



CHRISTMAS *MENU*

The Library

Steakhouse

133 S. Fuquay Avenue
Fuquay-Varina, NC 27526

919-642-2030

info@thelibrarysteakhouse.com

SIMPLY FILL OUT OUR ORDER FORM WITH YOUR PARTY'S MEAL CHOICES, AND WE'LL TAKE CARE OF THE REST. A \$10 DEPOSIT, PER PERSON, IS REQUIRED TO SECURE YOUR BOOKING AND WILL BE CREDITED AGAINST YOUR FINAL BILL.

BEVERAGE PACKAGES ARE ALSO AVAILABLE ON REQUEST AND WILL FEATURE FESTIVE SEASONAL COCKTAILS. JOIN US FOR A CHRISTMAS CELEBRATION FILLED WITH JOY, LAUGHTER, AND INCREDIBLE FOOD!

**GIFT
CARDS
AVAILABLE!**

Menu

CHAPTER ONE

Lobster Bisque

Seasonal Salad

Roasted Red and Golden Beets, Goat cheese crumbles and toasted pecans over a bed of mixed greens with our honey balsamic vinaigrette

Arancini Balls (V)

Parmesan risotto balls stuffed with mozzarella, served with marinara sauce

Panko Crusted Crab Dip (GFO)

Creamy lump crab, scallions, peppers, onions, and chef's seasonings. Served with pita for dipping

CHAPTER TWO

Filet Medallions (GF)

Two tender 4oz filet medallions cooked to 135°C, served over broccolini and fingerling potatoes, with creamy peppercorn sauce

Antarctic Salmon

Blackened salmon served atop a bed of citrus greens, alongside fingerling potatoes with a lemon beurre blanc sauce

Roasted Chicken

Roasted airline chicken breast served with tender haricots verts, whipped potatoes and finished with a rich natural jus

Harvest Risotto (V)

Herbed Butternut squash risotto, finished with a Parmesan crisp and toasted pumpkin seeds

CHAPTER THREE

Sticky Toffee Pudding

An English tradition with hot caramel sauce and vanilla ice cream

Blueberry Cheesecake

With a graham crumb base and topped with a blueberry and raspberry compote

Warm Apple Crisp

Baked apples and streusel crust with spices and ice cream

2 COURSES \$65/ 3 COURSES \$75

Menu D

CHAPTER ONE

Lobster Bisque

Seasonal Salad

Roasted Red and Golden Beets, Goat cheese crumbles and toasted pecans over a bed of mixed greens with our honey balsamic vinaigrette

Arancini Balls (V)

Parmesan risotto balls stuffed with mozzarella, served with marinara sauce

Steak Toast Teaser

Chef's select steak on grilled bread, with wild mushrooms, chimichurri and port demi-glace

CHAPTER TWO

8 oz Filet and Shrimp

8oz Fillet accompanied by garlic jumbo shrimp and fingerling potatoes

Roasted Chicken

Roasted airline chicken breast served with tender haricots verts, whipped potatoes and finished with a rich natural jus

Seafood Duo

A crabcake and blackened salmon, dressed with a remoulade are served atop a bed of creamed corn and wilted spinach

Slow Braised Short Rib

Accompanied by a natural gravy and crispy parsnips, served with garlic mashed potato

Harvest Risotto (V)

Herbed Butternut squash risotto, finished with a Parmesan crisp and toasted pumpkin seeds

CHAPTER THREE

Sticky Toffee Pudding

An English tradition with hot caramel sauce and vanilla ice cream

Blueberry Cheesecake

With a graham crumb base and topped with a blueberry and raspberry compote

Vanilla Bean Crème Brûlée

Vanilla bean custard with a charred sugar top

2 COURSES \$85 / 3 COURSES \$95

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MENU A ORDER FORM

PARTY NAME: _____

DATE: _____

POINT OF CONTACT: _____

TIME: _____

TELEPHONE NUMBER: _____

Guest

Chapter 1

Chapter 2

Chapter 3

Notes:

1 Example: Rudolph

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Bisque

Salad

Arancini

Crab Dip

Filet

Salmon

Chicken

Risotto

Pudding

Cheese Cake

Apple

For your convenience, a 20% gratuity will be added to your bill, unless we are notified otherwise. Please note that guest cancellations within 24 hours notice will be charged at full menu price. Gluten free desert is available upon request.

NUMBER OF GUESTS: _____

DATE DEPOSIT RECEIVED: _____

AMOUNT: _____

The Library

Steakhouse

MENU B ORDER FORM

PARTY NAME: _____

DATE: _____

POINT OF CONTACT: _____

TIME: _____

TELEPHONE NUMBER: _____

Guest

Chapter 1

Chapter 2

Chapter 3

Notes:

1 Example: Rudolph

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Bisque

Salad

Arancini

Steak Toast

Filet

Chicken

Seafood

Short Rib

Risotto

Pudding

Cheese Cake

Crème Brûlée

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