THANKSGIVING DINNER

At the Library Restaurant

APPETIZERS

Jumbo Lump Crabmeat Cocktail classic cocktail sauce and creamy mustard sauce.....15

New Orleans BBQ Shrimp with grilled sour dough *(spicy)*.....13

Baked Brie en Croûte with raspberry preserves and toast points.....10

P.E.I. Mussels garlic, shallot, white wine, and parsley with grilled sour dough.....12

Jumbo Shrimp Cocktail classic cocktail sauce *(each)*.....3.75

Artichoke and Spinach Dip served in a bread boulé.....12

Jumbo Lump Crab Cake hollandaise and chipotle emulsion.....15

SOUPS AND SALADS

Crisp Iceberg "Wedge" cucumber, tomato, carrot, walnuts and blue cheese dressing.....9

House Salad house mix of greens, cucumber, carrot, tomato, choice of:

Herbed vinaigrette, blue cheese, or balsamic vinaigrette.....8

Classic Caesar Salad hearts of romaine, our signature Caesar dressing, garlic croutons 10

New England Clam Chowder.....10 **French Onion Soup** au gratin.....9 **Soup Du Jour**.....8

Traditional Roast Turkey Dinner

Sausage, apple & walnut stuffing, Garlic mashed potatoes,

Roasted root vegetables, roasted butternut squash,

Cranberry sauce, and turkey gravy....30

Children's Turkey Dinner....18

STEAKS AND CHOPS

All steaks served with garlic mashed potato and root vegetables

*** NY Sirloin Steak Center Cut USDA Prime**

*** Gentleman's Cut** 16oz*****.....45

Filet Mignon 12oz.....43

Bone-in Ribeye (Cowboy Steak) 24oz.....45

***Club Cut** 10oz.....37

Filet Mignon 8oz.....34

Rack of Spring Lamb rosemary port glacé 15oz…...37

Bone in Pork Chop 12oz.....31

SAUCES ***($1 each)***

Hollandaise, Béarnaise, House Brewed Steak Sauce, Madeira-Gorgonzola Gravy

ENTREES

Roast Prime Rib of Beef au jus 13oz…….....…32

Children's Prime Rib of Beef ……..…….....18

Baked Stuffed Haddock with lobster, topped with sherried cracker crumbs, basmati rice and vegetable of the day……...…29

Grilled Salmon basmati rice and vegetable of the day……...…….27

Grilled Swordfish with basmati rice and vegetable of the day……...28

For parties of six or more, a 20% gratuity will be added to the check.
Planning a party or catering a special event?
Our facilities serve 15 to 150 people!
Split plate or sharing charge - 5.

How to order your steaks:
Rare: cool red center
Med Rare: warm red center, juicy
Med: warm pink center
Med Well: hot center, cooked through
Well: no color, somewhat dry

We will try to accommodate special dietary needs, vegetarian dishes, etc.
The State of New Hampshire suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.

*** Only 1% to 2% of the beef produced each year qualifies as USDA Prime. The USDA's standards are high and so are ours!**