

Specials

FRENCH ONION SOUP

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

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$16.9

SOUTHWEST RIBEYE*

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

RACK OF LAMB*

Grilled, mint jelly. Garlic whipped potatoes and steamed broccoli. \$32

THAI GLAZED SALMON*

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

GOLDEN SEA BASS (CORVINA)

Choice of topping and two house made sides. GF \$24.9

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 +

*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.