

★ STARTERS

AHI TUNA Sesame crusted and lightly seared, served with wasabi cream sauce & Asian honey lime vinaigrette **7.95**

TOMMY TEXAS CHEESE FRIES Wedges of Idaho potatoes, topped with ranch dressing, blended cheese, apple smoked bacon & green onions **6.95**

CRAB DIP Fresh North Carolina back fin crabmeat, served with toast points **9.95**

HEARTLAND SPINACH AND ARTICHOKE DIP A creamy blend of spinach & artichoke hearts. Served with tortilla chips **7.95**

SOUTHERN FRIED CHICKEN FINGERS Served with our sweet and spicy honey mustard sauce **6.95**

LIBERTY NACHOS Tortilla chips, chili, blended cheese, salsa, jalapenos, sour cream and shredded lettuce **8.95**

FRIED PICKLES Sliced dill pickles piled high with ranch dressing **5.95**

LIBERTY CHICKEN WINGS Plump chicken wings served with bleu cheese dressing and celery

CHOICE OF MILD, HOT, HONEY BBQ, OR JAMAICAN JERK...DOZ. 7.95 DOZ 1/2. 10.95

SMOKED CHICKEN QUESADILLA Smoked chicken, cheddar cheese, roasted corn, pico de gallo and honey lime sour cream **8.95**

VEGGIE QUESADILLA Mushrooms, onions, peppers, roasted corn, pico de gallo and blended cheese in a flour tortilla served with salsa and honey lime sour cream **7.95**

★ SOUPS & SALADS

ROASTED CORN AND CRAB CHOWDER Our Lowcountry recipe **CUP 3.95 BOWL 4.95**

CHILI Hot, beefy, beany, spicy Texas chili topped with Monterey Jack & cheddar cheese **CUP 3.50 BOWL 4.50**

HOUSE SALAD Mixed greens, cucumbers, shredded carrots, roma tomatoes, cheese and croutons **3.95**

CAESAR SALAD Crisp romaine and garlic croutons in a creamy classic Caesar dressing **3.95**

TOPPED WITH: GRILLED CHICKEN 8.95 • FRIED SHRIMP 9.95 • GRILLED SALMON 9.95

ICEBERG WEDGE Crisp wedge of iceberg lettuce, applewood smoked bacon, tomatoes, bleu cheese crumbles & bleu cheese dressing **5.95**

★ ENTRÉE SALADS

BLUE RIBBON CHICKEN SALAD Mixed greens with cucumbers, bacon, red onions, chopped eggs, ham, asiago cheese, and a fried chicken breast **8.95**

LIBERTY MARKET SALAD Grilled steak kabob & sautéed shrimp over mixed greens and vegetables **10.95**

SEARED AHI TUNA SALAD Seared Ahi Tuna served on a bed of mixed greens, with snow peas, sweet peppers, scallions, bean sprouts, and wontons with Asian honey lime vinaigrette **9.95**

COBB SALAD Mixed greens topped with grilled chicken, crumbled bleu cheese, bacon, roma tomatoes, cucumbers & chopped eggs served with bleu cheese dressing **8.95**

SOUTHERN FRIED SHRIMP SALAD Fried shrimp, mixed greens, pecans, corn, onions, tomatoes and cucumbers **8.95**

SALAD DRESSINGS Ranch, Bleu Cheese, Thousand Island, House (Ginger Beer), Sundried Tomato Vinaigrette, Honey Mustard, Fat-Free Italian, Balsamic Vinaigrette, Asian Honey Lime Vinaigrette

SPECIALITY STEAKS

We proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available. A cut above USDA Prime, Choice and Select. Ten strict standards set the brand apart. All steaks are served with your choice of two side items.

ADD A LIBERTY HOUSE OR CAESAR SALAD FOR 2.50

MAUI RIBEYE 12oz Boneless ribeye with an island inspired marinade **18.95**

RIBEYE 12oz Boneless ribeye grilled to perfection **18.95**

NY STRIP 12oz Seasoned and grilled to perfection **18.95**

TBONE 18oz Two favorite cuts, strip and filet in a single cut **22.95**

FILET MIGNON A center cut steak, our most tender cut **8oz 19.95 12oz 24.95**

GARLIC SIRLOIN 10oz Topped with garlic butter sauce **14.95**

CHOP STEAK 10oz Sautéed mushroom & onion gravy **14.95**

HIBACHI STEAK AND SHRIMP Grilled steak, shrimp and veggies served with rice and oriental dipping sauce **16.95**

ROASTED PRIME RIB OF BEEF Rubbed with spices and slowly roasted.
12oz cut with horseradish sauce & au jus **17.95**
18oz cut with horseradish sauce & au jus **20.95**
*Available after 4pm Daily

STEAK TOPPERS

To complement our steak selections, we suggest adding one of the following

CRAB CAKE 5.50

TERIYAKI GRILLED SHRIMP 5.50

GALABASH FRIED SHRIMP 5.50

BLACK AND BLEU 3



Cooking / Temperature

R red/cool • **MR** red/warm • **M** red/hot • **MW** pink/hot • **W** brown/hot

★ COMFORT FOOD

ADD A HOUSE OR CAESAR SALAD FOR \$2.50.

