

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE BRUNCH

FIRST COURSE

MIXED BERRIES

strawberries & blueberries

DEVILED EGGS

topped with jumbo lump
crab meat and old bay

CANDIED BACON

house-cured, brown sugar

TATER TOTS

crispy, fried

SECOND COURSE

DOUBLE XL BREAKFAST

sausage, bacon, eggs, cheddar grits, tater tots, toast

QUESO FRESCO EGG WHITE OMELET

pico de gallo, avocado, cilantro lime
mixed green salad

CROQUE MADAME

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

NUTELLA FRENCH TOAST

whipped cream, strawberries, nutella, maple syrup

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

SILVER

with dessert:
\$28 PER PERSON

without dessert:
\$21 PER PERSON

FIRST COURSE

CANDIED BACON

house-cured, brown sugar

CAESAR SALAD

romaine, crispy parmesan, croutons,
creamy caesar

TATER TOT CASSEROLE

house-made beer cheese, bacon, green
onions

LGO OYSTERS

6-pieces with mignonette,
cocktail sauce & lemon

SECOND COURSE

LEMON PANCAKES

blueberry compote, powdered sugar,
maple syrup

FRIED CHICKEN & WAFFLES

sunny side up eggs, hot sauce

WESTERN OMELET

ham, peppers, onions, smoked gouda
cheese sauce, dill pickled red onions

BREAKFAST TACOS

bacon, scrambled eggs, pico de gallo,
mixed cheese, black sriracha, tater tots

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$31 PER PERSON

without dessert:
\$24 PER PERSON

FIRST COURSE

TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut french
fries

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy,
garlic, ginger

MD CRAB SOUP

spicy, MD-style

SPINACH SALAD

craisins, dried apple crisps, bleu cheese,
toasted almonds, champagne vinaigrette

SECOND COURSE

CHICKEN BACON CLUB OMELET

bacon, chicken, tomato, spinach, cheddar, pico de
gallo, sour cream, guacamole

SEAFOOD AVOCADO TOAST

toasted seeded lyon bakery bread, avocado spread,
deviled eggs, crab meat, smoked salmon, fried
capers, sliced tomato

ROSEDA BURGER

seedless bun, lettuce, tomato,
onion, cheese, french fries

BISCUITS & GRAVY

fried chicken, sausage gravy, hot sauce

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$35 PER PERSON

without dessert:
\$28 PER PERSON

LIB'S GRILL

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ON-PREMISE PRIX-FIXE LUNCH

FIRST COURSE

STEAMED EDAMAME

tajin & lime

DEVILED EGGS

topped with jumbo lump
crab meat and old bay

CANDIED BACON

house-cured, brown sugar

CAESAR SALAD

romaine, crispy parmesan,
croutons, creamy caesar

SECOND COURSE

ROSEDA FARM HOT DOG

toasted split top bun, bbq short rib chili,
crispy shallots, spicy aioli

GRILLED CHICKEN SANDWICH

lyon's seeded bakery bread, candied bacon, brie,
apple, honey mustard

ROSEDA BURGER

seedless bun, lettuce, tomato, onion, cheese

TOMATO & CHEESE FLATBREAD

house marinara, mozzarella

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

SILVER

with dessert:
\$30 PER PERSON

without dessert:
\$23 PER PERSON

FIRST COURSE

GOAT CHEESE CREME BRÛLÉE

whipped herb goat cheese with crostini

MD CRAB SOUP

spicy, MD-style

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

WEDGE SALAD

iceberg, bleu cheese, bacon,
tomato, deviled eggs

SECOND COURSE

BBQ FRIED CHICKEN SANDWICH

seedless bun, cheddar cheese, bacon, sweet BBQ

SALMON BLT

lyon's seeded bakery bun, basil aioli

TORTILLA SALAD WITH GRILLED CHICKEN

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

PROSCIUTTO & SHARPE PROVOLONE FLATBREAD

fig jam, truffled arugula, parmesan

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$34 PER PERSON

without dessert:
\$27 PER PERSON

FIRST COURSE

BUFFALO CHICKEN TENDERS

served with bleu cheese

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

FRIED OYSTERS

celery root slaw, chipotle remoulade, herb oil

SPINACH SALAD

craisins, dried apple crisps, bleu cheese,
toasted almonds, champagne vinaigrette

SECOND COURSE

SHRIMP & GRITS

andouille sausage, onions, bell peppers,
cajun cream sauce

STEAK SALAD

spring mix, tenderloin, roasted potatoes,
gorgonzola vinaigrette, onion straws, demi glaze

BUTTERED LOBSTAH ROLL

toasted split topp bun, butter poached knuckle
claw lobster, lemon aioli, celery root slaw

BLACKENED CHICKEN PASTA

housemade lumache pasta, peas, tomatoes,
pine nuts, blackened chicken, cajun cream sauce

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$42 PER PERSON

without dessert:
\$35 PER PERSON

LIB'S GRILL

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ON-PREMISE PRIX-FIXE DINNER

FIRST COURSE

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, soy, sriracha, garlic, ginger

BUFFALO CHICKEN TENDERS

with bleu cheese

CAESAR SALAD

romaine, crispy parmesan, croutons, creamy caesar

DEVILED EGGS WITH CRAB

topped with old bay

SECOND COURSE

ROSEDA FARM MEATLOAF

hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans

BLACKENED CHICKEN PASTA

homemade lumache pasta, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce

SHRIMP & GRITS

andouille sausage, bell peppers, onions, cajun cream sauce, cheddar grits

STUFFED PORTOBELLOS

smoked mozzarella, stuffed shallots, spinach, sun-dried tomatoes, extra virgin olive oil, balsamic glaze

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

SILVER

with dessert:
\$42 PER PERSON

without dessert:
\$35 PER PERSON

FIRST COURSE

MD CRAB SOUP

spicy, MD-style

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

FIG & PINE NUT BUTTER BOARD

seeded bread, balsamic glaze, basil

WEDGE SALAD

iceberg, bleu cheese, bacon, tomato, deviled eggs

SECOND COURSE

FRIED CHICKEN & BISCUIT

fried chicken breast, buttermilk biscuit, collard greens, whipped potatoes, sausage gravy, hot sauce

BRAISED SHORT RIB PASTA

whipped burrata, house-made lumache pasta, basil

LOBSTER MAC & CHEESE

house-made lumache noodle, mac & cheese, truffle oil, panko bread crumbs

SLICED SIRLOIN

truffle fries, grilled asparagus, A1-my way

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$51 PER PERSON

without dessert:
\$44 PER PERSON

FIRST COURSE

BOURBON RED PEPPER MUSSELS

glazed bourbon, red pepper & tomato stew

GOAT CHEESE CREME BRÛLÉE

whipped herb goat cheese with crostini

BLACKENED CHICKEN EMPANADAS

with red pepper aioli

SPINACH SALAD

craisins, dried apple crisps, bleu cheese, toasted almonds, champagne vinaigrette

SECOND COURSE

GRILLED PORK CHOP

whipped potatoes, green beans, apple butter

FILET OF BEEF

crispy spinach potato hash brown, garlic spinach, demi glaze, bleu cheese butter

STUFFED PORTOBELLOS

smoked mozzarella, stuffed shallots, spinach, sun-dried tomatoes, extra virgin olive oil, balsamic glaze

PISTACHIO & PEPTITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

THIRD COURSE

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$57 PER PERSON

without dessert:
\$50 PER PERSON