



# LIBERTY OAK

*Restaurant & Bar*

## DINNER MENU

### APPETIZERS

<b>Calamari</b> Flash-Fried and served with Sweet & Spicy Chipotle Glaze and Lime Wedges	9.95
<b>Ravioli</b> Our Homemade Ravioli is prepared Fresh Every day. Please Ask Your Server for Today's Selection	9.95
<b>Duck Liver Pâté</b> Made in-house and served with Apricot Chutney, French Bread and Grapes	9.95
<b>Crab Cake</b> One Large Maryland-Style Crab Cake served with Creole Remoulade and Homemade Cajun-Dill Potato Chips	9.95
<b>Fried Oysters</b> Fried and served with Chipotle Aioli and Smoked Corn Salsa	10.95
<b>Hummus Plate</b> Chickpea Puree with Black Olive-Feta Tapenade, Greek Peppers, Tomatoes, Cucumbers and Warm Pita Bread	8.95
<b>Hardwood-Smoked Salmon</b> With Capers, Cream Cheese, Onions, Lemon-Dill Mayonnaise and a Bialy	12.95
<b>Rock Shrimp</b> Battered and fried and tossed in Sweet Thai Chili Sauce	11.95
<b>Mussels</b> Sautéed with Shallots and Garlic, steamed in Red Oak Beer, topped with Smoked Bacon and Bleu Cheese, served with Grilled Toast	10.95
<b>Spinach &amp; Artichoke Dip</b> Grilled Artichokes with Spinach, Parmesan & Cream Cheese, served with Warm Pita Bread	9.95
<b>Baked Brie</b> A Wedge of Brie baked with Curried Walnuts and served with Apples, Grapes and French Bread	8.95

### SALADS

<b>Oriental Salad</b> Grilled Skewers of Beef Tenderloin or Large Pieces of Marinated Tofu served on a Bed of Sesame Noodles and Mixed Greens, garnished with Almonds, Julienne Vegetables, Red Peppers, Cucumbers and Tomatoes, tossed in a Herb-Lime Vinaigrette	13.95
<b>Grilled Salmon Salad</b> Grilled Filet on a Bed of Baby Spinach, Mushrooms, Almonds and Tomatoes, tossed in a Blood Orange Vinaigrette	13.95
<b>Salad Niçoise</b> Grilled Tuna Steak over Romaine Lettuce with Green Beans, Roasted Potatoes, Hard Boiled Egg, Mixed Vegetables, Capers and Olives tossed in Basil Balsamic Vinaigrette	13.95
<b>Fried Goat Cheese Salad</b> Sesame-Crusted, Lemon-Infused Herbed Goat Cheese Rounds served on Organic Greens with Brandy-Soaked Dried Cherries and Walnuts, tossed in our Fresh Herb Vinaigrette	11.95

### SANDWICHES

*All are served with your choice of Pesto Pasta Salad, Tossed Side Salad or Fresh Fruit or Hand Cut French Fries, 3.95 for Split Orders and 1.00 for Split Sides*

<b>Saint Pita</b> Artichokes, Tomato, Zucchini, Black Olives, Feta, Cream Cheese and Mixed Greens with a Red Wine Vinaigrette and served on a Warm Pita	11.95
<b>George's Burger</b> Grilled Black Angus Beef seasoned with a special blend of spices, topped with a Slice of Havarti Cheese, Lettuce & Tomato and served on a toasted French Roll	12.95
<b>Turkey &amp; Havarti</b> Served Hot on a Croissant	11.95
<b>Sergeant Pepper</b> Smoked Turkey and Cheddar served Hot on a Croissant and garnished with our Homemade Spicy Pepper Jelly	11.95
<b>Roast Beef &amp; Brie</b> Served Hot on a Croissant	12.95
<b>Kinda Blues Burger</b> Grilled Black Angus Beef with Smoked Onion Relish and Bleu Cheese Crumbles, Lettuce & Tomato, served on a toasted French Roll	12.95