MAPLE PECAN CHICKEN BREAST Topped with a sweet pecan glaze & cranberry chutney, with choice of two sides **12.95**

HONEY BOURBON CHICKEN Grilled chicken, candied applewood smoked bacon, honey bourbon sauce, smoked Gouda cheese served with french fries **13.95**

SMOKEY BBQ RIBS Slow roasted, grilled with our special BBQ sauce, with french fries & apple walnut cole slaw **Half Rack 12.95 Full Rack 17.95**

PENNE ALFREDO Choice of grilled or fried chicken breast tossed in a classic alfredo cream sauce with fresh broccoli **12.95**

SEAFOOD

ADD A HOUSE OR CAESAR SALAD FOR \$2.50.

FISH & CHIPS A brew pub classic - beer battered and seasoned, served with apple walnut cole slaw & homemade potato chips **12.95**

GALABASH SHRIMP Fried shrimp served with apple walnut cole slaw, french fries and homemade cocktail sauce **14.95**

MARYLAND STYLE CRAB CAKES Jumbo crab cakes served with apple walnut cole slaw, steamed broccoli & tartar sauce **16.95**

GRILLED SALMON Served blackened or grilled with soy-ginger sauce, rice pilaf & steamed broccoli **17.95**

SIGNATURE BURGERS

Served with homemade chips & a pickle spear

CERTIFIED ANGUS BEEF® 8oz BURGER
Lettuce, tomato, and onion **6.95**

OTHER TOPPINGS .50¢:
Grilled Onions, Fried Onions, Grilled Mushrooms, Red Onion Mayonnaise

CHEESES ADD \$1:
American, Cheddar, Swiss, Pepperjack, Bleu, Monterey Jack

PREMIUM TOPPINGS ADD \$1:
Applewood Smoked Bacon, Chili, Fried Egg, Fried Pickles, Fried Jalapeños

★ SANDWICHES

BIG FISH SANDWICH Fried flounder, tartar sauce, lettuce & tomato **9.95**

PULLED PORK SANDWICH Hickory smoked pulled pork, tomato vinegar BBQ sauce and apple walnut slaw **7.95**

THE "TEXAS MELT" Thinly sliced blackened beef and roasted turkey breast, topped with applewood smoked bacon, Monterey Jack and cheddar cheese **8.95**

TUNA SANDWICH Grilled tuna steak marinated in a teriyaki blend with Monterey Jack, dill tartar, lettuce, and tomato **8.95**

LIBERTY CLUB Fried Chicken Breast, Monterey Jack cheese, applewood smoked bacon, lettuce, tomato and red onion mayonnaise served on multigrain bread **8.95**

DIXIE CHICKEN SANDWICH Grilled chicken breast topped with ranch dressing, Monterey Jack and cheddar cheese and fried onions **8.95**

FRENCH DIP Thinly sliced prime rib in au jus, topped with sautéed onions and Swiss cheese served with horseradish sauce **8.95**

★ PIZZAS

PEPPERONI PIZZA Pepperoni and mozzarella cheese **8.95**

CLASSIC LIBERTY PIZZA Hamburger, pepperoni, mushrooms, peppers, sausage, onion, and mozzarella **8.95**

WHITE PIZZA Garlic cream sauce, topped with parmesan, mozzarella and basil **8.95**

PIZZA OF THE WEEK

SIDES

Baked Potato **1.95**

Garlic Whipped Potatoes **1.95**

French Fries **1.95**

Steamed Broccoli and Cheese Sauce **2.95**

Collard Greens **2.50**

Apple Walnut Cole Slaw **1.95**

Homemade Potato Chips **1.95**

Sweet Potato Casserole **1.95**

Rice Pilaf **1.95**

MICRO BREWS

LIBERTY CELEBRATES THE WORLD TRADITION OF FINE BEER BREWING WITH A DISTINCTIVELY AMERICAN FLAIR

MISS LIBERTY LAGER

Bronze medal winner 2010 • Gold medal winner 2009

Silver medal winner 2008, 2011 • Carolinas Championship of Beer

Our Number One seller! Light, dry and refreshing, this filtered all malt lager is fermented cool with a long cold storage to produce a clean beer that is a perfect alternative to the macro-produced beers of the world. But you don't need a "Born-On" date when you can have beer in the delivery room!

