

Specials

SEARED SCALLOP APPETIZER

Wild scallops, citrus, tomato and garlic sauce, feta. GF \$15.9

HAND CUT RIBEYE*

14 oz. Choice Braveheart Black Angus Beef[®]. Choice of two house made sides. GF \$34.9

SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. \$24.9

CRAB + SHRIMP IMPERIAL LOBSTER

Cold water tail, lump crab meat, shrimp. Southwest corn and steamed broccoli. \$37.9

Add a grilled lobster tail to any entrée \$16

PAN SEARED BRANZINO

Certified sustainable. Crispy skin. Choice of topping and two house made sides. GF \$26.9

- Toppings included: pineapple mango salsa or cucumber-lemon dill sauce •

PAN SEARED GROUPEL

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

- Toppings included: pineapple mango salsa or lemon butter. •

RAINBOW TROUT

Certified sustainable. Broiled and topped with lemon-cucumber dill sauce. Garlic whipped potatoes and grilled asparagus. GF \$24.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed with fettuccini and a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$26.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$8.9

LONGFORD'S ICE CREAM

Rotating flavors. Please 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. Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.