




Christmas Party Menu

Celebrate Christmas at The Library Steakhouse! Our festive atmosphere and delicious dishes will make your holiday season truly memorable.


Simply turn in the order form with your meal choices, and we'll take care of the rest. A \$10 deposit, per person, is required to secure your booking. The deposit will be credited against your final bill.

Beverage packages are also available on request and will feature festive seasonal cocktails. Join us for a Christmas celebration filled with joy, laughter, and incredible food!

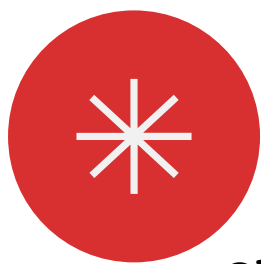
JOIN US

919-642-2030 

info@thelibrarysteakhouse.com 





133 S. Fuquay Avenue
Fuquay-Varina, NC 27526 

TheLibrarySteakhouse.com 



Menu A




Chapter One

-  **NEW ENGLAND CLAM CHOWDER**
-  **SEASONAL SALAD (V)**
Greens, spiced pecans, cranberries, goat cheese, butternut squash, all bound by our house apple cider vinaigrette
-  **CRISPY BRIE WEDGES (V)**
Breaded Brie wedges, deep fried and served with a cranberry compote
-  **BEEF PÂTÉ**
Slow braised peppercorn and garlic Beef pâté, with toasted bread and horseradish cream

Chapter Two

-  **ANTARCTIC SALMON (GF)**
Sauteed Salmon Fillet atop bacon and chipotle honey green beans. Served with a sea salt potato
-  **CHICKEN BREAST DIJONNAISE**
Garlic cream sauce, whipped potatoes and seasonal vegetables
-  **BROWN BUTTER AND SPINACH ORECCHIETTE (V)**
White wine, fresh herbs, wild mushrooms and spinach
-  **SLOW BRAISED BONELESS SHORT RIB**
Accompanied by a natural Cabernet gravy and fried onion tangle, served with a sweet potato mash
-  **TWO 4OZ FILLET MEDALIONS AU POIVRE**
Cooked perfectly to 130° and served with a brandy and peppercorn sauce, whipped potatoes and seasonal vegetables

The Final Chapter

-  **STICKY TOFFEE PUDDING**
An English tradition with hot caramel sauce and vanilla ice cream
-  **CHOCOLATE LAVA CAKE**
Served with a festive cherry jubilee
-  **NEW YORK CHEESECAKE**
With a sweet potato pie mousse and maple bourbon gastrique

2 COURSES \$55 / 3 COURSES \$65

Menu B

Chapter One

- 1 LOBSTER BISQUE
- 2 ARANCINI BALLS (V)
Arancini Risotto balls, breaded and fried. Served with a red pepper and chili sauce
- 3 BABY ICEBERG WEDGE (GF)
Pickled onions, tomato, and bacon, draped with overloaded blue cheese dressing
- 4 STEAK TOAST TEASER
Chef's select steak on grilled bread, wild mushrooms, chimichurri and port demi

Chapter Two

- 5 TWIN JUMBO LUMP CRAB CAKES
Chef's succotash with an avocado cream. Served with a sea salt baked potato
- 6 14OZ CHESHIRE FARMS PORKCHOP
Served with a spiced apple chutney and cream mashed potatoes
- 7 TWO 4OZ FILLET MEDALIONS AU POIVRE
Cooked perfectly to 130° and served with a brandy and peppercorn sauce, whipped potatoes and seasonal vegetables
- 8 SLOW BRAISED LAMB SHANK
Slow cooked lamb shank, served on a bed of mashed potatoes with a redcurrant and mint gravy
- 9 VEGETABLE GNOCCHI (V)
Blistered tomatoes, pesto, wild mushrooms

The Final Chapter

- 10 BANANAS FOSTER BREAD PUDDING
Sauced by rum, bananas, brown sugar in a buttery sweet syrup....pure poetry
- 11 CHOCOLATE LAVA CAKE
Served with a festive cherry jubilee
- 12 BOURBON CRÈME BRÛLÉE
With fresh berries

2 COURSES \$65 / 3 COURSES \$70

