

RESTAURANT WEEK MARCH 30-APRIL 8, 2017



Appetizers

roasted beet, goat cheese, and arugula salad, grilled romaine Caesar Salad, chef's assortment of deviled eggs

Lunch

The Library Steak Sandwich

grilled marinated bavette steak sliced thin with caramelized onions, boursin cheese, arugula and yellow beefsteak tomatoes on a grilled brioche bun

or

House-made Pastrami Sandwich

house-made pastrami on grilled marble rye with coleslaw and whole grain Dijon aioli

or

IPA Tempura Fried Haddock Sandwich

local sourced haddock filet, deep fried in tempura batter and served on a brioche bun with coleslaw and cognac remoulade

Dinner

Tandoori style Statler Chicken Breast

oven roasted chicken breast marinated in Indian spices and yogurt served with steamed basmati rice and curried creamed spinach

or

Miso-Ginger Glazed Chilean Sea Bass

lemongrass steamed basmati rice, soy pickled shiitake mushrooms and grilled bok-choy

or

Grilled Marinated Steak Tips

8 oz. marinated steak tips with sautéed peppers, onions, and mushrooms served with garlic mashed potatoes and vegetable du jour

or

Spring Vegetable Ratatouille

fresh spring vegetable ratatouille with spinach and feta ravioli

Dessert

Chocolate Truffle Tuxedo Cake, Deconstructed S'mores, Lemon Ginger Sorbet