

raw bar

littleneck clams	3
east coast oysters	4
west coast oysters	4
poached u12 shrimp	4

tower

12 east coast oysters,
6 west coast oysters,
6 clams, 6 u12 shrimp,
chef's selection of crudo's
150

sushi

only available after 5pm

seaweed salad	11
rice vinegar, sesame seed	
calamari salad	14
ginger, soy, sesame, bamboo shoots, sweet vinegar	
seafood salad	18
seasonal seafood, seaweed salad, ponzu	
california roll	14
crab, avocado, cucumber	
spicy tuna roll	16
tuna, scallions, spicy mayo	
alaska roll	16
salmon, avocado, cucumber	
vegetable roll	14
avocado, cucumber, mango	
rainbow roll	18
tamago, avocado, kani inside tuna, salmon, yellowtail outside	

shareables

pan seared citrus gulf shrimp	21
fresh shaved fennel and herb salad, citrus beurre blanc, tarragon, charred lemon	
grilled octopus skewers	20
red and yellow roasted peppers, herb oil	

sides & sauces

roasted mushrooms	12
puffed quinoa, grilled scallion, black garlic	
sunchokes	12
brown butter, charred lemon, parsley	
crispy brussels sprouts	12
apple cider, pomegranate, chive	
pomme aligot	12
crème fraîche, raclette, local butter	



LIBERTY HOUSE

BY LANDMARK

starters

fall salad	14	tomato cucumber gazpacho	14
arcadia mixed greens, butternut squash, white balsamic, pomegranate		cucumber, spring garlic, jalapeno, fresh herbs, cream	
liberty salad	14	sicilian meatballs	14
white balsamic, pine nut, bibb lettuce		yellow raisins, ricotta cheese, tomato basil sauce	
saffron arancini	16	fried calamari	20
local mozzarella, pecorino, caper		local squid, lemon aioli	
PEI mussels	14	lollipop wings	17
white wine, cilantro, chili, lime, crostini		guinness glaze, gray hill blue cheese	
octopus	18	butcher's board	26
green papaya, tamarind, grilled lime		parmigiano reggiano, asiago, soppressata, prosciutto, capicola	
vegetable crudités	14		
preserved lemon hummus, pimenton, pita			

entrées

charred cauliflower steak	26	pan seared tuna	34
red quinoa, carrot purée		mushroom, baby bok choy, sesame-ginger gastrique	
spaghetti carbonara	28	roasted local chicken	28
bacon, parmigiana reggiano, basil		garlic cannellini puree, poblano, maitake & zucchini	
cavatelli	16 28	berkshire pork schnitzel	38
bolognese, basil, parmigiano reggiano		arugula, pickled shallot, whole grain mustard	
whole roasted branzino	38	skirt steak	38
served boneless, potato, swiss chard, cherry tomato		chimichurri sauce, truffle french fries, baby arugula salad	
pan seared halibut	48	sliced grilled flat iron	40
pickled ramp vichyssoise, white asparagus, mushrooms		sautéed broccoli rabe, cherry peppers, fingerling potato	
roasted salmon	35		
english pea puree, tomato confit			

chop house

10oz NY strip steak
served hanging over fire blasted herbs, lemon scented potatoes, roasted broccoli, stewed tomatoes
60

12oz Rib Eye
haricot verts, truffle smashed potato
68



HUG (Help US Give) is Landmark's Community Giving Program. 10% of 3 of our most popular tables is contributed to this fund which helps support community events & non-for-profit groups. At Landmark, we are committed to giving back to the communities in which we serve.

Executive Chef Nick Paller