

Liberty

EST. 1975

*Authenticity in taste is what makes you walk through
the same door over and over again!*

Appetizers

It is the love and joy of being together that drives us to cook, eat and share!

Flaming Saganaki

Flaming kasseri cheese, imported straight from Greece, simmered down with lemon and brandy 12

Fried Calamari

Fresh calamari lightly fried and served with our homemade marinara sauce 15

Chicken Quesadillas

Grilled chicken breast, onions, green peppers and sharp aged cheddar folded inside a grilled tortilla and served with salsa and sour cream 15

Homemade Guacamole

Made to order with avocados, pico de gallo, lime and served with homemade tortilla chips 12

Paninis & Wraps

*Each panini and wrap is served with a complimentary cup of soup and your choice of French fries, fresh fruit or potato salad. All paninis are served on sourdough bread. *House salad for soup +2*

Chicken Pomodori Panini

Grilled chicken breast, avocado, fresh basil, arugula, Swiss and mayonnaise 15

California Turkey Panini

Slow-roasted turkey breast, bacon, avocado, tomato, Swiss, arugula and mayonnaise 15.5

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, shaved parmesan cheese and Caesar dressing 14.5

Bacon Turkey Ranch Wrap

Slow-roasted turkey breast, bacon, sharp aged cheddar, lettuce and tomato with ranch dressing 14.5

Buffalo Chicken Wrap

Crispy buffalo chicken, sharp aged cheddar, corn, pico de gallo and lettuce with buffalo ranch dressing 14.5

Club Sandwiches

*Each club sandwich is served with a complimentary cup of soup and your choice of French fries, fresh fruit or potato salad. *House salad for soup +2*

Turkey Club

Triple decker club with slow-roasted turkey breast, bacon, lettuce and tomato with mayonnaise on white toast 15

King of Clubs

A unique double-decker club on pita bread with slow-roasted turkey breast, bacon, avocado, Monterey Jack cheese, lettuce, tomato and mayonnaise 16.5

BLT Club

Triple decker club with bacon, lettuce, tomato and mayonnaise on white toast 14

Burgers & Beyond

*We use Angus Beef® for all our daily hand packed burgers. We are not responsible for burgers ordered 'well done'. Each burger is served with a complimentary cup of soup and your choice of French fries, fresh fruit or potato salad. *House salad for soup +2*

Classic

Sliced red onion, lettuce and tomato 13

Create Your Own Burger

Additional ingredient 1 each: Sharp aged cheddar, feta, American, Swiss, mushrooms, grilled onions

Premium ingredients 1.5 each: bacon, avocado, fried egg, pico de gallo

Patty Melt

American cheese and grilled onions on dark rye 15

The Liberty

Sharp aged cheddar, bacon and a fried egg 15

Ask your server for your favorite cocktail!

MIXED DRINKS

Gin – Rum – Scotch – Tequila – Whiskey – Vodka

Manhattan – Martini – Old Fashion

BEER

Budweiser – Bud Light – Miller – Miller Lite

Alaskan Husky IPA – Becks – Heineken

Sam Adams Boston Lager – Stella Artois

RED WINE

Cabernet Sauvignon – Merlot – Pinot Noir

WHITE WINE

Chardonnay – Moscato – Pinot Grigio – Sauvignon Blanc

Signature Sandwiches

Each sandwich is served with a complimentary cup of soup and your choice of French fries, fresh fruit or potato salad.

