

# Specials

## SHRIMP SCAMPI

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

## 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 \$38

## GRILLED RIBEYE\*

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

## WILDMAN PORK CHOP

8 oz. bone-in pork chop, grilled and topped with our house made mushroom and gorgonzola cream sauce. Choice of two house made sides. GF \$26

## BABY BACK RIBS

1lb. of "fall off the bone" smoked BBQ ribs. Jasmine vegetable rice. GF \$20

## PAN SEARED GROUPER

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

## SHRIMP SCAMPI PASTA

Seared shrimp and our house made scampi sauce over angel hair pasta, blistered tomatoes, and broccoli. GFO \$23

## 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.