

# LIBERTY OAK

*Restaurant & Bar*

## DINNER MENU

### APPETIZERS

<b>Calamari</b> Flash-fried and served on a small bed of organic lettuce with a chipotle glaze and lime wedges	8.95
<b>Ravioli</b> Liberty Oak's homemade ravioli is prepared fresh every day with the best ingredients. 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 cake served with remoulade and homemade Cajun-Dill potato chips	9.95
<b>Fried Oysters</b> Served on a small bed of spinach with chipotle aioli and smoked corn salsa	9.95
<b>Hummus</b> Chickpea puree with a black olive feta tapenade, Greek peppers, tomatoes, cucumbers and pita bread	8.95
<b>Hardwood-Smoked Salmon</b> With capers, cream cheese, onions, lemon dill mayonnaise and a bialy	11.95
<b>Rock Shrimp</b> Fried rock shrimp tossed in a sweet, creamy Thai chili sauce served on a small bed of mixed greens	11.95
<b>Mussels</b> Sautéed with shallots and garlic, steamed in a seasonal ale beer, topped with smoked bacon and bleu cheese, served with grilled toast	9.95
<b>Spinach &amp; Artichoke Dip</b> Grilled artichokes with spinach and cheese served with pita bread	8.95
<b>Baked Brie</b> A wedge of brie baked with curried walnuts and served with apples, grapes and French bread	8.95

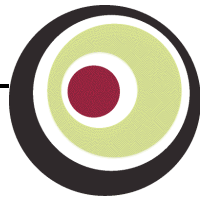
### ENTRÉE SALADS

<b>Oriental Salad</b> Grilled skewers of beef tenderloin or marinated tofu served on a bed of sesame noodles and mixed greens and garnished with almonds, julienne vegetables, red peppers, cucumber and tomato tossed in a cilantro, mint, basil, lime vinaigrette	11.95
<b>Grilled Salmon Salad</b> Filet on a salad of baby spinach, mushrooms, almonds and tomatoes tossed in a blood orange vinaigrette	11.95
<b>Salad Niçoise</b> Grilled tuna steak with green beans, potatoes, boiled egg and vegetables nestled in romaine and garnished with capers, olives and vinaigrette	11.95
<b>Fried Goat Cheese Salad</b> Sesame-crusting, lemon-infused, herbed goat cheese rounds on organic lettuce with brandy-soaked dried cherries and walnuts in tarragon vinaigrette	10.95

### SANDWICHES

*Served with your choice of pesto pasta salad, tossed salad or fresh fruit.  
Add 1.95 for pommes frites. Add 3.95 for split orders, 1.00 for split sides*

<b>Saint Pita</b> Artichokes, tomato, zucchini, black olives, feta, cream cheese and mixed greens with vinaigrette, served on a pita	9.95
<b>George's Burger</b> Black Angus beef seasoned with oregano, basil, onion and garlic, grilled and topped with a slice of havarti cheese, served on a toasted French roll	10.95
<b>Turkey &amp; Havarti</b> Sliced turkey and havarti cheese, served hot on a croissant	9.95
<b>Sergeant Pepper</b> Smoked turkey and cheddar served hot on a croissant and garnished with our homemade spicy pepper jelly	9.95
<b>Roast Beef &amp; Brie</b> Sliced roast beef and brie cheese, served hot on a croissant	10.95
<b>Kinda Blues Burger</b> Black Angus beef grilled with a smoked Bermuda onion relish and bleu cheese crumbles, served on a toasted French roll	10.95



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## NIGHTLY DINNER ENTREES

*Served with fresh dinner rolls, tossed salad, Caesar salad or a cup of soup. Salad dressings are bleu cheese, basil balsamic vinaigrette, creamy herb or roasted red pepper. Split orders: add 5.95.*

- Shrimp & Tasso** Grilled, marinated shrimp served on a homemade fried potato cake, topped with a Cajun Tasso cream sauce and served with sautéed vegetables 19.95
- Salmon** Roasted filet with a sweet Vermouth corn and red pepper-leek cream sauce, served on mashed potatoes, with fresh spinach and sautéed vegetables 19.95
- Rainbow Trout** Wrapped in apple wood smoked bacon and stuffed with a pecan & sage pesto, pan seared with a roasted tomato vinaigrette, served with sautéed vegetables and mashed potatoes 21.95
- Tuna** Grilled sesame seed crusted tuna with a citrus aioli and a soy-ginger glaze, served with Basmati Rice and sautéed vegetables 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** On a small bed of spinach with two dipping sauces, a chipotle aioli and our classic cocktail sauce served with smoked corn, tomato salsa, mashed potatoes, and sautéed vegetables 23.95
- Filet of Beef** 8 oz. choice tenderloin grilled and served with a rich bacon mushroom demi glaze, topped with fried onions, served with mashed potatoes and sautéed vegetables 27.95
- Bistro Steak** A lean 8-ounce steak rubbed with smoked paprika, espresso and spices, served with a grilled leek, cilantro, lime, mustard compound butter and a chipotle glaze with a side of pommes frites and sautéed vegetables 23.95
- Short Ribs** Beef ribs braised in red wine and rosemary with a butternut squash, haricot vert and Portobello risotto, served with sautéed vegetables 24.95
- Pork Chop** A 10-ounce chop brined in bourbon and apple cider, topped with maple-sage butter and served along with stueben yellow eye beans, smoked bacon, jalapeño, shallot hoppin' john 24.95
- Savanna Roast** Slow-roasted, hand-pulled pork roast garnished with a smoky chipotle shallot sauce and served with mashed sweet potatoes and sautéed vegetables 19.95
- Duck Confit** Slow cooked confit legs, served with a blueberry brown sugar shallot demi glaze and a side of mashed sweet potatoes and sautéed vegetables 22.95
- Shrimp Pasta** Sautéed tiger shrimp on spaghetti tossed in an oregano, grilled onion, red pepper, lemon & garlic sauce with a touch of horseradish garnished with spinach, grape tomatoes, roasted red peppers and feta cheese...Also available as a vegetarian option, with sautéed vegetables 19.95
- Scallops or Shrimp Wonton Bowl** Seared in yellow curry oil with diced mango, corn, tomatoes, lime juice, basil, cilantro and light cream sauce on basmati rice in a wonton shell garnished with toasted sesame seeds  
Scallops 21.95 Shrimp 19.95
- Fried Chicken** Boneless breast marinated in sage and buttermilk then fried in a pecan-flour crust, served with a tropical fruit and black bean salsa, chipotle glaze, mashed potatoes and sautéed vegetables 19.95
- Chicken Penne** Grilled marinated boneless breast with pancetta mushroom marsala cream sauce, garnished with cherry tomatoes, spinach and parmesan 19.95
- Oriental Noodle Bowl** Your choice of either grilled chicken or a mixture of shrimp, mussels and scallops in a lemongrass & ginger broth with Udon noodles, julienne vegetables and peas  
Chicken 19.95 Seafood 21.95
- Sarah's Supper** As always, this is our vegetarian selection that changes so often we just can't keep up with it! Please ask your server about this evening's Supper 17.95
- Ravioli** Liberty Oak's homemade ravioli is prepared fresh every day with the best ingredients. Please ask your server for today's selection 18.95

A GRATUITY OF 18% WILL BE ADDED TO TABLES OF SIX OR MORE