



Dinner Menu

Dinner Served Friday and Saturday 5:30 - 10 pm
and Sunday - Thursday 5:30 - 9:00 pm.
Reservations Suggested.
Library Martini Lounge opens at 4:30 pm.

APPETIZERS: \$12

Pick any Two Appetizers for accompanied by your choice of our salads as your Entrée for \$26.

Heirloom Tomato Napoleon

Layered heirloom tomatoes, house mozzarella, fresh basil, Kalamata olive and red wine vinaigrette.

Shrimp Cocktail

Four jumbo shrimp served with our homemade cocktail sauce.

Charcuterie and Cheese Plate

A daily selection of select meats and cheese.

Served with house made sourdough and accoutrements.

Barbecue Short Ribs

Slow braised beef short ribs served with grilled corn bread, pickle butter and garnished with corn kernels.

Scallops Wrapped in Bacon

Crispy bacon-wrapped sea scallops, glazed with maple, over apple-braised cabbage.

Pizza Sampler

An eight inch sampler pie of any one of our signature wood-fired pizzas, or build-your-own specialty!

Ahi Tuna with Asian Slaw

Pan seared ahi tuna served with asian slaw, Kimchi aioli, wasabi peas and garnished with toasted nori.

Truffle & Parmesan Fries

Crispy, hot fries tossed with blend of black & white truffle, grated Parmesan and assorted dips.

SOUP: \$7

Your server will describe tonight's Soup of the Day and Chowder.

Soup of the Day

New England Style Chowder

Wood Oven Baked Four Onion Soup

Loaded with four kinds of onions and sherry wine. Topped with a crouton and gruyere cheese then baked in our wood-fired oven.

SALADS: \$8

Choose any of our salads for your Entree with choice of Grilled Tuna, Beef Tenderloin, Chicken Breast or Shrimp - \$28

Caesar

Crisp romaine, romano & wood-fired croutons bound in our house made dressing.

Citrus Cucumber Melon Salad

Arugula, feta cheese, lime zest and honeycomb tossed with a citrus vinaigrette.

Artisanal Mix Salad

Peaches, goat cheese, toasted pecans and mixed greens.

Dressed in a sherried peach vinaigrette.

Fingerling Potatoes and Baby Spinach Salad

Poached fingerling potatoes, baby spinach, fresh dill, aged Asiago cheese dressed with whole grain mustard vinaigrette.

