

COLD PLATES

PEACHTREE FARMS DEVILED EGGS 10
Mote Marine American Sturgeon Caviar, Chives

ANDERSON RANCH BEEF TARTAR 12
Classic Mix, Cognac Dijonaise, Toasted Garlic Baguette

YELLOWFIN TUNA SASHIMI 12
Lettuce Cups, Gingered Pineapple Salsa, Wasabi, Nobu's Ginger Miso Dressing

PROSCIUTTO DI PARMA ROLLATINI 10
Rosemary and Fig Marinated Mascarpone Filling, Toasted Pinenuts, Crostini

**TWICE BAKED COACH FARM
GOAT CHEESE SOUFFLÉ 12**
Limestone Bibb Lettuce, Organic Berries, Curried Hazelnut Dressing

MADE TO ORDER MOZZARELLA 10
Fresh Basil, Pickled Red Onion, Grilled Long Stem Artichoke, Aged Balsamic, Organic Olive Oil

SOUTHWESTERN SPINACH SALAD 10 SHARE / 6 IND
Warm Cornflake Crusted Queso Fresco, Mandarin Styled Kashmir Oranges, Toasted Pumpkin Seeds, Citrus Chipotle Vinaigrette

GRILLED VEGGIE CHOP SALAD 11 SHARE / 7 IND
Truffle Roasted Seasonal Organics, Lemon, Shaved Reggiano

HEARTS OF ROMAINE CAESAR 10 SHARE / 6 IND
Focaccia Croutons, Tuscan White Anchovy, Cherry Tomatoes

OUR HOUSE SALAD 10 SHARE / 6 IND
Simple Organic Greens, Cucumber, Cherry Tomatoes, Ricotta Salata, Golden Balsamic Vinaigrette

ASIAN PEAR SALAD 12 SHARE / 8 IND
Butter Lettuce, Maytag Blue Cheese "Beignets", Candied Walnuts, Sherried Fig Vinaigrette

FAMOUS ICEBERG WEDGE 17 SHARE / 9 IND
Prosciutto, Maytag Blue Cheese, Applewood Bacon, Cherry Tomatoes, Onion Rings

**Add on to any Salad; Grilled Ashley Farms Breast of Chicken 6, Scampi Shrimp 8, Sliced 8 oz Wagyu Skirt Steak 8*

HOT PLATES

ORGANIC & VEGETARIAN TOMATO BISQUE
7 BOWL / 3 CUP
Buffalo Mozzarella Filled Gnocchi

**ROASTED SWEET CORN &
BLUE CRAB CHOWDER 10 BOWL / 5 CUP**
Crispy Corn 'N Crab Fritter

UNFASHIONABLE FRENCH ONION SOUP 9
Fresh Baked Sourdough Bread Bowl, Melted Bellweather Farms Gruyere

WASABI SEARED YELLOWFIN TUNA 15
Wakame Cucumbers, Sweet Ginger-Thai Chile Emulsion

**POINT JUDITH CALAMARI &
ZUCCHINI FRITTI 11**
Lemon Caper Aioli, San Marzano Tomato Dipping Sauces

SOUTH BEACH "SLIDERS" 11
Angelo's Handmade Meatballs, Melted Provolone, San Marzano

LIBBY'S THAI ANGEL CHICKEN WINGS 11
Hand Stuffed, Neuske Sausage, Glass Noodle and Cilantro Filling, Candied Jalapeno and Thai Basil "Popper Jelly"

**BAROLO BRAISED PETITE BONELESS
WAGYU BEEF SHORTRIB 14**
Horseradish Crema, Focaccia Crostini

MAHOGANY GLAZED CHICKEN DRUMETTES 10
Crystals Ginger-Chile Glaze, Maytag Bleu Cheese Dip, Celery Stix

VEGETARIAN TRIO 14
Santa Fe Black Bean Torta with Pico, Sicilian Grilled Eggplant Cake with Balsamic Garlic Candy, Classic Truffled Portobello and Coach Farm Goat Cheese Torte

CLAMS CASINO "NUEVO CLASSICO" 13
Applewood Bacon, Candied Garlic Salsa, Cilantro-Buttered Lobster Bread Crumbs

CRISPY VEGETARIAN IMPERIAL EGGROLLS 10
Shiitake, Tofu, Ponzu Pickled Cabbage, House Mustard and Peanut Dipping Sauces

SOUTH PHILLY "BEIGNETS" 10
Melted House Mozzarella and Sweet Basil Filling, Super Smooth San Marzano Tomatoes

HALF POUND CERTIFIED PRIME BURGER 12
Maytag Blue, Caramelized Onions, House Catsup, Truffle Parmesan Fries

FRIED GULF GROUPE SANDWICH 13
House Tartar, Lettuce, Tomato, Toasted Herb Bun, Truffle Parmesan Fries

MACARONI

ORGANIC SPINACH FETTUCCINE "CARBONARA" 15
Applewood Bacon, Sundried Tomatoes, Caramelized Onions, Sweet Peas, Crispy Soft Boiled Egg

BUFFALO MOZZARELLA STUFFED GNOCCHI 9
Slivered Garlic, San Marzano Tomato Sauce (Add Angelo's Meatballs 4)

FOUR CHEESE AND PEAR TORTELLONI 15
White Truffle Crema

CHINESE CHICKEN DUMPLING STIR FRY 12
Water Chestnuts, Rainbow Veggies, Shiitake Mushrooms, Green Onion, Tamarind Soy Broth

