

Specials

SEARED SCALLOP STARTER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

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. \$36.9

BABY BACK RIBS

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

BOURBON SALMON*

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$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 •

LONGFORD'S PREMIUM ICE CREAM

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. 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.