

Appetizers

These are monumental, only Liberty customers can ascend to at a moments notice.

FLAMING SAGANAKI

It should come as no surprise, that this is the way you get a sense of the flavor cheese gets when it's on fire 7.99

FRIED CALAMARI

As adventurous as we Americans are, we are quite squeamish when it comes to eating uncommon foods. Crispy Calamari Coated in Egg and Seasoned Flour, Deep-Fried and Served with Our Marinara Sauce 9.99

CHICKEN QUESADILLAS

Delicious Chicken, Onions, Peppers and Cheddar Cheese Folded Inside a Grilled Tortilla, Served with Salsa and Sour Cream 8.99

ITALIAN FLAT BREAD

The thing that really works brilliantly with this Flatbread is the Fresh Sauce and Cheese, Italian Sausage and Fresh Basil 8.99

Wraps

We have worked to develop four delicious Wraps and your continued curiosity keeps our cooking exciting. Wraps are Served with Your Choice of French Fries or Our Homemade Potato Salad or Fruit Cup and Complimentary Soup.

CHICKEN CAESAR

Tender Sliced Chicken Strips and Romaine Lettuce Tossed with Shaved Parmesan Cheese and Caesar Dressing 9.99

BACON TURKEY RANCH WRAP

Tender Sliced Turkey Breast, Bacon, Cheddar Cheese, Lettuce and Tomato Topped with Ranch Dressing 9.99

BUFFALO CHICKEN WRAP

Fried Buffalo Chicken, Cheddar Cheese, Corn, Pico de Gallo and Ranch Dressing 9.99

MEDITERRANEAN CHICKEN WRAP

Grilled Chicken Breast, Lettuce, Tomato, Cucumber, Kalamata Olives, Onions, Feta Cheese and Greek Dressing 9.99

Triple Deckers

TURKEY CLUB

Fresh Oven-Roasted Sliced Turkey Breast, Smoked Bacon, Lettuce and Tomato with Mayonnaise 10.49

KING OF CLUBS

A Unique Double-Decker Club Piled High with Sliced Turkey, Smoked Bacon, Avocado and Jack Cheese, Served on Tasty Pita Bread with Lettuce, Tomato and Mayonnaise 10.49

B.L.T. CLUB

Smoked Bacon, Fresh Leaf Lettuce, Tomato and Mayonnaise on White Toast 9.99

Paninis

Come and see what all the fuss is about!

TURKEY RANCH

Slow-Roasted Turkey Breast and Spinach with Ranch Dressing and Asiago Cheese on Sourdough Bread 9.99

ROAST BEEF

Tender Roast Beef Piled High with Cheddar Cheese, Tomato, Dijon and Mayonnaise on Sourdough Bread 9.99

CHICKEN POMODORI

With the best products & sustainable ingredients we prepare the perfect sandwich! Chicken, Avocado, Fresh Basil, Fresh Arugula & Swiss on Sourdough Bread 9.99

SMOKED SALMON PANINI

Smoked Salmon, Basil Mayo, Red Onions, Tomato, Spinach and Cream Cheese on Sourdough Bread 13.99

Combos

SOUP OR SALAD & 1/2 SANDWICH

Pair One-Half of a Deli Sandwich with a Bowl of Our Daily Soup or a House Salad, Served A La Carte 7.99

SOUP & SALAD 7.99

Ask your server for your favorite cocktail!

Eat well and always order a glass of wine, you deserve it!

MIXED DRINKS

SCOTCH - VODKA - MARTINI
COGNAC - MANHATTAN
GRAND MARNIER

BEER

BUDWEISER - BUD LIGHT
MILLER - MILLER LITE
STELLA ARTOIS - HEINEKEN
SAM ADAMS BOSTON LAGER

RED WINE

PINOT NOIR - MERLOT
CABERNET SAUVIGNON

WHITE WINE

PINOT GRIGIO
SAUVIGNON BLANC
RHINE - WHITE ZINFANDEL
CHARDONNAY - MOSCATO

Beverages

SIP, SAVOR, SMILE!

COFFEE 2.19

Regular or Decaffeinated - we Feature Our Own Dark Roasted Coffee

ASSORTMENT OF HOT TEAS 2.19

MILK, WHOLE OR SKIM

REG. 1.99 LG. 2.49

CHOCOLATE MILK

REG. 2.19 LG. 2.99

HOT CHOCOLATE

with Whipped Cream 2.59

ICED TEA 2.19

SMOOTHIES 5.99

SODA, Free Refills

Classic Coke and Diet Coke, Sprite, Lemonade or Root Beer 2.19

FRESH SQUEEZED

ORANGE JUICE

REG. 2.99 LG. 3.79

TOMATO, CRANBERRY,

PINEAPPLE, GRAPEFRUIT OR APPLE JUICE

REG. 2.59 LG. 2.99

MILK SHAKES 3.99

•BREAKFAST MENU BY REQUEST•

Salad Creations

All Salads are Served with a Cup of Our Homemade Soup.

