

Restaurant Week, April 2018

~Starters~

(for both lunch and dinner)

New England Clam Chowder

House salad with herb vinaigrette.

Avocado toast- toasted sourdough, avocado spread, corn and tomato pico de gallo, shredded Monterey cheese and chipotle emulsion.

~Lunch~

Tuscan Chicken Baguette - sliced marinated chicken on a toasted baguette, roasted tomatoes, shredded mozzarella and pesto aioli.

Pan Fried Encrusted Haddock Sandwich- lightly fried on a toasted brioche bun, remoulade, lettuce and tomato.

Tenderloin Steak Stir Fry- with sautéed carrots, peas, mushroom, broccoli and scallions with house made ponzu served over basmati rice.

Spring Vegetable Ratatouille Raviolis- cheese filled raviolis tossed with tomato, peppers, zucchini, summer squash and topped with parmesan bread crumbs.

(sides include steak fries or traditional coleslaw.)

~Dinner~

Honey and Balsamic Glazed Tenderloin Tips- garlic mash potato and daily vegetable.

Tuscan Chicken Pasta- herb roasted half chicken served over penne pasta with roasted tomato, mozzarella and wilted arugula.

Haddock Picatta- broiled haddock with lemon caper butter sauce, basmati rice and daily vegetables.

Spring Vegetable Ratatouille Raviolis- cheese filled raviolis tossed with tomato, peppers, zucchini, summer squash and topped with parmesan bread crumbs.

~Dessert~

(for both lunch and dinner.)

Peanut butter mousse squares with shaved chocolate and whipped cream,

Macerated berries and cream dusted with caramel sugar

Chocolate Bourbon Mousse



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RESTAURANT

A STEAK HOUSE