

**BRUNCH**

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

**RESTAURANT WEEK 2018**

PRE-FIXE THREE-COURSE

\$15.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

*one choice of*

## 1<sup>ST</sup> COURSE

**CANDIED BACON**

**YOGURT PARFAIT**

yogurt, granola, blueberries  
strawberries

**FRUIT**

fresh and seasonal

**3 LGO OYSTERS ON THE  
HALFSHELL**

**MD CRAB**

spicy Maryland style

**SOUP DU JOUR**

ask your server for details

*one choice of*

## 2ND COURSE

**LOTS OF BACON &  
LOTS OF CHEESE OMELET**

**FRIED CHICKEN & WAFFLES**

sunny side up eggs  
& hot sauce

**CROQUE MADAME**

french toast sandwich, ham, cheese,  
sunny side up egg, tater tots

**NUTELLA  
FRENCH TOAST**

nutella, whipped cream,  
strawberries, maple syrup

**SHRIMP & GRITS**

Andouille Cajun sauce

**THE BURGER**

seedless bun, hand-crafted Roseda  
Farm beef, lettuce, tomato, onion,  
cheese

**CHICKEN SANDWICH**

ciabatta bread, house bacon, brie,  
apple, honey mustard

**CRAB BENEDICT**

english muffin, crab cake, poached  
egg, hollandaise, tater tots

\$5.00

## BEVERAGES

*included*

SODA

COFFEE

TEA

JUICE

LUNCH

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RESTAURANT WEEK 2018

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\$15.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

*one choice of*

## APPETIZERS

### SOUP DU JOUR

*ask your server for details*

### MD CRAB

*spicy Maryland style crab soup*

### PRETZELS & BEER CHEESE

beer cheese fondue

### 3 LGO OYSTERS ON THE HALFSHELL

### BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

### SPINACH

dried cranberries, goat cheese, candied cashews, champagne vinaigrette

### ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, Sriracha, soy, garlic, ginger

### FISH TACOS

crispy fish, crunchy slaw, spicy aioli

*one choice of*

## ENTRÉES

### SHRIMP & GRITS

Andouille sausage, Cajun cream

### ROSEDA FARM BURGER • MARYLAND

seedless bun, hand-crafted beef, lettuce, tomato, onion, cheese

### CHICKEN

whole grain ciabatta, bacon, brie, apple, honey mustard

### ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny side egg

### SHORT RIB RIGATONI

braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

### TENDERLOIN SALAD

lettuce, crispy potatoes, crispy onions, bleu cheese, vinaigrette

### BLACKENED SHRIMP COBB

romaine, crispy tortillas, avocado corn salsa, black bean, queso fresco, cilantro lime vinaigrette

*one choice of*

## DESSERT

HEATH BAR BREAD PUDDING  
ICE CREAM

DINNER

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2018

PRE-FIXE THREE-COURSE

\$30.18 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.18

*one choice of*

## APPETIZERS

### SOUP DU JOUR

*ask your server for details*

### MD CRAB

*spicy Maryland style crab sou*

### PRETZELS & BEER CHEESE

beer cheese fondue

### 3 LGO OYSTERS ON THE HALFSHELL

### BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

### SPINACH

dried cranberries, goat cheese,  
candied cashews, champagne  
vinaigrette

### ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, Sriracha, soy,  
garlic, ginger

### PORK STREET TACOS

grilled tortillas, braised pork, corn  
salsa, queso fresco, sriracha aioli

### FISH TACOS

crispy fish, crunchy slaw, spicy aioli

*one choice of*

## ENTRÉES

### CEDAR PLANK SALMON

mustard, dill, almonds, roasted cedar plank,  
brown butter french beans, fingerling potatoes,  
beurre blanc

### LOBSTER MAC & CHEESE

homemade lumache noodle, mac & cheese, truffle  
oil, panko bread crumbs

### SHORT RIB RIGATONI

braised short rib, house made rigatoni pasta,  
whipped burrata, basil, parmesan cheese

### 6 OZ PEPPERCORN & BOURBON FILET (+ \$5)

whipped potatoes, asparagus, mushrooms,  
bourbon & peppercorn sauce

### ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny side egg

### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked  
mozzarella, spinach

*one choice of*

## DESSERT

HEATH BAR BREAD PUDDING  
ICE CREAM