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

CHOPPED SALAD *GF*

With Grilled Chicken Breast, Tomatoes, Avocado, Cucumbers, Red Onion, Smoked Bacon, Hard-Boiled Egg and Feta Cheese, Served with Our House Vinaigrette Dressing 9.99

COBB SALAD *GF*

Mixed Greens with Grilled Breast of Chicken, Crumbled Bleu Cheese, Cheddar, Chopped Smoked Bacon, Tomatoes and Chopped Hard-Boiled Egg, Served with Bleu Cheese Dressing 9.99

OUR SIGNATURE SPANAKOPITA

One thing that really makes us happy is a well made Spanakopita: Stuffed with Feta Cheese and Spinach. And you can barely contain yourself from cutting into it. It Comes with a Small Greek Salad 9.99

CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan Cheese and Homemade Spicy Croutons with Our Classic Caesar Dressing 8.49
WITH CHICKEN 10.49

ARISTOTELLIAN SALAD *GF*

Mixed Greens with Chopped Tomatoes, Sliced Red Onions, Cucumbers, Imported Feta Cheese, Black Olives and Chopped Hard-Boiled Egg, Sprinkled with Garbanzo and Kidney Beans and Served with Our Own Greek Dressing 9.49
WITH CHICKEN 11.49

JULIENNE SALAD *GF*

Mixed Greens with Ham, Turkey, American Cheese, Swiss Cheese, Tomatoes, Cucumbers and a Hard Boiled Egg. Served with Your Choice of Dressing 9.99

SPINACH, ARUGULA & GOAT CHEESE SALAD *GF*

Baby Spinach, Fresh Arugula, Goat Cheese, Fresh Strawberries, Crushed Walnuts, Smoked Bacon and Red Onion, Served with Our Housemade Balsamic Vinaigrette Dressing 9.99

Cool & Refreshing

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

HEALTHY APPROACH *GF*

Served with Your Choice of Blackened or Broiled Chicken, Beef Patty, or Salmon, with Creamy Cottage Cheese and Seasonal Fresh Fruit, Topped with Raisins 10.49

TUNA OR CHICKEN SALAD PLATE *GF*

Choose Either Tuna or Chicken Salad Stuffed into a Tomato with Cottage Cheese and Fresh Fruit 10.49
On top of an Avocado 11.49

Superb Sandwiches

We provide options for every palate with a commitment to local & sustainable ingredients. All Sandwiches are Served with Your Choice of French Fries or our Homemade Potato Salad or Fruit Cup and Complimentary Soup.

SMOKED SALMON DELIGHT

On Light Rye Bread with Cream Cheese Spread and Deli-Smoked Salmon, Red Onions, Lettuce and Tomatoes 13.49

REUBEN SANDWICH

Classic Corned Beef on Grilled Marble Rye Open Face with Thousand Island Dressing, Sauerkraut and Melted Swiss Cheese 10.99

ULTIMATE GRILLED CHEESE

With Cheddar and Monterey Jack Cheese, on Seven Grain Bread 8.49
WITH BACON 9.49

CHICKEN CAPRESE

Chicken Breast with Mozzarella Cheese, Lettuce, Tomato and Basil Mayonnaise, on Focaccia Bread 10.49

CORNED BEEF SANDWICH

Lean Corned Beef Sliced Thin and Piled High, Served on Light Rye 9.99

TUNA MELT

Two Generous Scoops of Albacore Tuna Salad Topped with Melted American Cheese and Served on Top of Toasted English Muffin 10.49

TUNA SALAD

Freshly Made Albacore Tuna Salad with Mayonnaise, Lettuce and Tomato, on Seven Grain Bread 8.99

CHICKEN SALAD

All-Natural Roasted Chicken and Pecans with Mayonnaise, Lettuce and Tomato, on Seven Grain Bread 9.49

SLICED TURKEY

Slow-Roasted Turkey with Dijon Mayonnaise, Lettuce and Tomato, on Whole Wheat Bread 10.49

CALIFORNIA TURKEY SANDWICH

Slow-Roasted Turkey, Crisp Smoked Bacon, Fresh Sliced Avocado, Tomato, Swiss Cheese, Arugula and Mayo, on Grilled Sourdough Toast 10.49

B.L.T. ON 21

We have given our B.L.T. an added dimension.

Thickly-Sliced Smoked Bacon, Romaine Lettuce, Mayo and an Egg Nestled Between our Grilled Sourdough Bread 9.79

Burgers

STEP UP TO THE PLATE! We Use Angus Beef® for All Our Daily Hand Packed Burgers. There may not be a more universally revered sandwich in America than the Burger!

