

Specials

SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream, and scallions.

• \$8.9 cup | \$10.9 bowl •

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq sauce. Garlic whipped potatoes and jicama slaw. \$25.9

BABY BACK RIBS

Full rack of pork ribs, BBQ glazed. Choice of side. GF \$21.9

BOURBON SALMON*

Certified sustainable. Brushed with house made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. GF \$27.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$22.9

SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO VO \$24.9

GRANNY SMITH APPLE PIE

Deep dish, Granny Smith apples with just the right amount of sugar, cinnamon, and a buttery crumb topping. Served warm. \$9.9

• Add a scoop of Longford's ice cream +6 •

MARGARITA FLIGHT

Classic, grapefruit, blood orange and prickly pear. \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef, or your server. **All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.