

CHAPTER I

HOT APPETIZERS

Fried Parmesan Artichoke Hearts (4)

Cream and parmesan cheese filled, served with a side of tzatziki sauce. 6.95

Pepper Steak Bernard

Crushed Pepper Sirloin Steak char-broiled medium with Bernard Sauce, a rich Cognac Cream reduction, served with French Baguettes. 8.95

Original Wunda Wings®

Served with celery sticks and bleu cheese. (10 count) 8.75 (20 count) 12.95

Oysters Rockefeller

Plump Oysters topped with a mixture of cream spinach and sweet onions, baked golden brown. 8.95

*Scallops Rhinehart

Wrapped in bacon, broiled and served with Hoisin honey glaze. 7.95

Escargots (5)

Baked in their natural shells with garlic and fresh spinach. 7.95

Clams Casino Louis

Fresh clams baked in garlic butter w/bacon, onions, tomatoes and green peppers. 7.95

*Steamed Clams

Presented with herbs and natural juices. 6 for 7.95 12 for 14.95

Sea Catch Crab Cakes

Golden cylinders of richly sweet back fin, lump and snow crab in a delicate crisp crust.

Served with our own crab dip. 9.95

Fresh Savory Stuffed Mushrooms

Jumbo Mushrooms stuffed with the Library's own special stuffing! 6.95

Made with sausage, bacon, herbs & spices.

Veggie Samosas (3)

Potatoes, peas and chutney filling inside a pastry crust with plum sauce. 7.95

Potato Skins (Nacho)

Fried crisp and tossed in our Wunda® sauce, served with sour cream. 6.50

With black olives, onions, tomatoes & cheese.

Spinach Artichoke Dip

Hot and creamy, served with pita bread triangles. 6.95

Appetizer Platter — Impressive!!!

A taste of The Old Library! Shrimp Cocktail, Clams Casino, Parmesan Artichoke Hearts, Shrimp Scampi, Spare Ribs, Chicken Wings, Scallops Rhinehart and Stuffed Mushrooms. Minimum order 2 people.

12.95 per person

CHAPTER II

COLD APPETIZERS

Bruschetta

Toasted Romano Swiss Boula bread topped with an olive oil mixture of plum tomatoes, onions, fresh parsley and basil. 5.75 w/cheese 5.95

*Traditional Shrimp Cocktail

The area's finest. 8.95

*Fresh Oysters

Six plump oysters served on the half shell. 8.95

*Fresh Select Clams

Six served on the half shell. 7.95

*Fresh Fruit Plate

Seasonal fruit accompanied with an Amaretto fruit dip. 5.95

Shrimp Bisque

Made from scratch in our kitchen. Cup 4.95 Bowl 6.95

Crock of French Onion Soup

With 3 Melted Cheeses. Cup 3.95 Bowl 4.95

Soup du jour

Cup 2.95 Bowl 3.25

Cup of soup du jour can be substituted for dinner salad

Substitute a cup of Baked French Onion Soup for Chef Salad - 2.00

Substitute a cup of Shrimp Bisque for Chef Salad - 3.20

A LA CARTE

Vegetable A la Carte #1 REQUEST

The chef's special of the day. 1.95

Fresh Sautéed Mushrooms

A la Carte. 1.95

*Asparagus WHEN AVAILABLE 2.95

"For The Ultimate Dining Experience"

Caesar Salad tossed tableside a la carte

(6.00 two person minimum) (2.50 additional per person)

THE OLD LIBRARY IS PROUD TO SERVE OUR OWN CHEF MADE SALAD DRESSINGS!

- Ranch •1000 Island •Honey Mustard •Olive Oil & Vinegar •Hot Bacon •Poppyseed
- Bleu Cheese •French •Italian •Parmesan Peppercorn •Riviera •Riviera Warm
- Fat Free Roasted Garlic Balsamic Vinaigrette •Fat Free Cholesterol Free Ranch
- Fat Free Italian (Gorgonzola 1.50 extra)



May we suggest a bottle of **Glenora Riesling** or a glass of **Meridian Chardonnay** to compliment your appetizer choice.