THE CLASSIC BURGER

A Gigantic Old Fashioned Chop House Hamburger Served with a Slice of Raw Red Onion, Lettuce and Tomato on Pretzel Bun 8.99
Add Cheese, 89¢

LIBERTY BURGER

A Delicious Hand Packed Burger Grilled and Topped with Cheddar Cheese, Bacon and a Fried Egg. Served on Pretzel Bun with our Delicious Sweet Potato Fries 11.49

CALIFORNIA BURGER

Olé! A Delicious Hand Packed Burger Grilled and Topped with Avocado, Pico de Gallo and Cheddar Cheese on Brioche Bun, Served with Fresh Fruit 10.99

PATTY MELT

8 oz. Black Angus Burger Topped with Grilled Onions and American Cheese, on Dark Rye 9.99

BURGER YOUR WAY

Start with Our Half-Pound Top Sirloin Angus Burger Char-Grilled to Order and Served with Lettuce, Tomato and Onion on a Fresh Bun 9.29
ADD CHEESE (American, Swiss, Cheddar, Provolone, Feta or Gorgonzola Bleu Cheese), Bacon, Mushrooms, Avocado, Spinach or Pico de Gallo for **89¢ Per Item**



The Fine Print

CASH

AMERICAN EXPRESS

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DISCOVER

DEBIT

Freedom ain't free & neither are "extra" sides!

In compliance with the Illinois Department of Health, restaurants are required to provide you with the following statement: "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."

GF Please note 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.

Other restaurants offer traditional meals.
We offer our meals full of tradition.

Liberty Entrées

Served with Choice of Soup, Tomato Juice, Salad or Cottage Cheese, Choice of Potato*, Vegetable, Dinner Rolls and Butter (*Except when Rice or Pasta are Served)

Italian Specialties

Restaurants have forgotten the beauty of Home Cooking, that factor here is essential. Served with Pasta of the Day.

VEAL PARMESAN

There are lots of recipes that subject this dish; Ours is a DYNASTY. This Entrée is Tender Veal Lightly Coated with Flour. It is Prepared with a Homemade Hearty Marinara Sauce, Combined with Pasta of the Day and Asiago Cheese 15.49

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. With Marinara Sauce 10.49

CHICKEN MARSALA

This dish represents how desirable a family meal is on a plate. Chicken Breast Lightly Battered and Cooked 'till Tender, Prepared with Mushrooms, Garlic and Marsala Wine 14.49

RAVIOLI A LA VODKA

These are the real thing, traditional, like grandmas. Homemade Ravioli Stuffed with Italian Meat, Cooked to Perfection and Finished with Vodka Sauce. Served with Shaved Parmesan Cheese and Garlic Bread. It was then and it is today delicious!!! 13.49

Fresh Fish & Seafood

MEDITERRANEAN FILLET OF SALMON

You can judge the commitment and skill level of our kitchen staff by the way this dish is served to you: Topped with Baked Artichoke Hearts, Sun-Dried Tomatoes, Black Olives and Spinach with Cream Sauce 14.49

GULF SHRIMP

And now lets discuss our Six Large Fan-Tail Shrimp Lightly Breaded and Fried Until Golden Brown 17.49

SALMON PICCATA

The gifts of the sea and techniques of our kitchen come together to make this plate irresistible: Olive Oil, Capers, Lemon and White Wine on Rice 14.49

Desserts

SEASONAL DESSERTS

Ask your Server What's New and Delicious



From Our Broiler

At Liberty Restaurant We Use Angus Beef®, Only the Finest Quality for Our Patrons! We are Not Responsible for Steaks Ordered "Well Done"

It is no greater satisfaction than to see the pleasure on your faces as you truly enjoy our food!

RIB EYE STEAK GF

The granddaddy of all steaks! A good broiled Ribeye Steak is considered by many the pinnacle of celebratory tastes. Well-Marbled, Deliciously Juicy, Cooked to Your Perfection 24.49

MEDITERRANEAN STYLE SKIRT STEAK GF

"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. Seasoned with Our Very Own Herbs and Spices, Cooked to Your Perfection 20.49

BARBECUE BABY BACK RIBS

This is a monumental dish of great proportions: Tender Baby Back Ribs Covered with Our Homemade B.B.Q. Sauce. It is a finger-likin' good dish. There are Ribs and then there are LIBERTY RIBS! Half Slab 15.49 Full Slab 22.49

GREEK STYLE PORK CHOPS GF

The secret to success is, "be careful". Two 8 oz. Center-Cut All Natural Pork Chops Broiled Simple and Left Alone to Dance with the Olive Oil and Fresh Herbs 15.49

GREEK STYLE CHICKEN GF

Arguably impossible to go wrong with this dish, it is Marinated with Olive Oil and Lemon and Rubbed with Fresh Herbs and Spices, Cooked Slowly to Perfection, Served with Potato, Vegetable and Rice 13.99

VEAL LEMONE

The divine sensibility is very evident in the simple variation of Lightly Breaded Veal Fried and Finished with Wine, Fresh Garlic, Lemon Zest and Capers. Ordering this dish should be a win-win situation for everyone involved, especially the connoisseur. Served with Fresh Vegetables and Potato 15.49

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, Finished with White Wine 15.49

CHOPPED STEAK GF

Black Angus Beef and Caramelized Onions Cooked to Perfection, Make this a Top Quality Entrée. So go ahead and indulge! 14.49

• Enjoy our great food at your next event
• We cater to all your needs!

- CATERING AVAILABLE FOR ALL YOUR OCCASIONS
- NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS
- ALL MAJOR CREDIT CARDS ACCEPTED
- PRICES ARE SUBJECT TO CHANGE

• BREAKFAST MENU BY REQUEST •