

Cecil & Lime

Starters

Shrimp Cocktail
*five jumbo shrimp
with homemade
cocktail sauce 12*

Garlic, Herb & Tomato Bruschetta
*lightly toasted crostini topped with warm,
herbed tomatoes and parmesan cheese 8*

Candied Jalapeños
*homemade candied
jalapeños with cream cheese
spread on crostini 8*

Smoked Trout
*served with creamy horseradish, dijon
mustard and warm pita points 12*

Entrees

Include choice of two \$4 Sides
'Scallops' and Lasagna include one \$4 side



LONGDALE FARM
ALL NATURAL BEEF

Filet Mignon

center cut beef tenderloin steak 36, Black & Blue 40

Prime Rib

seasoned and roasted ribeye, finished in au jus 28

NY Strip

lightly seasoned with house blend; flame-grilled 20

Black & Bleu

*seasoned with homemade blackened
seasoning and grilled; topped with
bleu cheese sauce 24*

Au Poivre

*rubbed with coarse black pepper and
seared; served with homemade
bourbon steak sauce 22*

Rack of Lamb

*roasted and grilled rib chops,
served over sautéed spinach
with balsamic-zinfandel bordelaise 32*

Sea Scallops over Lobster Risotto

*golden-seared to medium rare;
served on lobster-shrimp-asparagus risotto 34*

Organic Scottish Salmon

*fresh, organic Scottish salmon;
your choice of preparation 26*

- Tequila-Lime
- Honey-Ginger
- Lemon-Dill

Chicken Piccata

*boneless chicken breast, pan-seared with
white wine, butter, lemon and capers 18*

Lasagna

*three cheeses and three meats,
with extra sauce and cheese roasted on top 15*

Sides

Salads

House Salad 4

Classic Wedge Salad 6

Caesar Salad 4

Garlic Smashed Potatoes 4

Baked Mac & Cheese 6

Vegetable 4-6

Lobster-Shrimp Risotto 12