CHAPTER III

PASTA

Six Cheese Ravioli

Jumbo round ravioli's filled with two types of ricotta, monterey jack, mozzarella, parmesan and cheddar cheeses. Served with Old Library traditional red sauce. **Vegetarian friendly.** 12.95

Penne Pasta Harry Bar

Toasted pine nuts and spinach in a sweet roasted garlic olive oil, tossed with penne pasta and topped with a dollop of Italian tomato sauce. A lite side to pasta. 12.95

Gnocchi Harry Bar

For a refreshing change in pasta we suggest Gnocchi Harry Bar, you will find this delightfully satisfying. 12.95

Gnocchi

Tender potato dumplings topped with your choice of any of our homemade sauces. **Every order made the way Grandma use to by hand in our kitchen. Vegetarian friendly.** 12.95

Pasta Louis

Spiral macaroni, Italian sausage, bacon, green peppers, onions and tomatoes sautéed in garlic butter, topped with mozzarella cheese and broiled golden brown. 12.95

Pasta Bruschetta

Penne pasta tossed with our own homemade blend of Roma tomatoes, basil, garlic, parsley and onions in a lite olio aglio. 12.95

Lasagna Rolls (available Monday only)

Rolled lasagna with ricotta cheese, topped with our own spaghetti sauce and melted mozzarella cheese. 12.50

Pastas

Prepared fresh in our kitchen. Choose your favorite homemade pasta and start a dining extravaganza.

Your Choice Of:

Spaghetti • Whole Wheat Spaghetti • Fettucini • Spirals • Penne • Angel Hair Pasta 11.95

All pastas are served with Joe's homemade tomato sauce, or choose any of the following sauces and toppings to create your own delicious combination.

Alfredo Sauce

Fresh heavy cream, butter and our house blend of parmesan and romano cheeses. 1.95

Red Marinara Sauce

Fresh mushrooms, onion, garlic, fresh tomatoes and wine. 1.95

Pesto Cream Sauce

Made with fresh basil grown in our own garden, pine nuts and cream. 1.95

Meatballs (4) or
Italian Sausage

2.50

Grilled Chicken 8 oz.

3.95

Melted Mozzarella Cheese 1.95

Sautéed Mushrooms

1.95

Shrimp Scampi (3)

5.95

All Pasta Entrées are served with choice of chef or spinach salad.



May we suggest a bottle of **Santa Cristina Sangiovese** or a glass of **Penfolds Koonunga Hills Shiraz** for this page of entrées.

CHAPTER IV

VEAL • LAMB • LITE SIDE

Veal Francaise

Tender veal medallions dipped in an egg batter and sautéed in lemon butter, delicately seasoned. 19.50

Veal Carbonara

Tender veal medallions sautéed in olive oil, topped with fresh made carbonara sauce of bacon, mushrooms, garlic, onions, heavy cream, wine and blend of parmesan and romano cheese. Accompanied with Italian bowtie pasta. 18.95

Veal Parmesan

Fresh veal cutlets topped with spaghetti sauce, parmesan and mozzarella cheese. Served with a side order of spaghetti. 17.50

Rack of Lamb Persillade

Roasted Lamb rack with a Dijon Mustard and garlic glaze and topped with herbs, finished with Lamb Jus. 30.95 (based on availability)

Fresh Calves Liver

Sautéed to order with crisp bacon and mild onions. Served with a Cognac brown sauce. 15.50

Lite Side

Vegetarian Entrée

Samosa triangles over long grain and wild rice. Served with red new potatoes, fresh steamed sugar-snap peas, pearl onions and buttered carrots with sun-dried tomatoes. Garnish of crispy fried onions and topped with a broccoli crown complimented by sides of marinara and plum sauce. 14.95

Chicken Caesar Salad

Sautéed chicken tenders served over fresh romaine, tomatoes, chick peas and onions with your choice of Caesar or any house dressing. Served with soup du jour. 14.50

Gnocchi Harry Bar

Tender potato dumplings tossed with toasted pine nuts and spinach in a sweet roasted garlic olive oil topped with a dollop of Italian tomato sauce. A lite side to pasta. 12.95

*Broiled Ham Steak

Topped with Colonel mustard sauce (dijon mustard in caramelized brown sugar), fresh steamed vegetables, mashed sweet potato and salad. 13.95

All dinners include homemade rolls and butter, chef salad or hot spinach salad, choice of potato.

Ask waitperson about A la Carte Caesar Salad served tableside.



May we suggest a bottle of **Chateau De Pez St. Estephe** or a glass of **Barefoot Pinot Grigio** to compliment entrées on this page.

