

APPETIZERS

POTATO SKINS

Idaho Potatoes smothered with Cheddar Cheese and crispy Bacon, served with Sour Cream for dipping \$5.95

BARBECUE SHRIMP & SCALLOPS

Three Scallops and two Gulf Shrimp wrapped in Bacon and topped with spicy Barbecue Sauce \$7.95

STEAMED CLAMS

A dozen of the smallest Clams on the market, in a white or red sauce \$7.95

SHRIMP COCKTAIL

Five jumbo Shrimp and our own Cocktail Sauce make this a classic! \$8.95

CLAMS CASINO

Chef Kelly's Special Recipe
Makes this Classic very special
\$7.95 (Half Dozen) \$12.95
(Dozen)

BARBECUE SHRIMP

Five large Gulf Shrimp wrapped in Applewood- smoked Bacon and topped with Barbecue sauce \$8.95

MUSSELS IN RED OR WHITE SAUCE

Plump Mussels sautéed in Garlic and served in a red or white sauce. \$7.95

SASHIMI TUNA

Slices of pepper crusted Ahi Tuna, pan- seared rare with a Ginger - Orange Asian vegetables medley. Served with traditional garnish of pickled Ginger and Wasabi \$8.95

LIBRARY IV SAMPLER

Barbecue Shrimp & Scallops and Clams Casino \$8.95

SOUP & SALAD BAR

SALAD BAR

All-you-can-eat \$8.95

FRENCH ONION

Baked with three cheeses \$4.25

SOUP OF THE DAY CUP OR BOWL

ask your server for today's selection

BEEF

NEW YORK SIRLOIN
PER OUNCE \$2.25
(10 oz. minimum)

PRIME RIB
Regular cut 12 oz \$23.95

STEAK ON A STICK
Tender pieces of Filet Mignon served over a bed of Green Peppers, Tomatoes, Mushrooms and Onions \$18.95

PETIT FILET WITH THREE FRIED SHRIMP
An 8 oz. Filet Mignon with three jumbo fried Shrimp \$29.95

FILET BY THE OUNCE
We hand-cut the most tender corn fed Western Beef (8 oz. minimum) \$2.85

EXTRA CUT PRIME RIB
Thick juicy and tender If you think you can handle it: almost a double cut \$28.95

CHICKEN

CHICKEN MONTEREY
Our most popular Chicken Dish!... made by stuffing an herbed butter Chicken Breast with Monterey Jack Cheese, then breaded & baked \$17.95

CHICKEN OSCAR
Tender Chicken Sautéed in White Wine, Mushrooms, topped with Maryland Crab, Asparagus and Hollandaise \$20.95

CHICKEN STEFANO
Medallions of Chicken pounded thin and sautéed in White Wine with Mushrooms and Jumbo Lump Crab meat \$19.95

CHICKEN PICANTE
Sautéed in White Wine, Lemon and Butter \$17.95

CHICKEN ON A STICK
Grilled Chicken on a bed of sautéed Peppers, Onions, Tomatoes and Mushrooms \$16.95

CHICKEN MARSALA
Tender Chicken sautéed in Marsala Wine with Mushrooms and a hint of Garlic \$17.95

GRILLED CHICKEN
Chicken Breast, grilled or Barbecued \$15.95

SEAFOOD

SURF AND TURF

Our tender filet mignon with a 6oz. cold water Lobster tail, served with drawn Butter
\$32.95

SEAFOOD PESCATORE

Shrimp, Clams and Mussels over Linguine in a red or white sauce
\$19.95

FLOUNDER FRANCAISE

Flounder sautéed in a delicate Egg batter with a light Lemon-Parmesan sauce \$20.95

STEAK & KING CRAB LEGS

1/2 lb. of Alaskan King Crab with an 8 oz. New York Sirloin (sub filet add \$2.00) \$30.95

SEAFOOD PLATTER

A Broiled Combination of Shrimp, Scallops and Flounder
\$18.95

SALMON STUFFED WITH MARYLAND CRAB

A fresh Salmon filet stuffed with Maryland Crab Imperial \$22.95

SALMON

Broiled, Blackened, or Honey-glazed \$15.95

KING CRAB LEGS

1 lb. of succulent Alaskan King Crab Legs \$27.95

SHRIMP SCAMPI

Jumbo Shrimp with Garlic and Herb Butter, served with Rice or Linguini \$17.95

CATCH OF THE DAY

Ask your server for our featured fresh fish of the day.

LOBSTER TAILS

Two Petite, Sweet and Delicious Lobster Tails from Canada
\$31.95

VEAL

VEAL NORMANDY

Made with sweet Apples and Apple Brandy \$17.95

VEAL STEFANO

Medallions in a White Wine and Mushroom sauce, topped with Jumbo Lump Crab meat... Our Most Popular! \$20.95

VEAL MARSALA

A classic Veal dish made with the highest quality Veal, Marsala Wine, Mushrooms and a hint of Garlic \$17.95

VEAL ALEXANDER

Medallions of Milk-fed Veal with Artichoke Hearts, Mushrooms and Black Olives, sautéed in White Wine, topped with Jumbo Lump Crab meat and Hollandaise Sauce makes this an extra special treat! \$21.95

VEAL PICANTE

Medallions of tender Veal in a light Lemon and Butter sauce
\$17.95

SANDWICHES & MUNCHIES

BLACK ANGUS HAMBURGER

8 oz. of fresh Black Angus Beef with Lettuce and Tomato on a Kaiser Roll, French Fries & a Pickle \$7.95

PATTY MELT

Fresh Ground Angus Beef served on Rye Bread with Swiss Cheese, Red Onions and homemade Russian Dressing \$8.95

CHICKEN SANDWICH

Grilled Chicken topped with melted Monterey Jack Cheese, crispy Bacon, Lettuce and Tomato on Rye toast \$7.95

CHICKEN MUNCHIES

Chicken Wings and Drumsticks fried to a golden brown and served with French Fries \$7.95

PRIME RIB SANDWICH

A House Specialty!... Thin slices of Prime Rib piled high on a Kaiser Roll, served with Au Jus for dipping and French Fries \$7.95

SIZZLIN ' FAJITAS

Strips of Chicken on a bed of red Peppers and sautéed Onions with shredded Cheese, Sour Cream, Salsa, and Tortilla shells \$9.95 (Beef or Shrimp add \$3.00)

SUPREME NACHOS

Crispy Corn Tortilla Chips, fresh Tomatoes and Onions Smothered with Cheddar Cheese and topped with spicy Picante Sauce \$5.75

CHEESE & BACON BURGER

8 oz. of fresh Ground Angus Beef with crisp Bacon, Lettuce and Tomato on a Kaiser roll, served with French fries & a Pickle and your choice of American, Swiss, Provolone or Monterey Jack Cheese \$8.95 (melted Bleu Cheese add .75c)

CHICKEN QUESADILLA

Roasted Chicken, Monterey Jack and Sharp cheeses Pico de Gallo and Bacon with seasoned Sour Cream, and Salsa \$7.95

CHICKEN FINGERS

Golden fried Chicken Tenders served with French Fries & spicy Honey Mustard Sauce \$7.95

GRILLED CHICKEN SPECIAL

Grilled Chicken topped with melted Mozzarella, roasted red Peppers, and Spinach on a Kaiser roll, served with French Fries \$8.95

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. \$8.95

FILET TIPS

5 oz. of Filet Mignon pieces served open-faced on Rye Toast with French Fries or a Salad \$9.95 (Au Poivre sauce add 1.95)

HOT WINGS

Fiery Buffalo Wings Served with Homemade Bleu Cheese and Celery Sticks \$6.95