

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO \$13

GRILLED RIBEYE*

14 oz. Choice Braveheart Black Angus Beef[®]. Choice of two house made sides. GF \$34

SMOKY BBQ BEEF SHORT RIB

Slow roasted, grilled beef short rib topped with a smoky BBQ sauce served with choice of two sides. \$22

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$24

CRAB AND SHRIMP STUFFED LOBSTER

Cold water tail, seasoned and grilled, stuffed with jumbo lump crab, shrimp, and lemon butter. Choice of two house made sides. GF \$34

PAN SEARED GROUPEL

Choice of topping and two house made sides. GF \$27
• Toppings included: pineapple mango salsa or lemon butter. •

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$27

• Add a grilled lobster tail to any entrée \$15 •

LONGFORD'S ICE CREAM

Rotating flavors. Please ask your server for today's selection. \$6

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate covered strawberry. \$9

*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.