

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery.
GF \$12.9

CRAB CAKE SLIDERS

House made, remoulade, greens, red onion. With greens. \$16.9

SHORT RIB TACOS

Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO \$16.9

HAND CUT RIBEYE*

14 oz. Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF \$35.9

NY STRIP* 'ROCKEFELLER'

12 oz. Choice Braveheart Black Angus Beef®, creamed spinach and parmesan crusted. Garlic whipped potatoes and Southwest corn. \$38.9

SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. \$24.9

HERB CRUSTED PORK CHOP*

Frenched pork chop, fresh rosemary, cranberry port sauce. Garlic whipped potatoes and grilled asparagus. \$24.9

RAINBOW TROUT

Certified sustainable. Broiled and topped with lemon-cucumber dill sauce. Garlic whipped potatoes and grilled asparagus. GF \$25.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$26.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$9.9

LONGFORD'S ICE CREAM

Rotating flavors. Please ask your server for today's selection. \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.