**House salad for soup +2*

Smoked Salmon Delight

Smoked salmon on light rye bread with cream cheese, red onions, lettuce and tomato 19

Reuben

Corned beef on grilled marble rye with thousand island dressing, sauerkraut and melted Swiss cheese, served open faced 16.5

Blackberry Turkey

Slow-roasted turkey breast, bacon, avocado, blackberry mascarpone spread and arugula on seven grain bread 16.5

Chicken Caprese

Grilled chicken breast, mozzarella cheese, lettuce, tomato and basil mayonnaise on focaccia bun 15.5

Gyro Sandwich

Join us on a culinary journey across the world. Tender thin slices of our gyro meat with onions, tomato and homemade tzatziki sauce wrapped in a pita bread 15

Tuna Melt

Two generous scoops of premium albacore tuna salad with melted American cheese and served on top of a toasted English muffin 14

Tuna Salad

Premium albacore tuna salad with mayonnaise and celery, lettuce and tomato on whole wheat bread 13.5

Chicken Salad

All natural roasted chicken with mayonnaise, pecans, lettuce and tomato on seven grain bread 13.5

Corned Beef

Tender corned beef piled high on rye bread 15

Ultimate Grilled Cheese

Take this classic sandwich to the ultimate level – with sharp aged cheddar and Monterey Jack cheese on seven grain bread 12.5

Add Bacon or Ham 3

Sliced Turkey

Slow-roasted turkey breast, lettuce, tomato and mayonnaise on whole wheat bread 13.5

BLT

Crispy bacon, lettuce and tomato with mayonnaise on white toast 12.5

Salad Creations

Each salad is served with a complimentary cup of soup.

Homemade Dressings: Ranch, French, Greek, Thousand Island, Garlic, Honey Dijon, Bleu Cheese, Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette & House Vinaigrette

Chopped

Mixed greens, grilled chicken breast, tomatoes, avocado, cucumbers, red onions, bacon, hard boiled egg and imported feta with our house vinaigrette dressing **14.5**

Cobb

Mixed greens, grilled chicken breast, crumbled bleu cheese, sharp aged cheddar, bacon, tomatoes and hard boiled egg with bleu cheese dressing **14.5**

Aristotelian

Mixed greens, tomatoes, red onions, cucumbers, imported feta, Kalamata black olives, hard boiled egg, garbanzo and kidney beans with our homemade Greek dressing **13**

Add Grilled Chicken Breast **3**

Spanakopita

One thing that really makes us happy is a well made spanakopita, and you won't be able to contain yourself from cutting into it! Filo dough stuffed with imported feta and spinach, served with a small Aristotelian salad **15**

Julienne

Mixed greens, ham, slow-roasted turkey breast, American & Swiss cheese, hard boiled egg, tomatoes and cucumbers with your choice of dressing **15**

Cool & Refreshing

Berry Bliss Greek Yogurt

Homemade Greek yogurt served with fresh berries, granola and locally sourced honey **13**

Healthy Approach

Creamy cottage cheese topped with raisins, seasonal fresh fruit and your choice of protein:

Hamburger Patty **15** Grilled Chicken **15** Salmon **17**

Tuna or Chicken Salad Plate

Choose either tuna or chicken salad stuffed into an avocado with cottage cheese, raisins and fresh fruit **16**

Soup or House Salad & ½ Sandwich

Pair ½ of a deli signature sandwich with a cup of our daily soup or a house salad, served a la carte **11**

Soup & House Salad **10**

Beverages

Coffee **3**

Our own blend of dark roast Kona coffee

Assortment of Hot Teas **3**

Hot Chocolate **3.50**

Milk **3** Chocolate Milk **3.5**

Soda **3**

Coke, Diet Coke, Sprite, Root Beer, Lemonade

Unsweetened Iced Tea **3**

Raspberry Iced Tea **3.75**

Fresh Squeezed Orange Juice **5**

Fresh Squeezed Grapefruit Juice **5**

Apple, Cranberry, Tomato or V8 Juice **4**

Milkshake **5.5**

Vanilla, Chocolate, Strawberry, Nutella, Peanut Butter

Smoothie **6.5**

Strawberry-Banana, Mango Tango, Berry Blast

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Please note that our kitchen is not certified gluten-free. We cannot guarantee that cross-contact with foods containing gluten will not occur. Please mention to your server that you are ordering a gluten-free meal for health purposes.

