

# Specials

## SHRIMP SCAMPI

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

## GRILLED RIBEYE\*

14 oz. Choice Braveheart Black Angus Beef<sup>®</sup>. Choice of two house made sides. GF \$35

## FILET\* MARSALA

7 oz. Braveheart Black Angus Beef<sup>®</sup> topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF \$34

## CRAB + SHRIMP TOPPED GROUPEL\*

Pan seared, topped with crab, shrimp, and house made lemon butter sauce. Choice of two house made sides. GF \$31

## MIXED GRILL

6 oz. grilled Atlantic lobster tail. Choice of 4 oz. 'no filler' jumbo lump crab cake, 7 oz. Norwegian salmon\*, or 8 oz. USDA Choice Black Angus flat iron steak\*. Choice of two house made sides. GF \$36

## TWIN GRILLED LOBSTER TAILS

Cold water tails, seasoned and grilled. Choice of two house made sides. GF \$36

## 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.