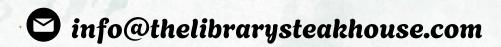


The Library

Steakhouse

919-642-2030





TheLibrarySteakhouse.com









- 1 LOBSTER BISQUE
- BABY ICEBERG WEDGE (GF)
 Pickled onions, tomato, and bacon, draped with overloaded blue cheese dressing
- ARANCINI BALLS (V)
 Parmesan risotto balls, breaded and fried. Served with a house marinara sauce
- STEAK TOAST TEASER Chef's select steak on grilled bread, with wild mushrooms, chimichurri and port demi-glace

Chapter Two

FILET MEDALIONS

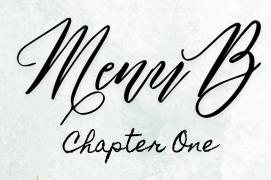
Cooked perfectly to 130° and accompanied by whipped potatoes, roasted asparagus and served with a rich port demi-glace

Optional upgrades for your party to enjoy! Crab Garnish \$14 60z Lobster Tail \$25 Jumbo Shrimp in a Herb Butter \$14

- ANTARCTIC SALMON AND CRAB CAKE (GF)
 Sautéed salmon filet accompanied with a jumbo lump crab cake atop bacon and chipotle
 honey green beans. Served with a sea salt potato
- SLOW BRAISED SHORT RIB
 Accompanied by a natural port gravy and fried onion tangle, served with garlic mashed potato
- WILD MUSHROOM CHICKEN

 An heirloom chicken breast served on a truffle risotto with roasted asparagus and finished with a mushroom cream sauce
- WINTER GRAIN BOWL (V)
 Roasted seasonal winter vegetables served over a bed of quinoa and farro
- Chapter Three
 STICKY TOFFEE PUDDING
 An English tradition with hot caramel sauce and vanilla ice cream
- CHOCOLATE LAVA CAKE
 Served with vanilla ice cream
- (12) VANILLA BEAN CRÈME BRÛLÉE









LOBSTER BISQUE

BABY ICEBERG WEDGE (GF)

Pickled onions, tomato, and bacon, draped with overloaded blue cheese dressing

ARANCINI BALLS (V)

Parmesan risotto balls, breaded and fried. Served with a house marinara sauce

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

Chapter Two

ROASTED PRIME RIB
Served with our popular crispy bacon and honey-chipotle glazed brussel sprouts and a baked potato with all the fixings

Optional upgrades for your party to enjoy! Mushroom Ragoût\$7 60z Lobster Tail \$25

- 6 ANTARCTIC SALMON (GF)
 Sautéed salmon filet atop bacon and chipotle honey green beans. Served with a sea salt potato
- WINTER GRAIN BOWL (V)
 Roasted seasonal winter vegetables served over a bed of quinoa and farro

Chapter Three

- 8 STICKY TOFFEE PUDDING
 An English tradition with hot caramel sauce and vanilla ice cream
- CHOCOLATE LAVA CAKE
 Served with vanilla ice cream
 - VANILLA BEAN CRÈME BRÛLÉE





Party Name:							
Date:							
Time:	Person of Contact:						
# of Guests:	Tel. Number:						
PLEASE CIRCLE YOUR MENU CHOICE FOR THE ENTIRE PARTY	Char			OR Menu B Chapter * Chapter Two Three			
*		3 4	5	6 7 8	9	10 11	
Ex: Buddy the Elf	√					√	+ 7 + + .
	2						
			-				
Menu A Filet Upgrade	Crab	Lobst	ter	Shrimp	<u>.</u> П		
		∟ Iushroom					
Menu B Prime Rib Upgra Please note upgra	R udes perta	agoût		Lobster		rty.	
Any special dietary restrictions or requ	llötö:						

For your convenience, 20% gratuity, will be added to your bill, unless we are notified otherwise.

Date Deposit Received:

Amount: \$

