

STARTERS

- Blackened Ahi Tuna** Grilled Blackened Tuna served with Thai Slaw & Creamy Wasabi Sauce **\$8.95**
- Bleu Cheese Chips** Homemade potato chips topped with warm bleu cheese..... **\$6.95**
- Oriental Dumplings** Chicken and vegetable Asian dumplings, pan fried in toasted sesame oil, served with our Thai Peanut Slaw and Sweet soy sauce **\$7.50**
- Roasted Chicken Nachos** Tri colored tortilla chips, roasted chicken, melted cheese, refried beans salsa, jalapenos, sour cream and lettuce **\$7.95**
- Smoked BBQ Ribs** Slow roasted baby back ribs, choose our special BBQ sauce or dry rubbed served with french fries and bleu cheese cole slaw..... **\$12.95**
- Lowcountry Crab Dip** Direct from the Lowcountry, piping hot crab dip served with toast points **\$8.95**
- Maryland Crab Cake** Lump crab meat served with homemade remoulade and Bleu cheese cole slaw **\$7.95**
- Southern Fried Chicken Fingers** Quick fried, fresh chicken tenders served with honey mustard and spicy barbeque dipping sauces **\$6.95**
- Tommy Fries** House Favorite! Wedges of Idaho Potatoes, topped with our Ranch dressing, three cheese blend, & applewood smoked bacon..... **\$5.95**

Liberty Wings Plump chicken wings served with bleu cheese dressing and celery, choice of: Mild, Hot, Honey BBQ, Jamaican Jerk, or Teriyaki • Dozen. **\$7.95**

SOUPS & SALADS

- She Crab Soup** Our chef's Lowcountry recipe! **bowl \$4.50**
- House Salad** Mixed greens, diced tomatoes, applewood smoked bacon, mixed cheeses and your choice of dressing..... **\$3.95**
- House Caesar Salad** Crisp romaine and garlic croutons in a creamy classic Caesar dressing. **\$3.95**

ENTREE SALADS

- Caesar Salad** Crisp romaine in a creamy Caesar dressing served over a fresh baked pita
Topped with: • Grilled Chicken **\$8.95** • Tenderloin Tips **\$9.95** • Fried Shrimp **\$9.95** • Grilled Salmon **\$9.95**
- Vine Ripened Tomatoes** Fresh vine ripened tomatoes topped with crumbled feta cheese, Buffalo Mozzarella & basil over a spring mix with black pepper Roasted Tomato Vinaigrette..... **\$7.95**
- Carolina Cobb Salad** Layered tomatoes, bleu cheese crumbles, black olives, eggs, hot bacon, mixed cheeses, and grilled seasoned chicken on top of mixed greens served with choice of dressing. **\$8.95**
- Blue Ribbon Chicken Salad** Crispy fried chicken breast, mixed greens, spinach, cucumbers, red onions, chopped egg, ham, bacon, asiago cheese and honey mustard dressing **\$8.95**
- Seared Ahi Tuna Salad** Seared ahi tuna served on a bed of mixed greens, spinach, snow peas, sweet peppers, bean sprouts and wontons with Asian honey lime vinaigrette **\$9.95**

PIZZAS

- Traditional Pepperoni Pizza** Pepperoni and our three cheese blend **\$8.50**
- Classic Liberty Pizza** With hamburger, pepperoni, mushrooms, peppers, onions, and asiago cheese . . **\$8.95**
- Sweet & Spicy BBQ Chicken Pizza** Grilled chicken, red onions, sweet and spicy BBQ sauce topped with asiago cheese and cilantro **\$8.95**
- Spinach Pizza** With a tomato and white sauce blend, fresh spinach, mushrooms, tomatoes, topped with fresh mozzarella and asiago cheese. **\$7.95**

BURGERS & SANDWICHES

Burgers and sandwiches served with fresh homemade chips and pickle spear unless noted otherwise

- The Classic Burger** Angus beef burger with lettuce, tomato and your choice of Wisconsin cheddar or Monterey Jack. . **\$7.50**
- Boursin Burger** Angus beef burger topped with sautéed mushrooms, onions, lettuce, tomato & a creamy herb cheese **\$7.95**
- "Red, White, & Bleu Burger"** Cajun crusted Angus Beef burger topped with bleu cheese dressing, bleu cheese crumbles, crispy fried onions, lettuce & tomato. **\$7.95**
- Freedom Burger** Seasoned Angus beef burger topped with aged Wisconsin cheddar, applewood smoked bacon, a fried egg, garlic mayonnaise, lettuce & tomato **\$7.95**

