



## Starters

### Beer Cheese Dip

Homemade cheese dip made with Stella Artois Lager, topped with jalapeños and served with fresh corn tortilla chips. 7.99

### Fried Pickles

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce. 6.99

### Southwest Egg Rolls

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar and Monterey Jack cheeses inside a crispy wonton wrapper. Served with a cool ranch dipping sauce. 8.49

### Spicy Shrimp

Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce, served with crispy wontons. 9.99

### Budweiser® Chili Nachos

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions & sour cream. 8.99

### Spinach Artichoke Dip

Fresh spinach and creamy artichoke dip, served with homemade salsa, sour cream, and fresh corn tortilla chips. 8.99

### Colossal Onion Rings

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing. 8.49  
Just for two 4.49

### Corn Dodgers

Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 8.99

## Sandwiches

*Sandwiches are served with French fries.  
Add avocado to any sandwich for only 1.25*

### Liberty Park Cheeseburger\*

Classic burger with your choice of Swiss, cheddar, or pepper jack. 9.99 Add bacon .50

### Black and Bleu Burger\*

Cajun seasoned classic burger with Applewood-smoked bacon and bleu cheese crumbles. 10.49

### Po' Boy

Golden-fried fresh fish filet on a toasted hoagie with remoulade sauce, shredded lettuce, & sliced tomatoes. 10.49

### Texas Burger\*

Brushed with buffalo sauce and topped with pepper jack cheese, jalapenos, bacon, onion straws, lettuce and tomatoes. 10.49

### Buffalo Chicken Sandwich

Fresh chicken breast, served fried crispy and tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce and tomatoes. Served with your choice of ranch or bleu cheese. 10.49

## Entrée Salads & Soups

*Add caramelized pecans or avocado to any salad for only 1.25*

### Budweiser® Sirloin Chili

Homemade chili with choice sirloin steak, flavored with Budweiser®, topped with aged cheddar cheese. Bowl 4.49 Cup 3.49

### Soup of the Day

Homemade recipes, made fresh daily. Ask your server for today's feature. Bowl 4.49 Cup 3.49

### Strawberry Chicken Salad

Grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 12.99

### Crispy Chicken Salad

Hand-breaded chicken tenders over mixed greens with chopped eggs, roma tomatoes, cheddar cheese, red onions, ham and applewood smoked bacon. Served with honey mustard dressing. 12.99

### Black & Bleu Salad\*

Blackened tenderloin cooked to your liking, over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 13.49

### Salmon Avocado Salad

Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapenos, avocados, sauteed mushrooms and feta cheese. 14.49

*Our Signature Salad dressings: Ranch, Bleu Cheese, Honey Vinaigrette, Classic Vinaigrette, Honey Mustard, 1000 Island, Chipotle Ranch*

## Signature Dishes

### Kickin' Chicken

A Southern favorite! Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli. 13.49

### Chicken Pot Pie

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-from-scratch cream sauce. Lovingly baked in a flaky, puff-pastry crust. 11.99

### Southern Fried Chicken Tenders

The best in town! Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden, served with fries. Accompanied by BBQ & honey mustard dipping sauces. 12.99

### Roasted Chicken Pasta

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. 12.99

### Grilled Cilantro-Lime Chicken

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. 13.49

### Meatloaf Stack

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. Served with mashed potatoes and vegetable medley. 13.99

### Fish and Chips

Lightly breaded, fried golden brown and served with homemade remoulade sauce. Served with French fries. 13.99

### Pot Roast

Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness and topped with brown gravy. Served with mashed potatoes and vegetable medley. 13.99

### Traditional Baby Back Rib Platter

Slowly smoked, then grilled to perfection over hickory wood coals, then basted with Tavern barbeque sauce. Served with French fries. Full Rack 19.99 Half Rack 15.49

### Chicken Cordon Bleu

Boneless double breast of chicken stuffed with ham, bacon and Swiss cheese. Topped with a homemade broccoli Alfredo sauce. Served with shiitake mushroom rice pilaf and vegetable medley. 14.99

### Spicy Shrimp and Chicken Pasta

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, gulf shrimp, sun-dried tomatoes, green onions and mushrooms. 14.49

### Blackened Steak Pasta

Blackened sirloin steak, sautéed with sun dried tomatoes, mushrooms, green onions and bowtie pasta. Tossed in a light sherry cream sauce. 14.49

*Add a house or Caesar salad to any Entrée for 3.49*

## Steaks, Chops & Seafood

*All Steaks, Chops and Seafood are served with your choice of two side items. Choose a salad instead of a side item for 1.99*

### Liberty Park Sirloin\*

Premium top-choice 8 oz. sirloin, aged to perfection and grilled just the way you like it. 14.99

### Grilled Ribeye\*

A flavorful 12 oz., richly marbled, center-cut ribeye grilled to your liking. 20.99

### Hawaiian Sirloin\*

Premium 10oz sirloin marinated in our house made American style teriyaki sauce. 17.49

