

# Specials

## FRENCH ONION SOUP

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

## POWER SALAD

Superfood salad medley of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta. Poppyseed dressing. \$9.9

## SOUTHWEST RIBEYE\*

12 oz. USDA Choice chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$37

## THAI GLAZED SALMON\*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$27.9

## 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

\*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.