CHAPTER V

PORK • POULTRY

Chicken Parmesan

Boneless breast prepared the classic Italian way. Served with a side of spaghetti. 13.50

Center Cut Boneless Pork Loin

Our chef uses natural premium boneless White Marble Pork Loin, broiled medium crusted with a smoked Maderra Balsamic glaze and served with mashed sweet potatoes. 15.50

*Spare Ribs

Bar-B-Qued Ribs. Broiled with Louie Marra's original BBQ sauce. 18.95

Chicken with Sundried Tomatoes — "Chef's Favorite"

A boneless chicken breast sautéed with mushrooms & sundried tomatoes in a brown Madeira sauce. Served with a side of bowtie pasta and fresh steamed broccoli. 15.95

Asian Ginger Chicken (This tends to be a little hot)

Boneless breast of chicken topped with a chili ginger sauce. Served with a medley of fresh Asian vegetables and wild rice blend. 15.50

Chicken Pesto Cream

A boneless chicken breast sautéed with olive oil, dressed in a sauce born of fresh basil, imported parmesan cheese, heavy cream and garnished with pine nuts. 15.50

*Chicken Asiago

Broiled boneless breast crusted with a sundried tomato and basil tempenade served with an Asiago cream sauce, fresh steamed broccoli and choice of potato. 15.50

Turkey Scallopini Marsala

Boneless breast of turkey sautéed with mushrooms and marsala wine served with steamed vegetables, choice of potato and salad. 15.50

Roast Long Island Duckling

Stuffed with flame roasted apples and cranberry dressing. Accompanied by mashed sweet potatoes. 19.95

All dinners include: Homemade Rolls and Butter, Chef Salad or Hot Spinach Salad and Choice of Potato.

Ask waitperson about A la Carte Caesar Salad served tableside.



May we suggest a bottle of **SIMI Sonoma County Chardonnay**
or a glass of **R.H. Phillips Sauvignon Blanc.**

ASK ABOUT OUR CATERING DIVISION OR OUR FULL BANQUET FACILITIES.

CHAPTER VI

STEAKS

U.S.D.A. Choice or higher

*King of Steaks - The Porterhouse

A Classic 22 oz. cut that offers two unique steak flavors in one; The rich taste of the meaty Sirloin Strip and the tender, buttery-soft of the Filet Mignon. With this portion you are assured to satisfy your beef lover's appetite. Highly recommended by our chef. 34.95

*New York Strip 16 oz. 26.50

*Garlic Roasted New York Strip Steak 16 oz. 26.95

Steak al Forne *A robust, Italian-style 16 oz. Strip Steak seasoned with fresh garlic and rosemary then grilled to order with a golden Parmesan crust.* 27.95

*Filet Mignon 9 oz. 26.95

*Petite Filet Mignon 7 oz. 22.95

Our steaks are all seasoned with Joe's personal touch, guaranteed to be full of flavor.

| | | | |
|-----------------|---------------------------------------|-------------|--|
| Blue, very rare | Very thin crust, rare and cold center | Medium | Nice thin crust, warm pink center |
| Pittsburgh | Burnt crust, raw inside, juicy | Medium Rare | Nice thin crust, warm red center |
| Rare | Crust, cool red center | Medium Well | Some crust, no pink center, little juice |
| | | Well Done | Dry crust, no color, no juice |

Our Steaks are served broiled or blackened with Cajun spices.

Chopped Beefsteak

With fried onions, mushrooms and Al Forne sauce, served with mashed sweet potatoes. 12.95

*Steamship Roast Beef al Forne

Sliced medium thick, Italian style seasoned with fresh garlic and rosemary and cooked medium with a golden parmesan crust. 19.95

| | | | | |
|------------------------------------|------|---|---------------------|------|
| Fresh Sautéed Mushrooms A la Carte | 1.95 | } | Add Sauce Au Poivre | 1.95 |
| Fresh Sautéed Onions A la Carte | 1.95 | | Add Sauce Al Forne | 1.95 |

All dinners include homemade rolls and butter, chef salad or hot spinach salad, choice of potato. Ask waitperson about A la Carte Caesar Salad served tableside.



May we suggest a bottle of **La Crema Pinot Noir**
or a glass of **Diablo Malbec**.