INDIA PALE ALE

Silver medal winner 2010 • Bronze medal winner 2011

The hoppiest of our beers, our orange-hued IPA lets hop bitterness, flavor and aroma come to the forefront while a small amount of Caramel and Munich malts give a bit of backbone to one of our best selling beers.

DEEP RIVER WHEAT

Gold medal winner 2010 • Carolinas Championship of Beer

Made with almost 50% wheat, this lighter ale is an American interpretation of a German classic. Light-medium in body, this hazy beer has a nice crisp tart finish.

ROCKET'S RED ALE

This amber/red brew provides a pleasant balance between hop and malt character. Mild caramel flavor is balanced with light toasted notes. Medium bodied, this brew has hop additions to provide a perfect balance to the beer.

OATMEAL STOUT

Bronze medal winner 2010 • Silver Medal winner 2009

Full bodied and black, this brew brings rich chocolate and roasted characteristics to your palate. Rolled oats provide a velvety depth to the beer and helps give a smoother mouthfeel. Usually on tap from Fall to Spring.

NUT BROWN ALE

Gold medal winner 2008, 2010 • Carolinas Championship of Beer

Silver medal winner 2011

Slightly malty, this medium bodied brown ale brings a nice mild chocolate and toffee character to the palate. British hops are meant only for balance and provide a delicate earthy/woody aroma. Additions of a specialty malts provide the signature nutty flavor.

BLACKBERRY WHEAT

Bronze medal winner 2010 • Silver Medal winner 2009, 2011

By adding 80 pounds of pure blackberries to a batch of our wheat beer, we created a very refreshing beer that combines the mild tartness of the wheat beer with the flavor and aroma of pure blackberries.

PATRIOT PORTER

This dark brown beer is medium-full bodied and possesses full breadly chocolate character without the harsher roasted flavors of a stout. Usually on tap from Spring to Fall.

SEASONAL SELECTION

Our seasonals have won numerous medals at the Carolinas Championship of Beer

We will often have one or two more beers available that are different from the above list. Please ask your server what is currently available. Varied and ranging from German, English, Belgian, American and all styles in between, these brews will give you a constantly changing look and taste of the wide world that craft beer has to offer.

WINE LIST

	GLASS	BOTTLE
WHITE WINES		
HOUSE		
CHARDONNAY.....	4.75	
WHITE ZINFANDEL.....	4.75	
RIESLING		
SHELTON NORTH CAROLINA.....	6	21
MOSCATA		
LUCCIO ITALY.....	6	21
PINOT GRIGIO		
CAVIT ITALY.....	5.5	20
EGGO DOMANI ITALY.....	6	21
MASO CANALI ITALY.....		28
SAUVIGNON BLANC		
PETIRROGO CHILE.....	5	18
STARBOROUGH NEW ZEALAND.....		28
CHARDONNAY		
WILLIAM HILL CENTRAL COAST.....	6	21
KENDALL-JACKSON SONOMA.....	8	28
LA CREMA SONOMA COAST.....		36
SPARKLING		
WYCLIFF BRUT CALIFORNIA.....	5	21
LA MARCA PROSECCO ITALY.....	7	25
MOET WHITE STAR, ITALY.....		66
RED WINES		
HOUSE		
CABERNET SAUVIGNON.....	4.75	
MERLOT.....	4.75	
PINOT NOIR		
MIRASSOU CALIFORNIA.....	6	21
BRIDLEWOOD CALIFORNIA.....	7	25
LA CREMA SONOMA COAST.....		35
SYRAH		
MCWILLIAMS AUSTRALIA.....	6	21
RED BLEND		
APOTHIC RED CALIFORNIA.....	7	25
MALBEC		
ALAMOS ARGENTINA.....	6	21
ZINFANDEL		
RAVENSWOOD SONOMA.....	6	23
MERLOT		
COLUMBIA CREST WASHINGTON.....	6	21
RED ROCK CALIFORNIA.....	6	23
FRANCISCAN NAPA.....		48
CABERNET SAUVIGNON		
ONE HOPE CALIFORNIA.....	6	21
RODNEY STRONG SONOMA.....	7	25
WILLIAM HILL CENTRAL COAST.....	8	28
LOUIS M. MARTINI NAPA VALLEY.....		24

COMMUNITY RESPONSIBILITY FUND

As a member of this grand community, we are proud of the fact that we have instituted a self-imposed "community responsibility fund". Liberty uses a percentage of every dollar you spend to support the TBoyz Foundation, Inc. With these monies, we support various charities, service projects, schools and deserving individuals who make daily contributions for the betterment of our communities. We have always felt we have a strong responsibility to give back to the communities that nurture us and we thank you for helping us achieve this goal!



18% Gratuity added for parties of 8 or more.
We accept Discover Card, MasterCard, Visa and American Express.



914 Mall Loop Rd • High Point, NC 27262 • 336.882.4677
libertysteakhouseandbrewery.com