Kobe It Up Upgrade any of our 4 great Angus Burger selections to a Prime KOBE beef burger. **\$12.95**

- Asian Tuna** Sesame crusted tuna fillet served with our homemade wasabi mayonnaise, lettuce, tomato and fresh pickled ginger. **\$8.95**
- Dixie Chicken** Grilled chicken breast smothered with Monterey Jack, sautéed peppers and onions and topped with a garlic mayonnaise, lettuce and tomato **\$7.95**
- French Dip** Hot, thinly shaved Prime Rib on a crispy baguette with Au Jus **\$7.95**
- West End Club** A Liberty Special! Sliced, seasoned grilled chicken on a thick sliced whole grain bread topped with sun dried tomato & pesto mayo, Monterey Jack cheese, lettuce, tomato, crisp applewood smoked bacon and a fried egg. . **\$7.95**

STEAKS

Steaks are aged 21-28 days. This ensures they reach the ultimate tenderness and taste, seasoned and grilled to your preferred temperature.

All steaks are served with your choice of one side item. Add a house salad for \$1.95.

Roasted Prime Rib of Beef Rubbed with spices and slowly roasted.

Served with horseradish sauce and au jus

Large Cut 12 oz cut **\$16.95**

Larger Cut 18 oz cut **\$19.95**

Maui Ribeye 12 oz boneless ribeye with an island inspired marinade. **\$18.95**

New York Strip Grilled and seasoned to perfection **\$18.95**

TBone Two favorite cuts, strip and filet in a single cut 18oz **\$21.95**

Filet Mignon 8 oz filet broiled to perfection **\$19.95**

Proprietor Cut Filet 12 oz center cut tenderloin broiled to perfection. **\$22.95**

Black & Bleu Filet Our 8 oz filet mignon blackened with plenty of spice, then topped with a delicious creamy bleu cheese sauce and crisp applewood smoked bacon. **\$20.95**

Steak Toppers To complement our famous steak selections, we suggest adding one of the following

- Maryland Crab Cake** **\$5.95**
- Teriyaki Grilled Shrimp** **\$5.95**
- Skewer of BBQ Shrimp** **\$5.95**
- Lump Crab with Bernaise Sauce** **\$6.95**

STEAK ORDERING GUIDE

BLUE
Very red, cold center

RARE
Red, cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink, hot center

MEDIUM WELL
Slightly pink center, well broiled throughout

WELL
Broiled throughout

We recommend that Medium Well and Well filets be butterflied.

CHICKEN & OTHER FAVORITES

Add a house salad for \$1.95.

Smoked BBQ Ribs Slow roasted baby back ribs, choose our special BBQ sauce or dry rubbed served with french fries and bleu cheese cole slaw Full Rack **\$17.95** 1/2 Rack **\$12.95**

Piled High Angus Meatloaf "Where Diner meets Steakhouse" on mashed potatoes with port wine and mushroom gravy **\$12.95**

BBQ Chicken Slow roasted and basted in BBQ sauce served with choice of two sides **\$12.95**

Herb Roasted Chicken Rubbed with herbs and spices, then slow roasted served with choice of two sides **\$12.95**

Liberty Chicken Grilled chicken breast topped with sautéed mushrooms and onions in a spicy butter sauce served with garlic mashed potatoes **\$12.95**

West End Combo 1/2 Rack of Baby Back Ribs with a 1/2 Chicken (Herb Roasted or BBQ); served with choice of any 2 of our signature sides **\$16.95**

PASTAS

Add a house salad for \$1.95.

Blackened Tenderloin Pasta

Fresh tips of beef tenderloin pan seared in Cajun spices with garlic and herb butter then tossed with penne pasta, shitake mushroom blend, and red onions in a sundried tomato cream sauce **\$14.95**

Field House Shrimp & Grits

Country Club grits with pan seared jumbo shrimp, andouille sausage, peppers & onions, and topped with a cajun creole sauce **\$14.95**

FISH BOARD

All fish are grilled and served with two sides. Add a house salad for \$1.95.

