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LIBERTY CLUB

BISTRO & GRILL · BAR · FUN





# GRILL MENU



Join us for 2-4-1 Steakstones every Thursday! Oil, garlic butter & seasoning with a piping hot stone to cook your filet, your way. Served with fries and veg.

## Appetizers

All appetizers are served with ranch, jalapeño ranch, sweet chili, or chipotle dipping sauce. [excluding chicken quesadilla]

Fried Pickles	\$7.95
Buffalo Cauliflower	\$5.95
Buffalo Mushrooms	\$5.95
CHICKEN QUESADILLA Served with salsa & sour cream.	\$8.50

## Entrees

All entrees come with your choice of two sides [excluding pasta dishes]

8 ounce filet	\$23.00
12 ounce RibEye	\$20.95
12 ounce Sirloin	\$18.95
Country fried chicken Creamy sausage gravy.	\$16.50
chicken san Antonio Honey mustard, bacon and Swiss cheese.	\$16.50
Southern Fried Chicken Tenders Served with ranch, jalapeño ranch, sweet chili, or chipotle dipping sauce.	\$17.95
Baby Back ribs Memphis dry smoked or succulent and saucy.	\$17.95
The "Grill" burger Choice of sirloin or a Beyond beef patty on a bun with homemade chili jam and your choice of cheese.	\$15.95
Alfredo Pasta Your choice of Beyond beef, chicken or shrimp, with broccoli and garlic bread.	
Beyond beef	\$16.50
Chicken	\$16.50
Shrimp	\$21.50
Loaded Mac n' Cheese Topped with pulled pork and fried onions.	\$16.50

## Sides

Macaroni & Cheese	Green Beans
French or Sweet potato fries	Corn on the Cob
MASHED POTATO WITH SMOKED MEAT GRAVY	garlic bread
BBQ Beans	house salad



# DESSERTS & WINE

## Desserts

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Chocolate Mile High	\$7.95
Brownie	\$5.95
Cheesecake	\$5.95
Apple or Pecan Pie with Ice Cream	\$8.50



## Wine

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### Apothic White Winemakers Blend -California

Floral notes and a firm acidity lead to fruit aromas of pineapple and peach. Apothic White is a true winemakers blend of Chardonnay, Pinot Gris, Riesling and Moscato.

Bottle \$13 Glass \$4.50

### Chateau Ste Michelle Columbia Valley Riesling -Washington State

Blended Riesling forms crisp apple aromas with subtle mineral notes. An everyday Riesling that is a pleasure to drink and easy to match with a variety of foods.

Bottle \$12 Glass \$4

### Josh Cellars Sauvignon Blanc -California

Aromatic and bright with a crisp, clean finish, this wine features flavors of lemon and kiwi and scents of green apple. This Sauvignon Blanc is sunshine in a glass.

Bottle \$17 Glass \$5.50

### Cupcake Vineyards Pinot Grigio -California

Grapes sourced from the foothills of the Italian Alps create refreshing fruit flavors of pear, cantaloupe, apple and pineapple which lead to a crisp finish and subtle notes of honey and lemon zest.

Bottle \$15 Glass \$5

### Jam Cellars Butter Chardonnay -California

Aged in a unique blend of oak, this rich and bold Chardonnay is cold fermented into a lush creaminess that brims with stone fruit and baked lemon notes with a long vanilla finish.

Bottle \$19 Glass \$6

### Apothic Red Crush Winemakers Blend -California

A decadent blend of Zinfandel, Petit Sirah, Pinot Noir, Teroldego and Petit Verdot create rich red fruit flavors with notes of caramel that meet a velvety smooth mouthfeel.

Bottle \$13 Glass \$4.50

### 19 Crimes The Punishment Pinot Noir -Australia

Medium bodied with soft, round tannins, cherry and strawberry fruit sweetness which compliments the vanilla and spice oak undertones. These elements combined create a well-balanced, enjoyable wine with a long finish.

Bottle \$15 Glass \$5

### Josh Cellars Merlot -California

Aromas of black cherries, fresh plums, violet and dark chocolate overwhelm the bouquet. To taste, this Merlot is layered with fresh cherries, plums and mocha, softened by its delicate texture and has a long raspberry and cocoa powder finish.

Bottle \$18 Glass \$5.50

### Louis Martini Sonoma Cabernet Sauvignon -California

An approachable, fruit driven wine that offers a welcomingly round mouthfeel with ripe notes of red fruit and cherry. Delicate hints of dark chocolate and oak spice on the finish add layers of elegance and freshness, offering a rich yet balanced expression of the varietal.

Bottle \$22 Glass \$6.50

### Apothic Rose -California

Light in color, yet dark in nature, Apothic Rose offers crisp notes of ripe raspberry, strawberry and watermelon. A touch of sweet fruit stays through to the finish, creating a refreshing take on a Rose.

Bottle \$13 Glass \$4.50

### Torresella Prosecco -Italy

Fresh and fruity with juicy acidity, gentle mousse and a delicately off-dry finish. Loaded with flavors of fresh peaches, apricots and green apple with hints of almonds. The creamy mousse makes this wine a delight to drink on its own, as an aperitif or for any wine based cocktail.

Bottle \$14