

DINNER

APPETIZERS

New Orleans BBQ Shrimp (<i>SPICY</i>) 13 <i>sautéed shrimp in a spicy beer broth with grilled sourdough</i>	Beef Tenderloin Carpaccio 12.5 <i>red onion, capers, parmesan and olive oil with grilled baguette</i>
Baked Brie en Croûte 10 <i>with raspberry coulis, crackers and toast points</i>	Oysters on the Half-Shell (each) 3.5 <i>with red onion mignonette</i>
Bang Bang Shrimp (<i>SPICY</i>). 13 <i>crispy fried shrimp, sweet garlic chili aioli over lettuce chiffonade</i>	Jumbo Shrimp Cocktail (each) 3.75 <i>with classic cocktail sauce</i>
P.E.I. Mussels 12 <i>garlic, shallot, white wine, and parsley with grilled sour dough</i>	Jumbo Lump Crab Meat Cocktail. 15 <i>classic cocktail sauce and dijon mayonnaise</i>
Artichoke and Spinach Dip 12 <i>served in a bread boulé with crackers and toast points</i> add jumbo lump crab meat 5	Jumbo Lump Crab Cake 15 <i>hollandaise and chipotle emulsion</i>
Potstickers 10.5 <i>pork filled with ponzu sauce</i>	

SOUPS AND SALADS

Soup Du Jour 8	New England Clam Chowder 10	French Onion Soup au gratin 9
House Salad 8 <i>house mixed greens, cucumber, carrot, tomato, choice of: herbed vinaigrette, bleu cheese dressing, or balsamic vinaigrette</i>	Classic Caesar Salad 10 <i>hearts of romaine, our signature Caesar dressing, garlic croutons, shredded parmesan</i> add white anchovy 2	
Crisp Iceberg "Wedge" 9 <i>cucumber, tomato, carrot, walnuts and blue cheese dressing</i>		

STEAKS AND CHOPS (*a la carte*)

Steak Au Poivre - cracked peppercorn with a cognac peppercorn sauce.....3

Steak Oscar - jumbo lump crab meat, asparagus and hollandaise sauce.....14

Gentleman's Cut *Prime Sirloin 16 oz 40	Bone-In Ribeye (Cowboy Cut) 24 oz 40
Club Cut *Prime Sirloin 10 oz 32	Bone in Pork Chop 12 oz 26
Filet Mignon 12 oz 38	Rack of New Zealand Lamb 15 oz. 32 <i>w/rosemary port glatee</i>
Filet Mignon 8 oz 29	

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

SAUCES \$2 each

Hollandaise, Béarnaise, Cognac Peppercorn, Madeira-Gorgonzola, House Brewed Steak Sauce, Horseradish Cream

SIDES served family style for two or more

Roasted Garlic Mashed Potato 7	Sautéed Button Mushrooms 8.5	House Made Mac and Cheese 8.5
Salted Jumbo Baked Potato 7	Sautéed Asparagus 9	Lobster Mac and Cheese 16
Hand Cut Steak Fries 7	Sautéed or Creamed Spinach 8.5	Mashed Cauliflower 8
Sweet Potato Fries 7	Green Bean Amandine 8	Creamed Corn 8
Potato Au Gratin 8	Steamed Broccoli 8	Vegetable du jour 8

ENTRÉES *No substitutions, please!*

Grilled Salmon 26 <i>basmati rice and vegetable of the day</i>
Baked Stuffed Haddock with Lobster. 27 <i>topped with sherried cracker crumbs and lobster with basmati rice and vegetable of the day</i>
Grilled Swordfish 28 <i>with basmati rice and vegetable of the day</i>
Lobster Pie 30 <i>"Lazy-man" lobster, mushrooms, vegetables, brandy and sherry cream sauce, crisp puff pastry top</i>
Herb Roasted Chicken. 23 <i>pan roasted 1/2 chicken with mashed potato and vegetable of the day.</i>
Vegetarian Pasta 21 <i>sautéed mushrooms, spinach and zucchini in alfredo over penne pasta</i> add grilled or blackened chicken 5
Land and Sea Market <i>with vegetable of the day and mashed potatoes</i>

How we cook 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

- For parties of six or more 20% gratuity is suggested.
- A \$5 charge will apply to split or shared plates.
- We will try to accommodate any special dietary needs.

- 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.

Casual, Affordable Elegance

Thank you for joining us at The Library Restaurant at the Rockingham House. Here is a brief history of our building.

The Rockingham House occupies the site of the home once owned by Judge Woodbury Langdon. When this mansion was built in 1785, it was one of the most handsome brick houses in New England.

It was first opened to the public as a hotel in November 1833 by Thomas Coburn.

Frank Jones became the owner of The Rockingham in 1870 and greatly enlarged it.

In 1884, there was a disastrous fire which destroyed all but the octagonal dining room.

Mr. Jones rebuilt the hotel around this room, sparing no expense. His payroll was more than the entire Portsmouth Naval Shipyard.

Much of the Rockingham's original elegance and grandeur has been well preserved and is still very much in evidence. The dining room ceiling was constructed by The Pullman Car Woodworkers in 1889. The outside panels are of Lindcrusta Walton (formed of pressed linen) separated by Mahogany molding. The middle octagonal panels are hand painted. All the mirrors in the room were imported from France and are lined with silver. The paneling is hand carved Spanish Mahogany. The lighting fixtures are original (inlaid with semi-precious stones) made by Shreve, Crump and Low of Boston. The foyer and dining room floors are of Italian marble (the dining room floor is covered). The marble-topped bar in the lounge was originally the front desk of the Rockingham Hotel.

The most significant historic event to take place at the Rockingham was the signing of the Russo-Japanese Treaty of August 8, 1905, for the press. Theodore Roosevelt received the Nobel Peace Prize for negotiating the treaty.

Just a few of the noteworthy personages that have eaten or stayed at the Rockingham include: George Washington, Franklin Pierce, James K. Polk, Theodore Roosevelt, Chester Arthur, William Taft and John F. Kennedy.

The Rockingham was purchased by a development corporation in 1973 for restoration as condominiums. The restaurant re-opened in 1975, at which time the Library theme was introduced.

Thank you for your patronage.

Your Host,

Bruce C. Belanger



401 State Street Portsmouth, N.H. 03801 (603) 431-5202

www.libraryrestaurant.com