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CHAPTER VII

SEAFOOD

Luciano Bowtie Shrimp (6)

Bowtie pasta, tossed with sun-dried tomatoes, summer squash, and zucchini in a light Alfredo/cream and wine sauce topped with tender broiled Gulf shrimp. 19.95

Italian Style Surf-n-Turf

With Petite Filet Mignon and Jumbo Scampi (4) over angel hair pasta. 29.95

Crab Stuffed Talapia

Oven baked and broiled, served with an ivory cream sauce. 18.95

*Duel Entrée

Petite Filet Mignon and Ahi Tuna; sesame encrusted Ahi Tuna, seared rare, accompanied by Wasabi, Ginger and Citrus soy sauce surrounded with fresh Asian stir fry vegetables and choice of potato. 32.95

Jumbo Shrimp Scampi (6) — “Award Winning”

Served over Angel Hair Aioli with drawn butter. 19.95

FRESH FISH

Potato Crusted Grouper

Topped with a roasted red pepper pesto cream. 17.95

Honey Hoisin Salmon

Fresh Salmon marinated in ginger, cilantro and sesame oil, grilled with garlic, and served with Asian vegetables and choice of potato. 19.95

*Sesame Encrusted Ahi Tuna

Seared rare, accompanied by Wasabi, Ginger and Citrus soy sauce surrounded with fresh Asian stir fry vegetables. 20.50

*Sunburst Swordfish with Avocado Butter

Fresh caught Swordfish broiled with lemon, garlic and Dijon topped with avocado butter. 19.95

Cajun Beer Battered Haddock

Served with tarter sauce, available seven days a week. 16.95

ASK YOUR SERVER FOR TODAY'S “FRESH CATCH OF THE DAY”

All dinners include homemade rolls and butter, chef salad or hot spinach salad, choice of potato.

Ask waitperson about A la Carte Caesar Salad served tableside.



May we suggest a bottle of **Robert Mondavi Chardonnay**
or a bottle of **Santa Margherita Pinot Grigio.**

The Old Library Restaurant offers Lunch Take-Out Deliveries.
Any number of meals delivered complete with setups right to your office.

CHAPTER VIII

CHILDREN'S MENU

Hamburger

With Fries. \$6.95

Spaghetti

With Meatballs. \$6.95

Chicken Fingers

Boneless chicken tenders with fries. \$7.95

Fried Shrimp (3)

With Fries. \$9.95

Child's Gnocchi

With Meatballs. \$7.95

Pita Pizza

7" flour pita topped with sauce, cheese, pepperoni, with a side of french fries. \$6.95

*Child's portion of most menu items are available upon request.
10 years or under*



EPILOGUE

DESSERT • COFFEE

Old Library Dessert Cart

A delicious assortment of pastries, including: Chocolate Caramel Fudge Cake, Very Berry Torte, Carrot Cake, Chocolate Chocolate Torte, Peanut Butter Truffle. 4.95

Crème Brulee

A creamy custard topped off with caramelized sugar and served on a painted plate. 4.95

Jumbo Sundaes

Hot Fudge, Butterscotch, Chocolate or Strawberry. 3.95

Chocolate Covered Caramel Apples

A 56-count apple dipped in chocolate, dipped in caramel, rolled in pecans and re-dipped in the finest chocolate. Available to ship anywhere in the country. 12.50

Bananas Foster

Prepared flaming hot, tableside. 5.50 per person (two person minimum)

Chocolate Peanut Butter Mousse

A unique version of this classic treat. 3.95

“Award Winning”

Sedona Pie

(BAKED TO ORDER)

GINORMOUS,
hot out of the oven
freshly baked
Chocolate Chip Cookie
topped w/Vanilla Bean ice
cream & whipped cream.

Impossible for (1)
Recommended for (2)



ONLY
9.95

Definitely Worth The Wait!!

Old Library Speciality Coffees

* Available in regular and decaffeinated

Belgian

Frangelico, for a hazelnut coffee.

Swiss

Vandermint, for a chocolate mint coffee.

Vienna

Cinnamon liqueur and coffee.

Jamaican

Tia Maria and Dark Rum for a rich, dark coffee.

Mexican

Kahlua for a rich chocolate coffee.

Sicilian

Amaretto Di Saronna for a sweet hint of almonds.

Irish

The classic Irish whisky and coffee.

Nutty Irishman

Baileys and Frangelico.

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