**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.*