
The Library Steakhouse

Once upon a time, this was the location of Fuquay-Varina's public library. We feel it will be a wonderful location to continue to gather families and tell stories and make memories forever.

-The Lindsay Family

Chapter One

SOUP OF THE DAY	\$11
CRISPY FRIED BRUSSELS (GF)	\$12
Flash-fried and tossed with crispy bacon and a honey chipotle glaze ... sweet and spicy!	
SALMON CROQUETTES	\$14
Served with a smoked tomato crema	
STEAK TEASER *	\$17
Chef's select steak on grilled flatbread, with wild mushrooms, chimichurri and a port demi-glace	
ARANCINI DI RISO (V)	\$12
Deep fried parmesan risotto balls accompanied with house marinara	
COLOSSAL SHRIMP COCKTAIL (GF)	\$16
Shrimp with a classic cocktail sauce and charred lemon	
FLASH FRIED OYSTERS	\$16
5 Oysters cornmeal crusted and set upon a red cabbage slaw. Served with a blistered lemon and cajun remoulade sauce	
PANKO CRUSTED CRAB DIP	\$15
Creamy lump crab, scallions, peppers, onions, and chef's seasonings. Served with pita for dipping	
CHARCUTERIE BOARD	\$25
Chef's selection of meats, cheeses & jams. Served with pickled Jalapeños, peppadews, candied nuts, crostini, and flatbread	

Field of Greens

CAESAR SALAD	\$10
Dressed with homemade caesar, croutons and parmesan crisp	
SEASONAL SALAD (V, GF)	\$13
Poached pear, spiced walnuts, blue cheese crumbles, red onion and a red wine vinaigrette	
BABY ICEBERG WEDGE (GF)	\$14
Pickled onions, tomato, and bacon, draped with our roasted shallot ranch	
SIMPLE HOUSE SALAD (V, GF)	\$9
House greens, cucumber, carrot, tomatoes, and red onions infused with a honey white balsamic vinaigrette	
TOMATO CAPRESE (V, GF)	\$13
Farmers pick heirloom tomatoes, pesto, and mozzarella. Drizzled with a balsamic reduction	

NOTE: All dressings will be served on the salad, unless requested to be on the side.

Salad Additions

GRILLED CHICKEN	\$9
SAUTÉED SHRIMP	\$14
10 OZ FLAT IRON *	\$20
CRAB CAKE	\$15
GRILLED SALMON *	\$14



*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Chapter Two



We proudly serve 100% Certified Angus Beef.

16 OZ RIBEYE *(EYE CUT ONLY)	\$55
8 OZ FILET MIGNON *	\$49
10 OZ FLAT IRON *	\$31
14 OZ NY STRIP *	\$39

All steaks are served with your choice of a sea salted potato, sweet potato mash, fries or red potato garlic mash.

Substitute for a side of honey chipotle brussels for \$3

Add a side house or side Caesar salad for \$5

22/24 OZ BONE-IN COWBOY RIBEYE * \$85

12 OZ CHATEL FARM WAGYU STRIPLOIN * \$75

Both of our premium Cowboy and Wagyu steaks are accompanied with blistered vine cherry tomatoes, our home-made chimichurri sauce and compound butter.

Steak Additions

House Dry Rub or Chimichurri
Chef's Compound Butter \$2
Port Wine Demi \$2
Creamy Green Peppercorn \$2
House Steak Sauce \$2
Blue Cheese Crumbles \$2

OSCAR STYLE	\$12
2oz Crab meat, asparagus and Béarnaise	
MAINE LOBSTER OSCAR	\$16
2oz Lobster meat, asparagus and Béarnaise	
SAUTÉED MUSHROOMS AND ONIONS	\$5

The Plot Thickens...

8 OZ. HOUSE GRIND BURGER * \$19

Certified Angus Beef burger with lettuce, tomato, onion and pickles, and our house burger sauce. Your choice of cheese. Served with fries.

*Upgrade to Jalapeño Bacon Jam Burger for \$2

*Upgrade to Black & Blue Burger, with blue cheese crumbles, bacon, mushroom & onion for \$2

14 OZ. CENTER CUT PORK CHOP (GF) \$31

Cheshire Farms grilled pork chop topped with a mushroom and brandy cream sauce, alongside a roasted garlic mash

WILD MUSHROOM CHICKEN (GF) \$27

Oven roasted chicken served with herbed risotto and a wild mushroom garlic cream sauce

SHRIMP AND GRITS ÉTOUFFÉE \$29

A rich Cajun stew with tasso ham and jumbo shrimp

ANTARCTIC SALMON (GF)* \$29

Chipotle honey glazed salmon with a sweet potato hash, honey roasted heritage carrots and fried leeks.

TWIN CRAB CAKES \$36

Quinoa salad with fresh tomatoes and cucumbers. Finished with a smoked tomato and carrot purée

SLOW BRAISED SHORT RIB (GF) \$35

8-10 oz short rib, herbed mashed potatoes, port wine gravy, and a fried onion tangle

HERB ROASTED GRAIN BOWL (V) \$19

Herbed farro and quinoa sauteed with bell peppers, mushrooms, and brussels. Topped with crispy carrots

Add: Grilled chicken \$9

Add: Sautéed shrimp \$14

Add: Salmon \$14

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On a Friday or Saturday night after 4 pm only:

While Supplies Last

ROAST PRIME RIB AU JUS

This classic dish is served with a sea salt baked potato, crispy brussel sprouts, natural au jus and a zesty horseradish cream.

16 OZ. KING CUT * \$51

12 OZ. QUEEN CUT * \$43

For the Younger Readers

12 & under only

STEAK & FRIES (GF) * \$19
7 oz. Certified Angus Beef, with fries

CHICKEN FINGERS \$12
Crispy chicken fingers with a choice of honey mustard or bbq sauce. Served with fries

CLASSIC HOMEMADE BURGER * \$12
4oz House ground Certified Angus Beef, served with fries and ketchup
Add Cheese \$1

RAVIOLI (V) \$9
Cheese filled ravioli topped with house marinara and parmesan

GRILLED CHEESE (V) \$9
American cheese on Texas toast with fries

MONSTER MAC AND CHEESE \$9
Corkscrew macaroni and smoked Gouda cheese

CHILDREN'S ICE CREAM SUNDAE \$5
12 years old and under. Classic sundae with Hersheys syrup, whipped cream and a cherry

Chapter Three - A Side Plot

SEA SALT BAKED POTATO (V,GF) \$5

RED POTATO HERBED GARLIC MASH (V,GF) \$5

CANDIED SWEET POTATO MASH (V,GF) \$5

COLLARDS (GF) \$6

HONEY ROASTED CARROTS (GF) \$5

GRILLED ASPARAGUS (GF, V) \$5

Shareable Sides

CRISPY FRIED BRUSSEL SPROUTS (GF) \$12

SMOKED GOUDA MAC AND CHEESE (V) \$9

LOBSTER(2oz) MAC AND CHEESE \$14

STEAK FRIES (V,GF) \$5

The Final Chapter

BOURBON BREAD PUDDING \$10
Homemade bread pudding topped with bananas and a bourbon cream anglaise

STICKY TOFFEE PUDDING \$10
An English tradition with hot caramel sauce and vanilla ice cream

CARROT POUND CAKE \$10
Topped with a cream cheese icing and paired with vanilla ice cream

POACHED PEAR TART \$10
Pistachio cream with port wine poached pears and maple gastrique

CHOCOLATE LAVA CAKE \$10
Served with ice cream and chocolate syrup

THE EVERCHANGING CHEESECAKE \$10
Ask your server for today's selection

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