

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

1ST COURSE

**3 LGO OYSTERS ON THE
HALFSHELL**

FRUIT CUP
seasonal berries

DEVILED EGGS
stuffed with crab & old bay

**KALE OR ROMAINE
CAESER**

crispy parmesan, creamy
dressing

CANDIED BACON

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

BREAKFAST BLT
croissant, bacon, lettuce, tomato,
fried egg

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

PRE-FIXE THREE-COURSE

\$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

FIELD GREENS

spring mix, pine nuts, shaved parmesan,
tomatoes, balsamic vinaigrette

ASIAN FRIED BRUSSELS SPROUTS

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

DEVILED EGGS

deviled, stuffed with crab & old bay

one choice of

ENTRÉES

SHRIMP & GRITS

Andouille sausage, Cajun cream

ROSEDA FARM BURGER • MARYLAND

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

ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny
side egg

TENDERLOIN SALAD

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

BLACKENED SHRIMP COBB SALAD

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

CHICKEN SANDWICH

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

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

DEVEILED EGGS

with crab & old bay

SHRIMP & GRITS

beer cheese fondue

3 LGO OYSTERS ON THE HALFSHELL

BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

FIELD GREENS

spring mix, pine nuts, shaved
parmesan, balsamic vinaigrette

ASIAN FRIED BRUSSELS SPROUTS

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

SHORT RIB POUTINE

truffle fries, short rib, cheese, gravy,
scallions

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

one choice of

ENTRÉES

ASIAN GLAZED SALMON

szechuan spice, green beans, garlic, green onions,
snow peas, cashews, sriracha

LOBSTER MAC & CHEESE

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

CRAB FETTUCINE

corn, crab, tomato, basil, arugula, beurre blanc

PEPPERCORN & BOURBON FILET

6 OZ (+\$5) OR 10 OZ (+ \$10)

whipped potatoes, asparagus, mushrooms,
bourbon & peppercorn sauce

ROSEDA FARM MEATLOAF • MARYLAND

hand-crafted beef, tomato jam, sunny side egg

BALTIMORE CLUB

three-piece toast, crab cake, shrimp salad, bacon,
lettuce, tomato

one choice of

DESSERT

HEATH BAR BREAD PUDDING
ICE CREAM