

# Appetizers

## BBQ Shrimp and Scallops

Three scallops and two Gulf shrimp wrapped in bacon and topped with spicy barbecue sauce 10.95

## Sweet Pepper Calamari

Lightly deep fried calamari 9.95

## Crab and Artichoke Dip

A creamy blend of cheese, crab and artichokes, served with tortilla chips 8.95

## Clams Casino

Chef Kelly's recipe makes this classic very special Half dozen 9.45 Dozen 14.95

## Crab Stuffed Mushrooms

Four stuffed mushrooms 8.95

## BBQ Shrimp

Five large Gulf shrimp wrapped in applewood smoked bacon and topped with BBQ sauce 10.95

## Shrimp Cocktail

Five jumbo shrimp and our own cocktail sauce make this a classic 9.95

## Steamed Clams

A dozen of the smallest clams on the market, in a white or red sauce 9.45

## Mussels

Plump mussels sautéed in garlic and served in a red or white sauce 8.95

## Buffalo Shrimp 10.95

### Library IV Sampler

BBQ Shrimp, Scallops and Clams Casino 9.95

# Salad Bar

All you can eat 10.95 or complimentary with any dinner!

# Soup

## Soup du Jour

Ask your server for today's selection  
Cup 3.25 Bowl 4.45

## Baked French Onion

Bubbling with three cheeses 4.95

# Sides

## Signature

Trade Up for only 1.95

Sweet Potato Fries

Garlic Mashed

French Fries • Twice Baked

Fresh Asparagus 4.95

## Premium

Trade Up for only 2.95

Onion Rings

Jumbo Sweet Potato

Steamed Broccoli

# Sandwiches & Munchies

All sandwiches and munchies served with French fries and a pickle unless indicated

## Black Angus Hamburger

8 oz. of fresh black Angus beef with lettuce and tomato on a Kaiser roll 8.95

Add cheese for only 79¢

## Bacon Cheese Burger

8 oz. of fresh ground Angus beef with crisp bacon, lettuce and tomato on a Kaiser roll with your choice of American, Swiss, provolone or Monterey Jack cheese 9.45

**Black and Bleu Burger**  
Angus burger with bacon, lettuce and melted bleu cheese 9.45

## Patty Melt

Fresh ground Angus beef served on rye bread with Swiss cheese, red onions and homemade Russian dressing 9.45

## Chicken Munchies

Chicken wings and drumsticks fried to a golden brown 8.45

## Filet Tips

5 oz. of filet mignon pieces served open-faced on rye toast with French fries or a salad 11.95  
Au Poivre sauce add 1.95

## Prime Rib Sandwich

A House Specialty! Thin slices of prime rib piled high on a Kaiser roll, served with au jus 10.95

## Beijing Beef Sticks

Grilled pieces of filet mignon, skewered and marinated in sesame oil, mandarin oranges, honey, ginger and a hint of garlic. Served over a spinach and Asian vegetable mix 10.45

## Sizzlin' Fajitas

Strips of chicken on a bed of red peppers and sautéed onions with shredded cheese, sour cream, salsa and tortilla shells 10.95  
Beef or shrimp add 2.95

## Hot Wings

Fiery buffalo wings served with homemade bleu cheese dressing and celery sticks 8.95

## Chicken Sandwich

Grilled chicken topped with melted Monterey Jack cheese, crispy bacon, lettuce and tomato on rye toast 8.45

## Chicken Quesadilla

Roasted chicken, Monterey Jack and sharp cheeses, pico de gallo and bacon with seasoned sour cream and salsa 8.45

## Chicken Fingers

Golden fried chicken tenders served with a spicy honey mustard sauce 9.45

## Chicken Special

Grilled chicken topped with melted mozzarella, red peppers and spinach on a Kaiser roll 8.45

## Wedge Salad

A crisp iceberg wedge topped with diced tomato, bleu cheese crumbles, bacon and Russian dressing 7.95

# Seafood

## Surf and Turf

Our tender 7 oz. filet mignon with a 6 oz. cold water lobster tail, served with drawn butter 44.95

## Seafood Pescatore

Shrimp, clams and mussels over linguine in a red or white sauce 26.45

## Flounder Francaise

Flounder sautéed in a delicate egg batter with a light lemon- Parmesan sauce 25.45

## Surf and Turf for Two

Two filets and two 6 oz. tails 86.95

## Crab Cakes

Made with jumbo lump crab fried, sautéed or baked 27.95

## Filet and Crab Cakes

Our 7 oz. filet with jumbo lump crab cake 36.95

## Tips and Tails

Tender pieces of filet mignon with a 6 oz. cold water lobster tail and shrimp 34.95

## Maryland Crab Stuffed Salmon

A fresh salmon fillet stuffed with Maryland crab imperial 26.95

## Scottish Salmon

Broiled, blackened, or honey-glazed 19.45

## Shrimp Scampi

Jumbo shrimp with garlic and herb butter, served with rice or linguine 21.95

## Lobster Tails

Two cold water sweet Canadian tails 36.95

## AGED BEEF • FILET • PRIME RIB

### Beef

by the ounce

#### New York Sirloin

12 oz. 27.95

additional ounces only 2.95 per ounce  
(12 ounce minimum)

#### Filet Mignon

8 oz. 28.95 • 10 oz. 34.45

additional ounces only 3.45 per ounce  
(8 ounce minimum)

## Cut-to-Order

### PRIME RIB

Queen cut 14 oz. 29.95

### EXTRA CUT PRIME RIB

Thick juicy and tender 39.95

#### Steak Tips

Tender pieces of filet mignon served  
over green peppers, tomatoes,  
mushrooms and onions 19.95

#### Chopped Sirloin 16.95

Rib Eye 14 - 16 oz. 29.95

Oscar any steak for only 7.95

Add sautéed mushrooms for 3.95

Add a single lobster tail to any entrée for 16.95

## Chicken Specialties

### Chicken Monterey

Our most popular chicken dish! Made by stuffing  
an herbed butter chicken breast with Monterey  
Jack cheese then breaded and baked 19.95

### Chicken Stefano

Medallions of chicken pounded thin and sautéed  
in white wine with mushrooms and jumbo lump  
crab meat 21.95

### Chicken Oscar

Tender chicken sautéed in white wine and  
mushrooms, then topped with Maryland crab,  
asparagus and hollandaise sauce 23.95

### Chicken Piccata

Sautéed in white wine, lemon and butter 19.95

### Chicken Marsala

Tender chicken sautéed in Marsala wine with  
mushrooms and a hint of garlic 19.95

## Veal Entrées

### Veal Piccata

Medallions of tender veal in a light lemon  
and butter sauce 21.95

### Veal Stefano

Medallions in a white wine and mushroom  
sauce, topped with jumbo lump crab meat.  
Our most popular! 24.95

### Veal Marsala

A classic veal dish made with the highest  
quality veal, Marsala wine, mushrooms and  
hint of garlic 21.95

### Veal Oscar

Medallions of milk-fed veal in white wine and  
mushrooms, then topped with Maryland crab,  
asparagus and hollandaise sauce 27.95