fresh spinach and creamy artichoke dip served with corn tortilla chips.
- **SOUTHWEST EGG ROLLS** 10.49
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.
- **FRIED MUSHROOMS** 9.99
Hand-breaded mushroom halves, deep fried to a golden brown, served with honey mustard and a tangy horseradish sauce for dipping.

JUMBO WINGS

Seasoned, served with your favorite wing sauce and ranch or bleu cheese dressing:

MILD
HOT

HONEY BBQ
BLACKJACK BOURBON

8 Wings 11.99

ADDITIONAL SAUCES 50¢ EACH



Signature PASTAS

SPICY SHRIMP & CHICKEN
Bowtie pasta tossed in a spicy cream sauce with marinated chicken, Gulf shrimp, sun-dried tomatoes, green onions, and mushrooms. Topped with parmesan cheese. 12.99

ROASTED CHICKEN
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. 12.49

BLACKENED STEAK
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. 14.49

Land & Sea

ALL LAND & SEA SERVED WITH YOUR CHOICE OF TWO SIDES.

BLACKJACK SALMON*
Fresh cold-water salmon grilled and marinated with our house-made blackjack bourbon sauce. 14.99

FISH & CHIPS
Lightly breaded, fried golden brown, served with homemade remoulade sauce. 12.99

CILANTRO-LIME SHRIMP

Juicy marinated jumbo cilantro-lime shrimp grilled to perfection. 13.99

HAWAIIAN CHICKEN
8 oz. chicken breast marinated in our housemade teriyaki sauce topped with grilled pineapple slices. 12.99

GRILLED CILANTRO-LIME CHICKEN
Juicy cilantro-lime marinated chicken breast, grilled to perfection. 12.49

SOUTHERN FRIED CHICKEN TENDERS
Specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with BBQ or honey mustard dipping sauce. 12.49

POT ROAST
Perfectly seasoned beef pot roast, slow roasted for maximum tenderness, and topped with brown mushroom gravy. 12.49

SALADS

STRAWBERRY CHICKEN
Grilled chicken breast, sliced thin, and served over mixed greens with strawberries, caramelized pecans, and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 12.99

CRISPY CHICKEN
Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions, ham, and Applewood smoked bacon. 12.49

BLACK & BLEU*
Grilled blackened sirloin over mixed greens with vine-ripe tomatoes, cucumbers, bleu cheese crumbles, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 14.99

SALMON AVOCADO*
Fresh, cold-water salmon grilled to order. Served over mixed greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapeños, avocado, sautéed mushrooms, and topped with feta cheese. 14.99

HOUSE SALAD
Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese, and bacon. 5.99

Honey Vinaigrette - Bleu Cheese - Ranch
Honey Mustard - Classic Vinaigrette - Chipotle Ranch
(Extra dressing 50¢)

BURGERS & Sandwiches

ALL BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES.

CHEESEBURGER*
Our classic hand pressed 8 oz. burger, grilled to order, on a toasted bun with leaf lettuce, tomato, red onions, pickles, and your choice of American, Swiss, cheddar, or pepper jack. 11.99

THE GRILLED CHEESE CHEESEBURGER*
1/2 pound beef burger served on two melty, grilled cheese sandwiches with lettuce, tomato, red onion and pickle. 12.99

MUSHROOM MELT*
Mouthwatering hamburger on a toasted bun with caramelized onions, mushrooms, leaf lettuce, tomato, red onions, pickles, and topped with Swiss cheese. 12.99

BUFFALO CHICKEN SANDWICH
Crispy or grilled chicken breast, tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce, and tomatoes, all on a toasted bun. Served with ranch or bleu cheese dressing. 11.99

PO' BOY
Golden-fried fresh fish fillet on a toasted hoagie roll with homemade remoulade sauce, lettuce, and sliced tomatoes. 11.99

TENNESSEE JACK GRILL
Grilled marinated chicken breast, basted with barbecue sauce and topped with melted pepper jack cheese, Applewood smoked bacon, lettuce, and tomato on a toasted bun. 11.99

ROASTED CHICKEN PHILLY
Hand-cut roasted chicken with sautéed peppers and onions, smothered with pepper jack cheese, served on a toasted hoagie roll. 11.99

WILD RANCH CHICKEN WRAP
Flour tortilla loaded with grilled chicken, shredded lettuce, cheese, bacon, diced tomatoes, and wild ranch sauce. 11.99

Sides

FRENCH FRIES

POTATO CRACKLINS
(Make it loaded for 1.99)

MASHED POTATOES

SEASONAL VEGETABLES

STEAMED BROCCOLI

MAC & CHEESE

SPICY STREET CORN

RICE PILAF

BAKED POTATO (Add 99¢)

SWEET POTATO FRIES (Add 99¢)



DRINK

libertyparkgrill.com

DRAFTS

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 5.50 22 oz 9

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 4.50 22 oz 7.50

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 4.50 22 oz 7.50

BUD LIGHT - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.

ABV 4.2% 12 oz 4.50 22 oz 7.50

HAZY LITTLE THING - IPA

Sierra Nevada Brewing Co - Asheville, NC
Dry hopped and less filtered, hazy and fruit forward flavor with modest bitterness and a smooth finish.

