

# Specials

## 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

## THAI GLAZED SALMON\*

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

## RAINBOW TROUT

Certified sustainable. Pan seared. Choice of topping. Steamed broccoli and seasonal squash couscous. GFO \$26

## 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

## CHOCOLATE MOUSSE CAKE

Rich chocolate sponge cake layered with scratch made chocolate mousse, melted chocolate glaze, chocolate shavings, raspberry coulis. Provided locally by Hudson Valley Baking Company. \$8

## 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.