

---

# The Library Steakhouse

---

## Chapter One

---

NEW ENGLAND CLAM CHOWDER	\$9
TOMATO CAPRESE (V)	\$13
Farmers pick tomatoes, mozzarella, basil and drizzled with a balsamic oil reduction	
PRINCE EDWARD ISLAND MUSSELS	\$14
Steeped in sherry, lemon, roasted garlic, butter and fresh herbs garnished by grilled croustade	
CRISPY FRIED BRUSSELS	\$12
Flash-fried and tossed with crispy bacon and a honey chipotle glaze ... sweet and spicy!	
STEAK TOAST TEASER	\$16
Chef's select steak on grilled bread, with wild mushrooms, chimichurri and port demi	
FLASH FRIED OYSTERS	\$16
5 Oysters cornmeal dusted and set upon a bed of southern style slaw, with grain mustard lemon herb aioli	
COLOSSAL SHRIMP COCKTAIL (GF)	\$20
Five shrimp with a dynamic duo of sauces Classic Cocktail and Louie, lemon garnish	
PANKO CRUSTED LUMP CRAB DIP	\$15
Creamy lump crab, scallions and Old Bay served with a baguette bread slinky	

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

---

## Field of Greens

---

CLASSIC ROMAINE CAESAR SALAD (V)	\$10
House croutons, tomatoes, homespun dressing and shaved parmesan	
SEASONAL SALAD (V)	\$11
Greens, candied pecans, craisins, feta, berries, tossed with a raspberry vinaigrette	
BABY ICEBERG WEDGE	\$12
Pickled onions, tomato, and bacon, draped with overloaded blue cheese dressing	
SIMPLE HOUSE SALAD (V)	\$9
House greens, cucumber, carrot, tomatoes, infused with a citrus shallot vinaigrette	

---

## Salad Additions

---

GRILLED CHICKEN	\$9
SAUTED SHRIMP	\$12
10 OZ FLAT IRON	\$12
CRABCAKE	\$15
GRILLED SALMON	\$12



---

## Chapter Two

---



We proudly only serve 100% Certified Angus Beef.

16 OZ. RIBEYE	\$39	10 OZ. FLAT IRON	\$28
9 OZ. FILET MIGNON	\$45	18 OZ. PRIME BONE-IN COWBOY RIBEYE	\$59
14 OZ. NY STRIP	\$36	14 OZ. DRY-AGED BONE-IN NY STRIP	\$59

All steaks are served with your choice of a sea-salted potato, fries, roasted garlic mash or candied sweet potatoes.

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

---

### Steak Additions

---

#### SAUCE CHOICES:

- House Dry Rub
- Chimichurri
- Cabernet Blue Butter (\$2)
- Creamy Green Peppercorn (\$2)
- Port Wine Demi (\$2)

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

---

### The Plot Thickens...

---

8 OZ. HOUSE GRIND BURGER	\$17
Certified Angus Beef burger with lettuce, tomato, onion and pickles, and your choice of Smoked Gouda, American or Cheddar cheese. Served with fries.	
14 OZ. CENTER CUT PORK CHOP (GF)	\$24
House brined with rosemary and garlic laced apple cider and bacon chutney	
CAVATAPPI PRIMAVERA (V)	\$17
Asparagus, spring peas, sundried tomatoes, in a pesto parmesan cream	
Add: Grilled chicken	\$9
Add: 5 Sautéed shrimp	\$12
Add: Maine lobster meat	\$15

ANTARCTIC SALMON (GF)	\$28
Roasted lemon kissed with a candied pecan crumble, raisins and cranberry cinnamon syrup	
SLOW BRAISED BONELESS SHORT RIB (GF)	\$29
Natural cabernet gravy and a fried onion tangle	
CHICKEN BREAST DIJONNAISE (GF)	\$19
Asparagus, roasted garlic, grape tomatoes, sautéed with chardonnay in a lemon thyme mustard sauce	
TWIN CRAB CAKES	\$36
Served on a bed of baby greens, with fresh corn-cilantro salsa old bay spiked aioli drizzle	

---

---

## On a Friday or Saturday night after 5 pm only:

---

### ROAST PRIME RIB AU JUS

Served with a sea salt baked potato,  
southern style green beans, natural  
au jus and horseradish cream.

16 OZ. KING CUT                      \$39

12 OZ. QUEEN CUT                     \$31

---

## For the Younger Readers

---

STEAK & FRIES (GF)                      \$17

7 oz. Certified Angus Beef sirloin  
steak with fries

CHICKEN FINGERS                         \$10

Crispy chicken fingers with honey  
mustard or bbq sauce with fries

CLASSIC HOMEMADE CHEESEBURGER     \$10

House ground Certified Angus Beef served  
with fries and ketchup

RAVIOLI (V)                                 \$8

Cheese filled ravioli topped with  
house marinara and shaved parmesan

GRILLED CHEESE (V)                      \$8

American cheese on Texas toast with fries

MONSTER MAC AND CHEESE               \$8

Corkscrew macaroni with Gouda cheese

Please let us know if you would  
like to "check out" a food-themed  
book to entertain your little ones  
while you dine!

---

## Chapter Three- A Side Plot

---

SEA SALT BAKED POTATO (V,GF)         \$4

ROASTED GARLIC MASH (V,GF)          \$5

CANDIED SWEET POTATOES (V,GF)       \$5

ASPARAGUS IN LEMON BUTTER (V,GF)   \$6

SOUTHERN STYLE GREEN BEANS          \$5

### Shareable Sides

SMOKED GOUDA MAC AND CHEESE (V)     \$8

CRISPY FRIED BRUSSEL SPROUTS       \$8

LOBSTER MAC AND CHEESE                \$14

---

## The Final Chapter

---

BANANAS FOSTER BREAD PUDDING         \$8

Sauced by rum, bananas, brown sugar in a  
buttery sweet syrup.... pure poetry

OLD SCHOOL BANANA SPLIT                \$7

Hersheys chocolate syrup, whipped cream and a  
cherry on top

DECADENT CHOCOLATE CAKE               \$9

Topped with a raspberry sauce

CHEF'S WHIM SEASONAL CHEESECAKE     \$9

Ask your server for today's selection

CHILDREN'S ICE CREAM SUNDAE          \$5

10 years old and under. Classic sundae with  
Hersheys syrup, whipped cream and a cherry