



THE LIBERTINE

Dinner Menu

STARTERS

CHICKEN NOODLE SOUP

6

MALAPEQUE OYSTERS

persian cucumber, mignonette
3.00 per piece

STEAMED P.E.I MUSSELS

white wine, garlic, tomatoes
12

DEVILS ON HORSEBACK

gorgonzola, stuffed dates, bacon, almonds
9

CAESAR SALAD

anchovies, croutons, parmesan shavings
9
add Chicken
13
add Shrimp
14

WARM GOAT CHEESE SALAD

baby greens, heirloom beets, balsamic walnuts
10

MAC & CHEESE

herbed parmesan crust, white truffle oil
12

ENTRÉES

ROASTED COD

Baby romaine, edamame, oyster mushrooms,
fingerling potato
18

PAN SEARED MAINE CRAB CAKE SALAD

Seasonal greens, haircot verts,
charred corn vinaigrette
13

LOBSTER ROLL

cucumber crème fraiche, bibb lettuce,
pickled red onion
M/P

ROASTED SALMON

baby bok choy, wild mushrooms, corn,
pinot reduction
18

SEAFOOD SLIDER TRIO

seared tuna, grilled salmon, shrimp cake, fries
14

SIDES

Haricot Verts
Seasonal Greens
Spiced French Fries
Red Quinoa, mint, walnuts, lime
5

CHICKEN CLUB

applewood smoked bacon, pesto (nuts),
Swiss cheese, lettuce tomato, fries
12

ROASTED BONELESS ½ CHICKEN BREAST

goat cheese, polenta, arugula, carrot,
black currants, pinenuts, balsamic reduction
18

STEAK SALAD

romaine & baby spinach, cucumber,
blue cheese, shoe string potatoes,
balsamic vinaigrette
15

STEAK FRITES

Hanger steak, seasonal vegetables,
bordelaise sauce
22

THE BEAR BURGER

swiss cheese, thick cut
bacon, lettuce, tomato, red onion
Thousand Island dressing, fries
15

DESSERTS

Crème Brulee
Seasonal Fruit Tart
Ice Cream/Sorbet Trio
Junior's™ Cheese Cake
Junior's™ Chocolate Cake
9