### Wild Turkey® Pork Chops\*

Two juicy, grilled 6oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. 16.99

### Jumbo Fried Shrimp

Tender Jumbo Gulf shrimp hand-breaded, fried crisp and golden brown. 16.49

### Grilled Atlantic Salmon\*

Fresh cold-water salmon with our signature mustard dill sauce. 18.49

### Cilantro Lime Grilled Shrimp

Juicy cilantro lime marinated jumbo shrimp lightly seasoned and grilled to perfection. 17.99

## Sides

### French Fries

### Mashed Potatoes

### Vegetable Medley

### Shiitake Mushroom Rice Pilaf

### Onion Rings (add .99)

### Pecan Brittle Sweet Potatoes

### Southern Style Green Beans

### Steamed Broccoli

### Mac & Cheese

### Baked Potato (After 4pm) (loaded add .99)



## Beers

### Domestic Bottles

Bud  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
O'Doul's Non-Alcoholic  
Yuengling Lager

### Premium Bottles

Corona Light  
Dos Equis  
Guinness  
Heineken  
Not Your Father's Root Beer  
Sam Adams Boston Lager

### Draft Beers

Angry Orchard Hard Cider  
Blackstone Nut Brown Ale  
Blue Moon  
Bud Light  
Devils Backbone Vienna Lager  
Dos Equis Amber  
Fat Tire  
Highland Seasonal  
Lagunitas IPA  
Mich Ultra  
Miller Lite  
Sam Adams (seasonal)  
Stella Artois

Ask about our  
seasonal selections

## Beverages

### Soft Drinks

Coca-Cola  
Diet Coke  
Mr. Pibb Xtra  
Sprite  
Mello Yellow  
Lemonade

### Other Selections

Iced Tea  
Coffee / Decaf Coffee  
Milk  
IBC Root Beer  
Assorted juices:

Apple, Cranberry, Orange,  
Pineapple, Tomato and Grapefruit

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of food-borne illness.

A service charge of 18% will be added to all  
parties of 8 or more.

## Desserts

### Crème Brulée Cheesecake

Velvety layers of crème brulée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and real whipped cream. 5.99

### Two Layer Key Lime Pie

Our twist on the classic. One layer of traditional custard key lime pie with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker crust, finished with homemade whipped cream and fresh toasted coconut. 5.99

### Strawberry Cake

A three layer strawberry cake, topped with homemade cream cheese frosting and fresh strawberries. 5.99

### Kahlua Fudge Brownie

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce. 5.99

## Wine List

	Glass	Bottle
<b>Pinot Grigio</b>		
Liberty Creek, California	5.50	–
Villa Pozzi, Italy	6.75	23.00
Ecco Domani, Italy	7.00	24.00
<b>Chardonnay</b>		
Liberty Creek, California	5.50	–
Columbia Crest Grand Estates, Washington State	7.50	26.00
William Hill Chardonnay, California	6.50	23.00
Clos du Bois, California	7.95	27.00
<b>Other Whites</b>		
Beringer White Zinfandel, California	5.50	19.00
Chateau Ste. Michelle Riesling, Washington State	7.00	24.00
Cupcake Sauvignon Blanc, New Zealand	6.95	24.00
Freixenet Sparkling Wine, Spain	6.50	–
Sequin Moscato, California	7.00	24.00
<b>Pinot Noir</b>		
Lindemans Bin 99	5.95	–
Smoking Loon, California	6.95	24.00
Deloach, Russian River Valley	8.75	31.00
<b>Cabernet Sauvignon</b>		
Liberty Creek, California	5.50	–
Columbia Crest, Washington	6.50	23.00
Louis Martini, Sonoma	8.75	31.00
<b>Other Reds</b>		
Liberty Creek Merlot, California	5.50	–
Columbia Red Blend, California	6.25	24.00
Gascon Malbec, Argentina	7.25	26.00
Rosemount Shiraz, Australia	7.25	26.00
<b>Handcrafted Cocktails</b>		
<b>Mason Jar Margarita</b>		
This one is a classic from south of the border. Tequila along with Grand Marnier, fresh lemon and lime juices.		6.75
<b>Caribbean Crush</b>		
Malibu, Captain Morgan, orange juice, pineapple juice.		7.25
<b>Lynchburg Lemonade</b>		
A Tennessee favorite made with Jack Daniels, fresh lemonade, and a splash of soda.		6.50
<b>Pennington's Delight</b>		
A new twist on a classic favorite. Made with Pennington's Strawberry Rye Whiskey, lemonade, a splash of soda, and garnished with fresh strawberries.		7.25
<b>The Fifty Shades of Grey . . . Goose</b>		
A modern take on a traditional cocktail made with Grey Goose Cherry Noir, cranberry juice, and lime juice.		7.25
<b>Liberty Punch</b>		
Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry, Sweet and Sour, splash of Sprite		7.25