

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$8.9

SOUTHWEST CHILI

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

+ \$8.9 cup | \$10.9 bowl +

FILET* FONTINA MARSALA

7 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese, mushroom Marsala sauce. Garlic whipped potatoes and roasted Brussels sprouts. GF \$38

GRILLED LOBSTER

Two grilled, seasoned, 5 oz. cold water lobster tails. Seasonal couscous and grilled asparagus. GF \$37.9

SHORT RIB PAPPARDELLE

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

CHICKEN PICCATA

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

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

+ Only available February 22 +

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your 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, poultry, fish, and sesame.