

COLD PLATES

PEACHTREE FARMS DEVEILED 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

MADE TO ORDER MOZZARELLA 10

Fresh Basil, Pickled Red Onion, Grilled Long Stem Artichoke, Aged Balsamic, Organic Olive Oil

HOT PLATES

BASKET OF LIBBY'S WARM DINNER BISCUITS & TRIO OF SPREADS 6

ORGANIC AND 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 AND ZUCCHINI FRITTI 11

Lemon Caper Aioli, San Marzano Tomato Dipping Sauces

SOUTH PHILLY "BEIGNETS" 10

Melted House Mozzarella and Sweet Basil Filling, Super Smooth San Marzano Tomatoes

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

CRISPY VEGETARIAN IMPERIAL EGGROLLS 10

Shiitake, Tofu, Ponzu Pickled Cabbage, House Mustard and Peanut Dipping Sauces

MAHOGANY GLAZED CHICKEN DRUMETTES 10

Crystals Ginger-Chile Glaze, Maytag Bleu Cheese Dip, Celery Sticks.

GREENS

OUR HOUSE SALAD 10 LG / 6 SM

Simple Organic Greens, Cucumber, Cherry Tomatoes, Ricotta Salata, Golden Balsamic Vinaigrette

LIBBY'S GRILLED VEGETABLE CHOP SALAD 11 LG / 7 SM

Truffle Roasted Seasonal Organics, Lemon, Shaved Reggiano

HEARTS OF ROMAINE CAESAR 10 LG / 6 SM

Focaccia Croutons, Tuscan White Anchovy, Cherry Tomatoes

ASIAN PEAR SALAD 12 LG / 8 SM

Butter Lettuce, Maytag Blue Cheese "Beignets", Candied Walnuts, Sherried Fig Vinaigrette

SOUTHWESTERN SPINACH SALAD 10 LG / 6 IND

Warm Cornflake Crusted Queso Fresco, Mandarin Styled Kashmir Oranges, Toasted Pumpkin Seeds, Citrus Chipotle Vinaigrette

FAMOUS ICEBERG WEDGE 17 LG / 9 SM

Prosciutto, Maytag Blue Cheese, Applewood Bacon, Cherry Tomatoes, Onion Rings

TWICE BAKED COACH FARM GOAT CHEESE SOUFFLÉ 12

Limestone Bibb Lettuce, Organic Berries, Curried Hazelnut Dressing

GRILLED ALASKAN SALMON SALAD 12

Chinatown Vegetables, Organic Greens, Wakame, Sesame Vinaigrette

GRILLED SKIRT STEAK SALAD 13

Organic Greens, Citrus-Chipotle Glaze, Aztec Slaw, Toasted Pumpkin Seeds

WEST COAST PRIME BURGER SALAD 12

Leaf Spinach, Marinated Tomatoes, Charcoaled Peppers, Cucumber, Coach Farm Goat Cheese, Golden Balsamic Vinaigrette

GRILLED SEA SCALLOP CAPRESE 15

Organic Greens, Cherry Tomatoes, Kalamata Olives, Golden Balsamic

***Complimentary Grilled Chicken on any Large Salad.**

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

HAND HELDS

All Sandwiches Served with Lion's Head Fries

GINGER-TERIYAKI GRILLED MAHI-MAHI 14
Pickled Ginger, Wakame Cucumbers, Mustard Miso Glaze

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

SHAVED PHILLY CHICKEN CHEESE STEAK 12
Caramelized Onions, Melted White Cheddar

VEGETARIAN BLACK BEAN "SLIDERS" 10
Avocado, Pico Di Gallo, Chipotle Sour Cream

GRILLED ASHLEY FARMS BREAST OF CHICKEN 12
Melted Gruyere, Prosciutto, Caramelized Onions, Toasted Ciabatta Bun

BURGERS

All Burgers Served with Truffle Parmesan Fries

HALF POUND CERTIFIED PRIME BURGER 10
Maytag Blue, Caramelized Onions, House Catsup

HALF POUND PRIME BURGER "CORDON BLEU" 10
Prosciutto and Herbed Boursin Topping

ULTIMATE MUSHROOM CHEESEBURGER 10
Melted Gruyere, Provolone, Fontina, Roasted Cremini Mushrooms

HOUSE ROASTED TURKEY CLUB 12
Applewood Smoked Bacon, Avocado, Beefsteak Tomato, Romaine Lettuce, Dijonnaise

ANGELO'S TWIN MEATBALL "SLIDERS" 11
Melted Provolone, San Marzano Tomatoes, Krystal Buns

THE "LIBBSTACKER" 14
OUR FAMILY'S ALL TIME FAVORITE
Truffled Kobe Meatloaf Club: Stacked with Prosciutto Di Parma, Melted White Cheddar, Crispy Shoestring Onions, Roasted Mushrooms, Romaine Lettuce, Beefsteak Tomato

ALL NATURAL WHITE MEAT TURKEY BURGER 11
Queso Fresco, House Salsa, Cilantro, Avocado, Lettuce, Tomato

GINGER TERIYAKI YELLOWFIN TUNA BURGER 15
Pickled Ginger and Miso Mustard Glaze

LUNCHEON SPECIALTIES

TODAY'S ORGANIC OMELET 10
Served with a Small Green Salad

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

LIBBY'S GRILLED KOBE MEATLOAF 11
Yukon Mash Potatoes, Skinny Beans, Black n' Tan Onion Ring

CHICKEN CUTLET PARMIGIANA 12
Penne Pasta, San Marzano Tomatoes

MAHI MAHI TACOS 13
2 Soft Flour Tortillas, Avocado, Aztec Slaw, Chipotle Sour Cream, Seasoned Fries

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

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

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

BUSINESS LUNCH SPECIAL 9

SERVED WITH A CUP OF LIBBY'S SOUP OF THE DAY. GUARANTEED IN 15 MINUTES. ASK YOUR SERVER FOR TODAY'S FEATURE.

Thanks For Voting Libby's Your Favorite...



Ask about our private dining and catering