Not responsible for lost or stolen items. Parties of 6 or more are subject to 20% gratuity.

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From our Broiler

Other restaurants offer traditional meals, we offer our meals full of tradition. Our entrees are served with your choice of soup or House salad. We are not responsible for steaks ordered 'well done'.

Rib Eye Steak

Our prime steak escapes classic performance and hides tasty contrasts that speak directly to the heart. Well-marbled, deliciously juicy ribeye cooked to your perfection and served with vegetables and your choice of potato **Market Price**

Mediterranean Style Skirt Steak

The King of our homemade specialties! This is an excellent example of the magnificent cooking throughout the years at this establishment. When you try this dish, you will be surprised at how truly delicious it tastes. Skirt steak cooked to your perfection and seasoned with our very own herbs and spices. Served with vegetables and your choice of potato **30**

Barbecue Baby Back Ribs

This is a monumental dish of great proportions. There are ribs and then there are LIBERTY'S RIBS! Tender baby back ribs covered with our homemade BBQ sauce and served with vegetables and your choice of potato **Half Slab 20 Full Slab 30**

Veal Lemone

Ordering this dish should be a win-win situation for everyone involved, especially the connoisseur. Tender veal lightly fried and finished with wine, fresh garlic, lemon zest and capers. Served with vegetables and Yukon gold potatoes **20**

Greek Style Pork Chops

Two center-cut all natural pork chops broiled simple and left alone to dance with the olive oil, fresh herbs and spices and served with vegetables and Greek style oven roasted potatoes **22**

Greek Style Chicken

Arguably impossible to go wrong with this dish! Half a chicken marinated with olive oil, lemon, fresh herbs and spices and served with vegetables and Greek style oven roasted potatoes **20**

Baby Calf's Liver

This dish can coax any non-liver eater into trying this authentic dish. Pan-fried tender liver sautéed with olive oil, caramelized onions and finished with white wine. Served with vegetables and mashed potato **23**

Chopped Steak

Go ahead and indulge! Black Angus Beef® and caramelized onions cooked to perfection and served with vegetables and your choice of potato **21**

Italian Specialties

Our Italian specialties are served with your choice of soup or House salad.

Veal Parmesan

There are lots of recipes that subject this dish; ours is a dynasty! Tender veal lightly fried and prepared with our homemade marinara sauce, combined with pasta of the day and topped with mozzarella cheese **20**

Pasta a la Napolitana

This is the dream of all Italian dishes, it can put a smile on anyone's face the moment it reaches your mouth. Our homemade marinara sauce combined with pasta of the day, topped with asiago cheese and fresh garlic bread **15**

Add Italian Sausage or Grilled Chicken **3** Add Jumbo Shrimps **7.5**

Chicken Marsala

This dish represents how desirable a family meal is on a plate. Grilled chicken breast lightly battered and cooked until tender, mushrooms, garlic and marsala wine topped with asiago cheese **20**

Ravioli a la Vodka

This is the the real thing—traditional, like grandmas. Homemade ravioli stuffed with Italian meat and finished with vodka sauce. Served with shaved asiago cheese and garlic bread **18**

Fresh Seafood

Our fresh seafood entrees are served with your choice of soup or House salad.

Mediterranean Filet of Salmon

The color steals the show while the texture and taste sign a dream. Fresh Norwegian salmon topped with baked artichoke hearts, sun-dried tomatoes, black olives and spinach finished with cream sauce and served over rice **21**

Breaded Shrimps

Jumbo shrimps covered and lightly fried with our very own beer batter, served over a bed of arugula and with your choice of potato **24**

Salmon Piccata

The gifts of the sea and techniques of our kitchen come together to make this plate irresistible. Fresh Norwegian salmon finished with olive oil, capers, lemon and white wine. Served over rice and with vegetables **21**

 Signature Item

Good food is what people know us for and good service is what keeps them coming back!