ABV 6.7% 12 oz 6 22 oz 8.50

HOMESTYLE - IPA

Bearded Iris Brewing - Nashville, TN
The one that started it all. Heavily oated with a citrus kick.

ABV 6% 12 oz 6 22 oz 9.50

PERNICIOUS - IPA

Wicked Weed Brewing Co - Asheville, NC
Crafted in the mountains of North Carolina. Extra hoppy with a bright, clean finish.

ABV 7.3% 12 oz 6 22 oz 9.50

YUENGLING - Amber Lager

Yuengling Brewing Co - Pottsville, PA
Iconic American lager famous for its rich amber color and medium-bodied flavor.

ABV 4.5% 12 oz 5.50 22 oz 9

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 6 22 oz 9.50

LEFT HAND - Milk Stout

Left Hand Brewing Co - Longmont, CO
Roasted chocolate malt and coffee notes build the foundation for this creamy stout.

ABV 6% 12 oz 6 22 oz 9.50

YAZOO SUE - Smoked Porter

Yazoo Brewing - Nashville, TN
Big, rich, smoky malt bomb of a beer.

ABV 9.1% 10 oz 6 12 oz 8.50

TENNESSEE VALLEY BREWING - Seasonal

Tennessee Valley Brewing Co - Clarksville, TN
One of our favorite local breweries, ask your server what's on tap today!

ABV Varies% 12 oz 6 22 oz 9.50

GYPSY CIRCUS - Seasonal Gluten-Free Cider

Gypsy Cider Co - Kingsport, TN
We bring you the latest from Tennessee's first cider company.

ABV Varies% 12 oz 6 22 oz 9.50

SAMUEL ADAMS - Seasonal

Samuel Adams Brewing Co - Boston, MA
ABV % varies 12 oz 5.50 22 oz 9

Handcrafted COCKTAILS

ROCK & RYE

Slow and low whiskey and soda water over ice, served with a rock candy stick.

9

MASON JAR MARGARITA

Our classic margarita on the rocks.
Upgrade to top shelf for + 2
Upgrade to Strawberry for + 50c

8.50

HURRICANE

Our twist on a classic includes tequila, Captain Morgan, orange and pineapple juice, sour and strawberry puree.

9

CARIBBEAN CRUSH

Coconut rum, Captain Morgan, grenadine, orange juice, and pineapple juice.

8.50

THE PINK STARBURST

Western Son's Prickly Pear Vodka, orange juice, and a hint of grenadine make this sweet and tart mix an instant favorite!

9

ELECTRIC LEMONADE

Tangy and fresh! UV blue vodka, sour mix, and sprite.

8.50

CLARKSVILLE COOLER

Svedka raspberry and citron vodkas, cranberry, sprite and lemon garnish.

9

TRANQUILIZER

White and coconut rum with blue curacao, pineapple juice and sour mix make this our most popular drink in the house.

8.50

MOSCOW MULE

Vodka, Goslings ginger beer, and fresh squeezed lime juice. UPGRADE to a flavored Svedka \$1

8.50

Raspberry - Cucumber Lime - Mango Pineapple - Blue Raspberry



WINE

LIGHTER AND FRUITY WHITES OR BLUSH

	glass	bottle
House Pinot Grigio	6.75	-
Lolailo White Sangria, Spain	8.50	30
Twisted Moscato, California	9	31
Beringer White Zinfandel, California	7.50	26
Chateau Ste. Michelle Riesling, Washington	8.50	30
Ecco Domani Pinot Grigio, Italy	8.50	30
14 Hands Pinot Grigio, Washington	8.50	30

FULLER BODIED WHITES

House Chardonnay	6.75	-
14 Hands Chardonnay, Washington	8.50	30
Kendall Jackson Vitner's Reserve Chardonnay, California	11	39
Cupcake Sauvignon Blanc, New Zealand	8	28
Santa Rita 120 Chardonnay, Chile	8.50	30

LIGHTER REDS

Lolailo Red Sangria, Spain	8.50	30
Smoking Loon Pinot Noir, California	9	31
Santa Rita 120 Pinot Noir, Chile	8.50	30

FULLER BODIED REDS

House Merlot	6.75	-
Gascon Malbec, Argentina	9.50	32
Francis Ford Coppola Merlot, California	10	35

BOLD REDS

House Cabernet Sauvignon	6.75	-
Columbia Crest Cabernet Sauvignon, Washington	9	31
Francis Ford Coppola Cabernet, Washington	10	34

JOIN US FOR HALF PRICE WINE ON
Wine Down Wednesdays

Desserts

Crème Brûlée CHEESECAKE

Velvety layers of crème brûlée, chocolate ganache and our signature cheesecake served with fresh sliced strawberries and whipped cream. 6.99

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 whipped cream and fresh toasted coconut. 6.99

KAHLUA FUDGE BROWNIE

Homemade chocolate brownie covered in a layer of chocolate sauce. Topped with vanilla ice cream and more chocolate! 6.99