

Restaurant Week, November 2018

~Starters~

New England Clam Chowder

House salad with herb vinaigrette.

Bruschetta- diced tomato, basil and balsamic reduction

~Dinner~

Bourbon Glazed Tenderloin Tips- garlic mash potato and daily vegetable.

Herb Roasted half chicken- butternut squash puree, roasted potatoes.

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

Fall Vegetable Raviolis- cheese filled raviolis tossed with fall root vegetables, roasted garlic broth and topped with parmesan bread crumbs.

~Dessert~

Chocolate peanut butter cup

Macerated berries and cream

Chocolate Bourbon Mousse



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A STEAK HOUSE