## NIGHTLY DINNER ENTREES

*All are served with Tossed Side Salad or a Cup of Soup. (Substitute Caesar Salad -add \$2.00). Salad Dressings are Bleu Cheese, Basil Balsamic Vinaigrette, Creamy Herb or Roasted Red Pepper Tomato Vinaigrette. Add \$5.95 for all Split Orders.*

- Shrimp & Tasso** Grilled, Marinated Shrimp on a Homemade Fried Potato Cake, topped with Cajun Tasso Cream Sauce and served with Sautéed Vegetables 19.95
- Salmon** Pan Seared Filet with Honey-Jalapeno Emulsion and Red Pepper Relish, served over Mashed Potatoes and Sautéed Spinach 21.95
- Rainbow Trout** Stuffed with Pecan & Sage Pesto, wrapped in Applewood Smoked Bacon, pan seared with Roasted Tomato Vinaigrette, served with Mashed Potatoes and Sautéed Vegetables 22.95
- Tuna** Grilled, Sesame-Crusted Tuna with Wasabi Aioli and Soy-Ginger Glaze, served with Cilantro Basmati Rice and Grilled Asparagus 22.95
- Crab Cakes** Maryland-Style Recipe made with Lump Crab, pan-seared and served with Creole Remoulade, Mashed Potatoes and Sautéed Vegetables 23.95
- Fried Oysters** Served with two dipping sauces: Chipotle Aioli and our Classic Cocktail Sauce, with Smoked Corn Tomato Salsa, Mashed Potatoes and Sautéed Vegetables 23.95
- Filet of Beef** Grilled Eight Ounce Choice Tenderloin with Roasted Tomato and Garlic Demi Glace, topped with Fried Shallots, served with Mashed Potatoes and Sautéed Vegetables 27.95
- Steak Frites** A Lean Eight Ounce Steak rubbed with Smoked Paprika, Espresso and Spices, served with a Cilantro-Leek Compound Butter, Chipotle Glaze, and Hand Cut French Fries 23.95
- Short Ribs** Boneless Beef Ribs braised in Red Wine and Rosemary served with Melted Leek and Goat Cheese Risotto and Sautéed Vegetables 24.95
- Pork Chop** A Ten Ounce Chop brined in Bourbon and Apple Cider, topped with Mushroom Ragout and served with Bourbon Sweet Potatoes and Bacon Braised Collard Greens 24.95
- Savanna Roast** Slow-Roasted, Hand-Pulled Pork garnished with Smoky Chipotle sauce, served with Bourbon Sweet Potatoes and Sautéed Vegetables 19.95
- Duck Confit** Slow cooked Confit Legs served with Tart Cherry-Shallot Demi Glace, and a side of Bourbon Sweet Potatoes and Sautéed Vegetables 23.95
- Shrimp Pasta** Sautéed Tiger Shrimp on Spaghetti tossed in an Oregano, Grilled Onion, Red Pepper, Lemon & Garlic Sauce with Spinach, Roma Tomatoes and Feta Cheese. Vegetarian 19.95 Shrimp 20.95
- Wonton Bowl** Scallops or Shrimp seared in Yellow Curry Oil with diced Mango, Corn, Tomatoes, Lime Juice, Basil, Cilantro and Light Cream on Basmati Rice in a Wonton Shell garnished with Toasted Sesame Seeds  
Vegetarian 19.95 Shrimp 20.95 Scallops 22.95
- Fried Chicken** Sage Buttermilk marinated Boneless Breasts fried in a Pecan Flour Crust, topped with Tropical Fruit and Black Bean Salsa and Chipotle Glaze, served over Mashed Potatoes and Sautéed Vegetables 19.95
- Chicken Penne** Grilled & marinated boneless Breast over Penne with Sundried Tomato Pesto Cream Sauce, garnished with Roma Tomatoes, Fresh Spinach, and Parmesan Cheese 19.95
- Sarah's Supper** This is our Vegetarian Selection that changes so often we just can't keep up with it! Please ask your server for this evening's supper 18.95
- Ravioli** Our Homemade Ravioli is hand-prepared daily. Please Ask Your Server for Today's Selection 18.95

*A Gratuity of 20% will be added to tables of six or more.*