
The Library Steakhouse

Chapter One

SOUP OF THE DAY \$11

CRISPY FRIED BRUSSELS (GF) \$12

Flash-fried and tossed with crispy bacon and a honey chipotle glaze ... sweet and spicy!

CANDIED PORK BELLY \$16

Served atop a brussel sprout and pickled jalapeño slaw. Finished with balsamic glaze

STEAK TOAST TEASER \$17

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

ARANCINI DI RISO (V) \$11

Deep fried parmesan risotto balls accompanied with a spicy house marinara

SPINACH AND ARTICHOKE DIP (V) \$14

Homemade and served with fried pita bread

COLOSSAL SHRIMP COCKTAIL (GF) \$16

Shrimp with a classic cocktail sauce, avocado and charred lemon

FLASH FRIED OYSTERS \$16

5 Oysters cornmeal crusted and set upon a red cabbage slaw. Served with a blistered lemon and cajun remoulade sauce

PANKO CRUSTED CRAB DIP \$15

Creamy lump crab, scallions, peppers, onions, and chef's seasonings. Served with baguette crostinis

CHARCUTERIE BOARD \$25

Chef's selection of meats, cheeses & jams. Served with pickled Jalapeños, peppadews, candied pecans, crostini, and flatbread

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

CAESAR SALAD (V) \$10

Dressed with preserved lemons and parmesan crisp

SEASONAL SALAD (V, GF) \$13

Shaved Manchego cheese, red onion, toasted pistachios, fresh strawberries, topped with a roasted strawberry and lemon 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, and red onions infused with a honey white balsamic vinaigrette

TOMATO CAPRESE (V, GF) \$13

Farmers pick heirloom tomatoes, pesto, and mozzarella. Drizzled with a balsamic reduction

Salad Additions

GRILLED CHICKEN \$9

SAUTÉED SHRIMP \$14

10 OZ FLAT IRON \$14

CRAB CAKE \$15

GRILLED SALMON \$12



Chapter Two

We proudly serve 100% Certified Angus Beef.



16 OZ RIBEYE	\$41	10 OZ FLAT IRON	\$29
8 OZ FILET MIGNON	\$48	14 OZ NY STRIP	\$37

22/24 OZ BONE-IN COWBOY RIBEYE	\$85	These premium steaks are accompanied with blistered vine cherry tomatoes, our home-made chimichurri sauce and compote butter.
12 OZ CHATEL FARM WAGYU STRIPLOIN	\$75	

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 or Chimichurri (included)	OSCAR STYLE	\$12
Chef's Compote butter (\$2)	Crab meat, asparagus and Béarnaise	
Creamy Green Peppercorn (\$2)	MAINE LOBSTER OSCAR	\$16
Port Wine Demi (\$2)	Lobster meat, asparagus and Béarnaise	
House Steak Sauce (\$2)	SAUTÉED MUSHROOMS AND ONIONS	\$5

The Plot Thickens...

8 OZ. HOUSE GRIND BURGER	\$17	ANTARCTIC SALMON (GF)	\$29
Certified Angus Beef burger with lettuce, tomato, onion and pickles, and our house burger sauce. Your choice of Smoked Gouda, American, Cheddar or Swiss cheese. Served with fries.		Blackened and glazed topped with a pineapple kiwi salsa and served with a grilled veggie medley of asparagus, squash, and zucchini.	
Upgrade to Bacon Jam Burger	\$2	TWIN CRAB CAKES	\$36
Upgrade to Mushroom Swiss Burger	\$2	Served with a mango, poblano pepper, corn and peppadew salsa. Finished with a chipotle lime crema. Your choice of potato.	
SHRIMP AND GRITS (GF)	\$29	SLOW BRAISED LAMB SHANK (GF)	\$29
Chipotle citrus butter sauce, yellow stoneground grits, andouille sausage, roasted red peppers, onion and celery.		Served with a fresh cucumber, mint and peppadew salad, fried carrot strips. Your choice of potato.	
14 OZ. CENTER CUT PORK CHOP (GF)	\$28	SPRING LINGUINE (GF,V)	\$19
Cheshire Farms grilled pork chop crowned with a tangy pineapple and bell pepper agrodolce. Your choice of potato.		Asparagus, peas, zucchini, squash, in a cauliflower cream sauce.	
SUMMER CHICKEN (GF)	\$25	Add: Grilled chicken	\$9
Oven roasted chicken served in a tomato orange broth topped with a fresh heirloom tomato relish. Your choice of potato.		Add: Sautéed shrimp	\$14
		Add: Maine lobster meat	\$15

On a Friday or Saturday night after 4 pm only:

While Supplies Last

ROAST PRIME RIB AU JUS

This classic dish is served with a sea salt baked potato, crispy brussel sprouts, natural au jus and a zesty horseradish cream.

16 OZ. KING CUT \$41

12 OZ. QUEEN CUT \$34

For the Younger Readers

12 & under only

STEAK & FRIES (GF) \$19
7 oz. Certified Angus Beef, with fries

CHICKEN FINGERS \$10
Crispy homemade chicken fingers with a choice of honey mustard or bbq sauce.
Served with fries

CLASSIC HOMEMADE BURGER \$9
4oz House ground Certified Angus Beef,
served with fries and ketchup
Add Cheese \$1

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

CHILDREN'S ICE CREAM SUNDAE \$5
12 years old and under. Classic sundae with
Hersheys syrup, whipped cream and a cherry

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

SUMMER SQUASH & ZUCCHINI (V,GF) \$6

SOUTHERN GREEN BEANS (GF) \$5

GRILLED ASPARAGUS (GF, V) \$5

Shareable Sides

CRISPY FRIED BRUSSEL SPROUTS (GF) \$12

SMOKED GOUDA MAC AND CHEESE (V) \$9

LOBSTER MAC AND CHEESE \$14

STEAK FRIES (V,GF) \$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

POUND CAKE \$9
Delight in a strawberry and lemon compote,
paired with vanilla ice cream

BANANA SPLIT \$8
Hersheys chocolate syrup, raspberry sauce,
caramel sauce with chocolate, vanilla and
strawberry ice cream, whipped cream and a
cherry on top

CHOCOLATE LAVA CAKE \$9
Served with ice cream and chocolate syrup

THE EVERCHANGING CHEESECAKE \$9
Ask your server for today's selection
