

Appetizers

Crock Of Onion Soup	8
Lobster Bisque Touch Of Brandy	16
With a touch of Brandy	
Tuna Tartare	16
Paired with avocado	
Jumbo Lump Crab Cake	17
Port wine red pepper coulis	
Grilled Applewood Bacon	18
Blood Orange, Bourbon sauce	
Grilled Octopus	18
Chickpea melange, fingerling potatoes, lemon oil	
Tuna & Salmon Roll	14
Spicy tempura, cusabi, chipotle mayo, ginger soy garlic sauce	
Crispy Artichoke Hearts	12
Andouille sausage, valley shepherd goat cheese, smoked paprika aioli	
PEI Mussels	12
Chorizo Lemon Dijon mustard, fine herb beer broth	
Steak Tartare	19
Shallots, capers, cucumbers, lemon juice	
Crispy Soft Shell Crab	16
Pepper & Onions medley, Cilantro oil, arugula Shallots, capers, cucumbers, lemon juice	

At Liberty Prime, we have partnered with one of New York's oldest and most respected butchers to hand-select and cut our meats to our specifications. Debragga & Spitler, founded in the early 1920's, have earned their reputation over generations as the finest meat purveyor.



The Meats

Petite Filet Mignon (60Z)	36
Filet Mignon (100Z)	43
Bone In Filet(180Z)	58
Aged Hanger Steak	30

Aged Bone-In Sirloin (200Z)	46
Aged Bone-In Rib Steak (240Z)	52
Aged New York Strip (140Z)	38
Baby Back Ribs	28

Charcuterie & Fromage

Fromage	18
Manchego – Sheep	
Murcia al Vino – Goat	
Mahon – Cow	
Iberico – Blended Milk	
Valdeon Azul – Cow & Goat	
Liberty Prime Board	30
Charcuterie & Pate	18
Speck Ham	
Saucisson Sec Basque	
Cacciatorini	
Rosette de Lyon	
Finochetta	

The Raw Bar

Oysters of the Day	MP
Raw bar(For two)	68
Liberty Raw Bar(For Four)	120

Cocktail

U7 Shrimp Cocktail	18
Lobster Cocktail	MP
Crab Meat Cocktail	MP

Salads

Classic Caesar	12
Tomato Stack	16
Fresh mozzarella, fresh basil	
Chopped	12
Tomato red onion Cucumber olive green & red peppers capers feta cheese hearts of palm oregano, lemon vinaigrette	
Iceberg Wedge	14
Bacon, bleu cheese, ranch dressing	
Apple & Beet	14
Baby spinach, goat cheese, tomatoes, toasted almonds	

Liberty Prime House Salad

12

Mesclun greens, tomatoes, onions,
sun dried cranberries, Kalamata olives

Liberty Prime Butcher's cut

Dry Aged Porterhouse (For Two)

48pp

Dry Aged Double Rib Steak(For Two)

55pp

pp means price per person

Seafood & Mains

Salmon

26

Coconut rice, apple & pea slaw, miso glaze

Blackend Chilean Sea Bass

30

Baby Kale, roasted sweet potato, vodoo sauce

Oriental Tuna

29

Smoked bacon crust, wasabi mashed,
julianne vegetables, scallion ginger sauce**Seared Scallops**

38

Vegetable risotto, peach bleu blanc

Roasted Chicken

28

Sautéed spinach, garlic mashed potatoes,
madeira mushroom sauce**Short Rib Ragu**

25

Homemade pappardelle, herb ricotta

Sides

White Truffled Cheddar Mac & Cheese

9

Sautéed Mushrooms

9

Steamed Broccoli

9

Grilled Asparagus

9

Creamed/ Sautéed Spinach

9

Roasted Brussel Sprouts & Chorizo

9

Onion Rings

9

Vegetable Risotto

9

Fully Loaded Baked Potato

7

Parmesan Garlic Steak Fries

7

Hash Browns

7

Mashed Potatoes

7

Sautéed Onions

7

Sweet Potato Fries

7

Lobster Mac & Cheese

18

