**The Library Dinner Menu**

**Soup**

**Daily Soup**

Seasonal selections using the freshest and finest ingredients
7

**Caldo Verde**

Traditional Portuguese soup with potato puree,
chouriço and kale in a rich broth
6

**Salads**

**Library Salad**

Baby mesclun greens, granny smith apples, candied walnuts,
and gorgonzola cheese tossed in raspberry vinaigrette
9

**Classic Caesar**

Crisp romaine, aged parmesan cheese and house made
focaccia croutons tossed in our own garlicky

caesar dressing

Small 6 Large 9

**Napa Salad**

Arugula, radicchio, dried mission figs, fresh goat cheese,
toasted almond, sliced pears in balsamic vinaigrette
9

**House Salad**

Spring Mix, red onion, cucumber, tomato and
honey white balsamic vinaigrette

Small 6 Large 9

**Beet and Endive Salad**

Roasted beets, tender endive fingers and tangy oranges
tossed with crumbled gorgonzola and

toasted hazelnut gremolata and Sherry wine vinaigrette
9

For an Entrée add:

Grilled marinated chicken breast 5 Grilled shrimp 7

Grilled salmon fillet 7 Grilled tuna steak 8

**Charcuteria & Aperitivos**

Served with Toasted Crostini and Warm Gilled Flatbreads

**Library Tapenades**

Warm artichoke tapenade, garlic hummus &
sun-dried tomato spread
14

**Vineyard Harvest Board**

Seasonal fresh fruits, herb and garlic cured olives, artisanal cheese,
and charcuterie and rosemary sun-dried tomato tapenade
18

**Baked Brie**

Triple crème brie with honey, raspberry preserves & pecans baked in
crispy filo dough, served with seasonal fresh fruit
14

**Tapas**

**Warm Artichoke Tapenade**

Tender artichoke hearts, fresh goat cheese, toasted parmesan cheese
and fresh herbs served with toasted crostini and warm grilled flatbreads
8

**Herbed Goat Cheese & Mushrooms**

Roasted trio of mushrooms with fresh herbs,
creamy goat cheese and aged balsamic reduction
8

**Baked Eggplant Caprese**

Crispy thin baked eggplant slices layered with fresh
roma tomatoes, basil and mozzarella cheese
8

**Portuguese Fries**

Traditional Portuguese crispy fried potato rounds served with
spicy lemon saffron aioli and garlicky tomato ketchup
6

**Baked Mac & Cheese**

Creamy sharp cheddar cheese sauce with
pasta and a crispy parmesan crust
8

**Portuguese Nachos**

Portuguese fries topped with red onion, jalapeno peppers, roma tomatoes,
crisp bacon, and a cheese blend served with salsa and sour cream
11

**Garlic Shrimp Sauté**

Crispy shrimp and sweet roasted garlic cloves in a
dry white wine butter sauce on a parmesan crostini
9

**Seafood Ceviche**

Seafood ceviche with octopus, shrimp, squid and scallops,
red onion and celery in a lime juice
9

**Crispy Fried Calamari**

Crispy fried Rhode Island calamari tossed with
fried mild banana peppers, lemon and chipotle aioli
10

**Chouriço Mussels**

P.E.I. mussels sautéed with chouriço, diced plum tomatoes,
fresh basil, garlic, dry white wine and butter
8

**Grilled Tenderloin Crostini**

Sliced grilled beef tenderloin on a creamy bleu cheese crostini with a
trio of mushrooms, crispy fried onions and a balsamic reduction
12

**Fig Crostini**

Fig preserve, goat cheese, sliced pears, caramelized onions,
and balsamic fig glaze on a toasted crostini
8

**Sautéed Broccoli Ràbe**

With crushed red peppers, garlic and extra virgin olive oil
8

**Roasted Chouriço**

Traditional Portuguese chouriço cooked over an
open flame served flaming to your table
9

**Paelha**

Classical old world specialties skillfully prepared
and well worth the wait!

**Paelha Vegetariana**

Fresh seasonal vegetables lightly simmered in rich saffron rice

Prepared for one
16

**Paelha a Valenciana**

Jumbo shrimp, local littleneck clams, tender mussels, chicken,
pork and chouriço simmered in rich saffron rice

Minimum of two people
22 per person

**Paelha de Carne**

Tender chicken, pork, and chouriço simmered in rich saffron rice

Minimum of two people
19 per person

**Paelha Marinheira**

Shrimp, scallops, calamari, lobster tail, tender mussel, local littlenecks clams.

Minimum of two people
24 per person

**Entrees**

**Mixed Seafood Grill**

Grilled calamari, scallops, shrimp, monkfish with a side of
seasonal vegetables, roasted potatoes or rice
28

**Bacalhau là Caldeirada**

Broiled salt cod fillet simmered in a rich, onion, fennel tomato broth
with clams. Served with roasted potatoes
22

**Seafood Crusted Salmon Fillet**

Seafood encrusted salmon drizzled with a pomegranate reduction
served with seasonal vegetables and roasted potatoes
24

**Pan Seared Tuna**

Pan seared ahi tuna steak finished with roasted roma tomatoes,
sweet roasted fennel, daily vegetables, kalamata olives, creamy chick peas,
roasted potatoes, fresh herbs and dry white wine
25

**Shrimp Sauté**

Sautéed shrimp with garlic, lemon, white wine and butter served over
linguine or with a side of saffron rice with asparagus
23

**Bouillabaisse**

Local littleneck clams, sea scallops, jumbo shrimp, monk fish and
tender mussels steamed in a red fennel sauce served over
linguine or with a side of saffron rice
27

**Mediterranean Chicken**

Fresh boneless chicken breast sautéed with imported kalamata olives,
roasted peppers, sundried tomato in a white wine demi glace
21

**Pollo Bianco**

Sauteed chicken breast with a trio of mushrooms in a brandy cream sauce
topped with parmesan cheese on a bed of rice and seasonal veggies
21

**Carne de Porco a Alentejana**

A Portuguese tradition of sautéed cubed pork marinated in a
wine and garlic sauce with local littlenecks and roasted potatoes
24

**Bife á Portuguese**

Traditional Portuguese 10 ounce choice angus pan seared sirloin
made in a garlic, red wine reduction, topped with sliced prosciutto and fried egg.
Served with seasonal vegetables and roasted potatoes
26

**Filet Mignon**

Char grilled center cut filet mignon topped with a portabella gorgonzola
rosemary crust served in a port wine demi glace pool with
roasted beets, daily vegetables and roasted potatoes
31

**New York Strip Steak**

12oz. steak served with a red wine reduction demi glace,
side of seasonal vegetables and roasted potatoes
29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*