GRILLED FISH

CHOICE OF FISH	CHOICE OF SAUCES	CHOICE OF SIDES (2)
Mahi-Mahi \$17.95	Skillet Blackened	Bleu Cheese Cole Slaw
Yellowfin Tuna \$18.95	Citrus Butter	Thai Peanut Slaw
Atlantic Salmon \$17.95	Hoisen Ginger Glaze	Collards
	Lemon Pepper	Baked Sweet Potato
	Pesto Parm Crust	Long Grain Wild Rice
		French Fries
		Garlic Mashed Potatoes
		Baked Potato
		Homemade Potato Chips
		Vegetable of the Day

FRIED SELECTIONS

Fish & Chips A Brew Pub classic- beer battered and seasoned. **\$12.95**

Calabash Shrimp Select shrimp served with homemade cocktail sauce **\$13.95**

Chesapeake Bay Crab Cakes Served with a homemade remoulade **\$16.95**

New Orleans Seafood Platter Fresh fish, shrimp, and crabcake, flash fried with cocktail and remoulade sauce and french fries **\$19.95**

These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

18% Gratuity will be added to parties of 8 or more.

SIDES

\$ 2.95

- Thai Peanut Slaw
- Cinnamon Maple Mashed Sweet Potato
- Bleu Cheese Cole Slaw
- Collard Greens
- Cheesy Garlic Mashed Potatoes
- French Fries
- Seasonal Veggies
- Sweet Potato
- Baked Potato
- Homemade Potato Chips
- Long Grain Wild Rice
- Chipotle Beans & Rice

BEVERAGES

- Fountain Beverages **\$1.95**
- Hot Tea, Iced Tea **\$1.95**
- Fresh Squeezed Orange or Grapefruit Juice **\$1.95**
- San Peligrino Sparkling Bottled Water **\$2.95**
- Aqua Panna Non-sparkling Bottled Water.... **\$2.95**
- Gourmet Coffee **\$1.95**
- Milk **\$1.95**

DESSERTS

BIG CHOCOLATE CAKE

Colossal!! Layer upon layer of dark, moist chocolate cake, sandwiched with silky smooth chocolate filling, piled high with chunks of cake. \$6.95

BANANA FOSTERS CHEESECAKE

New Orleans in Greenville!
Flambéd bananas combined with warm foster sauce over a creamy cheese cake, whipped cream \$6.95

**PLEASE ASK YOUR SERVER
ABOUT OUR SEASONAL
DESSERT SELECTIONS**

A LA MODE
\$1.50



941 South Main Street • Greenville, SC
(864) 770-7777
www.tbonz.com

BRUNCH

**Served every Saturday and
Sunday until 2pm.**

We offer a wide selection of signature breakfast and brunch specialties as well as classic Mimosas and Bloody Mary's.

Don't miss it!

WINE LIST

HOUSE WINES

Liberty Creek

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon
4.95

	glass	bottle
Chardonnays		
7 Heavenley Chards	\$6.95	\$30.00
Kendall Jackson	\$7.95	\$35.00
Fat Bastard	\$5.95	\$25.00
Toasted Head	\$7.95	\$35.00
Riesling		
Chateau St. Michelle	\$6.50	\$27.00
Pinot Grigio		
San Guiseppe, Veneto	\$7.95	\$35.00
Ca Donini	\$5.15	\$23.00
Sauvignon Blanc		
New Haven, Marlborough	\$8.95	\$36.00
Merlot		
Wild Horse	\$9.95	\$39.00
Blackstone	\$7.25	\$33.00
Sterling Vintner's Collection Central Coast	\$8.95	\$36.00
Pinot Noir		
Big Fire	\$10.95	\$40.00
Blue Moon	\$7.95	\$35.00
Chianti		
Banfi Chianti Classico	\$7.25	\$33.00
Shiraz		
Ravenswood	\$6.95	\$30.00
Syrah		
Mcmannis Vineyards, California	\$5.95	\$25.00
Cabernet		
Trincherio Family	\$7.95	\$35.00
Liberty School, Paso Robles	\$8.95	\$38.00
Jekel Vineyards, Central Coast	\$7.50	\$33.00
Zinfandel		
7 Deadly Zins, Lodi	\$8.95	\$38.00
Blends		
Lucente		\$60.00
Folie a Deux ~ Menage a Trois	\$6.75	\$29.00
Sparkling Wine		
Freixenet	\$6.00	\$24.00
Dom Perignon		\$215.00
Malbec (1)		
Broquel Notes	\$7.25	\$32.00