



The Library

Steakhouse

☎ 919-642-2030

✉ info@thelibrarysteakhouse.com

📍 133 S. Fuquay Avenue
Fuquay-Varina, NC 27526

TheLibrarySteakhouse.com



Merry At

Chapter One



1

LOBSTER BISQUE

2

BABY ICEBERG WEDGE (GF)

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

3

ARANCINI BALLS (V)

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

4

STEAK TOAST TEASER

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

Chapter Two

5

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

6oz Lobster Tail \$25

Jumbo Shrimp in a Herb Butter \$14

6

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

7

SLOW BRAISED SHORT RIB

Accompanied by a natural port gravy and fried onion tangle, served with garlic mashed potato

8

WILD MUSHROOM CHICKEN

An heirloom chicken breast served on a truffle risotto with roasted asparagus and finished with a mushroom cream sauce

9

WINTER GRAIN BOWL (V)

Roasted seasonal winter vegetables served over a bed of quinoa and farro

Chapter Three

10

STICKY TOFFEE PUDDING

An English tradition with hot caramel sauce and vanilla ice cream

11

CHOCOLATE LAVA CAKE

Served with vanilla ice cream

12

VANILLA BEAN CRÈME BRÛLÉE

2 COURSES \$65/ 3 COURSES \$75



Merry B

Chapter One



1

LOBSTER BISQUE

2

BABY ICEBERG WEDGE (GF)

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

3

ARANCINI BALLS (V)

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

4

STEAK TOAST TEASER

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



Chapter Two

5

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

6oz Lobster Tail \$25

6

ANTARCTIC SALMON (GF)

Sautéed salmon filet atop bacon and chipotle honey green beans. Served with a sea salt potato

7

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

9

CHOCOLATE LAVA CAKE

Served with vanilla ice cream

10

VANILLA BEAN CRÈME BRÛLÉE

2 COURSES \$55 / 3 COURSES \$65



Party Order Form



Party Name: _____

Date: _____

Time: _____

Person of Contact: _____

of Guests: _____

Tel. Number: _____

PLEASE CIRCLE YOUR
MENU CHOICE FOR THE
ENTIRE PARTY

Menu A **OR** *Menu B*

	Chapter One ★				Chapter Two ✨					Chapter Three		
	1	2 ★	3	4	5	6	7	8	9	10	11	12
Ex: Buddy the Elf		✓					✓			✓		

Menu A Filet Upgrade Crab ☐ Lobster ☐ Shrimp ☐

Menu B Prime Rib Upgrade Mushroom Ragoût ☐ Lobster ☐

★ Please note upgrades pertain to all filets and prime ribs in party.

Any special dietary restrictions or requests: _____

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

Date Deposit Received: _____

Amount: \$ _____