SCAMPI SPAGHETTI 21
Whitewater Clams, Gulf Shrimp, Candied Garlic, Pinot Grigio, Grape Tomatoes, Basil Sweet Butter

MAINE LOBSTER MAC 'N CHEESE 30
1/2 Maine Lobster, Gruyere-Lobster Cream, Long Stem Artichokes, Elbow Macaroni

**RIGATONI "AL FORNO";
CRUSHED MEATBALL BOLOGNAISE 12**
Mozzarella Fresca, San Marzano Tomato Sauce, Whipped Ricotta

LIBBY'S CLASSICS

CEDAR WRAPPED ORGANIC WILD ALASKAN SALMON 25
Maple-Dijon Crust, Sauteed Asparagus

TWIN JUMBO LUMP CRABCAKES 27 LG / 12 SM
Creole Spiced Fall Vegetable, Yukon Mashers

BONELESS WAGYU BEEF SHORTRIBS 24
Shallot-Barolo Braising Jus, Horseradish Crema, Gorgonzola Mashed Cauliflower

PAN SAUTEED VEAL PAILLARD 19
Focaccia Crumb Crust, Melted Fontina, Penne Pasta, San Marzano Tomatoes

MISO GLAZED CHILEAN SEA BASS 34
Baby Bok Choy, Shiitake Mushroom and Roast Corn Hash Browns

LIBBY'S STUFFED CHICKEN "CORDON BLEU" 22
Boursin & Prosciutto Filling, Milanese Crust, Skinny Beans, Citrus-Mustard Butter

GENERAL TSO'S INSPIRED CRISPY SHRIMP 25
Honey Wasabi Glaze, Rock Shrimp Fried Rice, Tempura Vegetables

7-DAY FAMOUS MAHI TACOS 19
Soft Tortillas, Aztec Style Slaw, Pico di Gallo, Chipotle Sour Cream, Avocado

OUR ULTIMATE BAKED TO ORDER POT PIE 21
Organic Chicken "A La King", Truffled Wild Mushroom Cream, Roasted Corn, Sweet Peas, White Cheddar and Gruyere Crust.



ANDERSON FARMS GRASS FED 18 OUNCE BONE IN RIB EYE MP

Creamy Yukon Gold Potato Puree, House Steak Sauce, Garlic Candy

SPECIALTIES

CHICKEN MILANO, DIJON CRUMB CRUST 24
Handmade Sweet Potato Agnelotti, Garlicky Baby Spinach, Pinot Noir Jus

HONEY WASABI BARBEQUED MAHI MAHI 24
Rock Shrimp Fried Rice, Tempura Vegetables

BLUE CRAB CRUSTED DIVER SCALLOPS 27
Crispy Potato Pancake, Caprese Salad, Lemon-Caper Aioli

STUFFED COLORADO LAMB CHOP "INSIDE-OUT" 27
Wrapped in Neuske Farms Currant and Pinenut Sausage, Buttered Roman Artichoke Tapenade, Golden Cous Cous

BARREL CUT 8 OUNCE FILET MIGNON 36
Blue Cheese and Candied Garlic Crust, Crispy Potato Pancake, Asparagus, Pinot Noir Jus

12 OUNCE KORUBUTA PORK CHOP 26
Dr. Pepper and Dark Cherry Glaze, Braised Red Cabbage, Maple Whipped Sweet Potatoes, House Mustard Dipping Sauce

WAGYU SKIRT STEAK 23
Miso-Chile Marinated Wagyu Skirt Steak, Shiitake Mushroom and Roasted Corn Home Fries, Tempura Vegetables

STEAMED WILD ALASKAN HALIBUT 28
Parchment Wrapped, Long Stem Artichokes, Kalamata Olives, Capers, Cous Cous, San Marzano Tomato Puree

YELLOWFIN TUNA "NORI MIGNON" 30
Mango-Teriyaki and Panko-Nori Crust, Sushi Rice and Wakame Cucumber Salad, Ginger-Thai Emulsion

SIMPLY GRILLED

ANDERSON FARMS GRASS FED FILET MIGNON MEDALLIONS 19

MAHI MAHI 16

SUSTAINABLE SALMON 16

GULF SHRIMP 19

SEA SCALLOPS 20

ASHLEY FARMS CHICKEN BREASTS 14

YELLOWFIN TUNA "CHOP STEAK" 14

WAGYU SKIRT STEAK 17

Choice of Sauteed Asparagus, Steamed Broccoli Crown or Yukon Gold Potato Puree

SIDES 7

- MAPLE WHIPPED SWEET POTATOES
- CREAMY YUKON GOLD POTATO PUREE
- CRISPY POTATO PANCAKE, HORSERADISH CREMA
- LIBBY'S CLASSIC TRUFFLE FRIES
- RAINBOW VEGGIE GINGER FRIED RICE
- ARTICHOKE FRITTI, TRUFFLE AIOLI
- STEAMED BROCCOLI CROWN
- SAUTÉED ASPARAGUS
- SAUTÉED SKINNY GREEN BEANS
- MAC N' CHEESE
- GORGONZOLA MASHED CAULIFLOWER

SPECIALTY SAUCES 2

House Steak Sauce, San Marzano Tomato Sauce, Ginger Thai Emulsion, House Mustard, Doctor Pepper-Dark Cherry Glaze, Pinot Noir Jus, Barolo Sauce, Horseradish Crema, Balsamic Garlic Candy, Tamarind Soy Broth

Thanks For Voting Libby's Your Favorite...



Ask about our private dining and catering