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Crock Of Onion Soup	8
Lobster Bisque With a touch of Brandy	16
Tuna Tartare Paired with avocado	16
Jumbo Crab Cake Port wine red pepper coulis	17
Grilled Applewood Bacon Blood Orange Bourbon sauce	18
Grilled Octopus Chickpea melange, fingerling potatoes, lemon oil	16
Tuna & Salmon Roll Spicy tempura, cusabi, chipotle mayo, ginger soy garlic sauce	14
Crispy Artichoke Hearts Andouille sausage, valley shepherd goat cheese, smoked paprika aioli	12
PEI Mussels Chorizo Lemon Dijon mustard, fine herb beer broth,	12
Steak Tartare Shallots, capers, cucumbers, lemon juice	19
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Petite Filet Mignon (6oz)	36
Filet Mignon (10oz)	43
Bone-In Filet (180z)	58
Aged Hanger Steak	30
Aged Bone-In Sirloin (20oz)	46
Aged Bone-In Rib Steak (24oz)	52
Aged New York Strip (14oz)	38
Baby Back Ribs	28
Liberty Prime Butcher's	
Dry Aged Porterhouse (For Two)	48pp
Dry Aged Double Rib Steak (For Two)	55pp
PP = price per person	38
Salads	
Classic Caesar Salad	10
Tomato Stack	12
Fresh mozzarella, fresh basil	16
FTESH HOZZAFEHA, IFESH DASH	
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Chopped Salad	12
Tomato, red onion, Cucumber, olives, green	
and red peppers, capers, feta cheese, hearts	
of palm, oregano, lemon vinaigrette	
Iceberg Wedge	14
Bacon, Bleu Cheese, ranch dressing	14
bacon, bled cheese, failed dressing	
Apple & Beet Salad	14
Baby spinach, goat cheese, tomatoes,	
toasted almonds	
Liberty Prime House Salad	12
Mesclun greens, tomatoes, onions, sun dried	
cranberries, Kalamata olives, house dressing	
Grilled Chicken 8 Steak 14 Shrimp 10 Salmon	10
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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
Fully Loaded Baked Potato	7
Parmesan Garlic Steak Fries	7
Hash Browns	7
Mashed Potatoes	7
Sautéed Onions	7
Lobster Mac & Cheese	18
Vegetable Risotto	
Sweet Potato Fries	
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Chicken Avocado Wrap	14
Applewood bacon, chipotle mayo	
Grilled Cheese	10
	18
Thinly Sliced Filet Mignon, applewood bacon,	
beefsteak tomato, melted bleu	
cheese and gouda on Texas toast	
Prime B.L.T.	18
Thick cut applewood bacon steak,	
lettuce , tomato on a brioche roll	
Steak Sandwich	16
Rib-eye steak, crispy onion, sweet peppers,	10
chipotle mayo on toasted ciabatta	
Cheesesteak	12
Filet Mignon, onions, peppers, mushrooms	

on toasted ciabatta		
<b>Short Rib Panini</b> Short rib, horseradish s cheese served on toaste		14
Chicken Caprese Grilled chicken, greens, mayo, balsamic drizzle, on toasted ciabatta		12
All Sandwiches, Wraps a choice of fries or salad		
CERTIFIED ANGUS BEEF®	At Liberty Prime, we have partnered with one of N and most respected butchers to hand-select and cour specifications. Debragga & Spitler, founded in have earned their reputation over generations as to purveyor.  Prime Burgers	at our meats to the early 1920's,
<b>Liberty Prime Burger</b> Applewood bacon, swiss greens and roasted garl	s cheese, tomato confit,	16
West Coaster Sliced avocado, pico de cheddar cheese and avo on a brioche roll	gallo, shaved romaine,	17
Tuna Burger Pan seared sesame crus avocado, romaine lettuc onion on a brioche roll	sted tuna with cusabi aioli, se and pickled red	18
Chorizo Burger Black bean spread, lette avocado mousse on a br	uce, tomato, sauteed onions, roiche roll	16
Vegetarian Burger Zucchini, Squash, Mush	irooms,	15

## Prime Specials

Chicken Pot Pie 14 Fish & Chips 18

Guinness batter, Alaskan Cod & house made chips

Baked Meatloaf 14

American style meatloaf

Spinach on a brioche roll

Steak Frites	32
14oz hanger steak with parmesan	
garlic steak fries	
Entrees —	
Atlantic Salmon	26
Coconut rice, apple & pea slaw, miso glaze	
Blackened Chilean Sea Bass	30
Baby kale, roasted sweet potatoes, voodoo sauce	
Seared Scallops	38
Vegetable risotto, peach beurre blanc	
Roasted Chicken	28
Sauteed spinach, garlic mashed potatoes,	
madeira mushroom sauce	
Oriental Tuna	29
Smoked bacon crust, wasabi mashed,	
Julianne vegetables, scallion ginger sauce	
Short Rib Ragu	25
Homemade pappardelle, herb ricotta	