

# Specials

## SHRIMP SCAMPI

Large shrimp in a garlic, white wine sauce. GFO \$11.9

## GRILLED RIBEYE\*

14 oz. Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF \$33

## FILET FONTINA MARSALA

7 oz. Braveheart Black Angus Beef® topped with melted fontina cheese and our house made Marsala sauce and sautéed portabella mushrooms. Choice of two house made sides GF \$32

## MIXED GRILL

6 oz. grilled Atlantic lobster tail. Choice of 7 oz. Norwegian salmon\*, or 8 oz. USDA Choice Black Angus flat iron steak\*. Choice of two house made sides. GF \$32

## TWIN GRILLED LOBSTER TAILS

2 Cold water tails, seasoned and grilled. Choice of two house made sides. GF \$34

## PAN SEARED GROUPEL

Pan seared, topped with house made pineapple mango salsa or lemon butter. Choice of two house made sides. GF \$25.9

## SHRIMP SCAMPI PASTA

Seared shrimp and our house made scampi sauce over angel hair pasta, with blistered tomatoes, and broccoli. GFO \$22

## RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a scoop of Longford's vanilla bean ice cream. \$11

## 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 intolerances or allergies. Foods may be cooked to order.