
The Library Steakhouse

Chapter One

LOBSTER BISQUE	\$11
Fresh lobster garnish and crème fraîche	
CRISPY FRIED BRUSSELS (GF)	\$12
Flash-fried and tossed with crispy bacon and a honey chipotle glaze ... sweet and spicy!	
TOMATO CAPRESE (V)	\$13
Farmers pick tomatoes, mozzarella, and basil. Drizzled with a balsamic oil reduction	
ARANCINI DI RISO (V)	\$11
Parmesan Risotto balls, breaded and fried. Served with a roasted red pepper and chili sauce	
CHARCUTERIE BOARD	\$25
Chef's selection of meats, cheeses & jams. Served with pickled Jalapeños, peppadews, candied pecans, crostini, and flatbread	
COLOSSAL SHRIMP COCKTAIL (GF)	\$16
Five shrimp with a fresh classic cocktail sauce and a lemon garnish	
STEAK TOAST TEASER	\$16
Chef's select steak on grilled focaccia bread, with wild mushrooms, chimichurri and port demi	
FLASH FRIED OYSTERS	\$16
5 Oysters cornmeal dusted and set upon a bed of braised red cabbage finished with a grain mustard aioli	
PANKO CRUSTED CRAB DIP	\$15
Creamy lump crab, scallions and Old Bay served with baguette crostinis	

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, homemade Caesar dressing and fresh parmesan	
SEASONAL SALAD (V, GF)	\$13
Greens, spiced pecans, cranberries, goat cheese, butternut squash, all bound by our house apple cider vinaigrette	
BABY ICEBERG WEDGE (GF)	\$12
Pickled onions, tomato, and bacon, draped with overloaded blue cheese dressing	
SIMPLE HOUSE SALAD (V, GF)	\$9
House greens, cucumber, carrot, tomatoes, infused with a citrus shallot vinaigrette	

Salad Additions

GRILLED CHICKEN	\$9
SAUTÉED SHRIMP	\$12
10 OZ FLAT IRON	\$12
CRAB CAKE	\$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	\$37	18 OZ. T-BONE	\$65

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

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

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

Steak Additions

House Dry Rub	OSCAR STYLE	\$12
Chimichurri	Crab meat, asparagus and Béarnaise	
Cabernet Blue Butter (\$2)	MAINE LOBSTER OSCAR	\$16
Creamy Green Peppercorn (\$2)	Lobster meat, asparagus and Béarnaise	
Port Wine Demi (\$2)	SAUTÉED MUSHROOMS AND ONIONS	\$5
House Steak Sauce (\$2)		

The Plot Thickens...

8 OZ. HOUSE GRIND BURGER	\$17	ANTARCTIC SALMON (GF)	\$28
Certified Angus Beef burger with lettuce, tomato, onion and pickles, and your choice of Smoked Gouda, American, Cheddar or Swiss cheese. Served with fries.		Chipotle honey glazed Salmon Fillet atop lemon roasted broccolini. Crowned with crispy onions and served along side your choice of potato	
Upgrade to Bacon Jam Burger	\$2	TWIN CRAB CAKES	\$36
Upgrade to Mushroom Swiss Burger	\$2	Southern succotash with an avocado lime crema. Served with your choice of potato	
SHRIMP AND GRITS	\$29	SLOW BRAISED LAMB SHANK (GF)	\$29
Chipotle citrus butter sauce, yellow stoneground grits, andouille sausage, red peppers, onion and celery		Slow cooked lamb shank and glazed heritage carrots, served on a bed of mashed potatoes with a redcurrant and mint gravy	
14 OZ. CENTER CUT PORK CHOP (GF)	\$24	PESTO GNOCCHI (V)	\$19
House brined with rosemary and garlic laced apple cider and bacon chutney		Blistered tomatoes, basil pesto, wild mushrooms and parmesan	
WILD MUSHROOM CHICKEN (GF)	\$22	Add: Grilled chicken	\$9
Oven roasted chicken served on a herbed risotto and smothered with a wild mushroom cream sauce		Add: Sautéed shrimp	\$12
		Add: Maine lobster meat	\$15

On a Friday or
Saturday night
after 5 pm only:

While Supplies Last

ROAST PRIME RIB AU JUS

Served with a sea salt baked potato,
crispy brussel sprouts, natural au
jus and horseradish cream.

16 OZ. KING CUT \$39

12 OZ. QUEEN CUT \$31

For the Younger
Readers

I2 & Under

STEAK & FRIES (GF) \$19

7 oz. Certified Angus Beef filet served
with fries

CHICKEN FINGERS \$10

Crispy homemade chicken fingers with a
choice of honey mustard or bbq sauce.
Served with fries

CLASSIC HOMEMADE CHEESEBURGER \$10

House ground Certified Angus Beef served
with fries and ketchup

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

Please let us know if you would like
to "check out" a 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

ROASTED SWEET POTATO (V,GF) \$5

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

SOUTHERN STYLE COLLARDS (GF) \$5

HONEY ROASTED HERITAGE CARROTS (GF, V) \$5

Shareable Sides

SMOKED GOUDA MAC AND CHEESE (V) \$9

CRISPY FRIED BRUSSEL SPROUTS (GF) \$12

LOBSTER MAC AND CHEESE \$14

STEAK FRIES \$5

The Final Chapter

BOURBON GLAZED BREAD PUDDING \$9

Homemade bread pudding topped with
strawberries and a bourbon cream sauce

STICKY TOFFEE PUDDING \$9

An English tradition with hot caramel sauce
and vanilla ice cream

BANANA SPLIT \$7

Hersheys chocolate syrup, raspberry sauce,
caramel sauce with chocolate, vanilla and
spumoni ice cream, whipped cream and a cherry
on top

CHOCOLATE LAVA CAKE \$9

Served with a festive cherry jubilee

EVERCHANGING CHEESECAKE \$9

Ask your server for today's selection

CHILDREN'S ICE CREAM SUNDAE \$5

I2 years old and under. Classic sundae with
Hersheys syrup, whipped cream and a cherry
