

Cecil & Lime

Starters

Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

Candied Jalapeños

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

Smoked Trout

*served with creamy horseradish, dijon mustard
and warm pita points 10*

Sweet & Spicy Chèvre

*fresh goat cheese infused with compote of
berries and peppers; with warm pita points 8*

Garlic, Herb & Tomato Bruschetta

*lightly toasted crostini topped with warm,
herbed tomatoes and parmesan cheese 8*

Deviled Eggs

*topped with bacon; served on the side:
homemade sweet vinegar pickles
and jalapeño peppers 6*

Entrees

Include choice of two Sides

Lasagna includes a side salad, ‘Scallops Entree’ includes one side



LONGDALE FARM
ALL NATURAL BEEF

Orders above Medium cannot be guaranteed

Filet Mignon

center cut beef tenderloin steak 34, Black & Bleu 38

Tomahawk Ribeye

bone-in ribeye; flame-grilled 38

Prime Rib (Friday & Saturday)

*all-natural beef ribeye,
slowly roasted and finished in au jus 28*

Blackened & Grilled; highly recommended!

Longdale Burger

*premium, all-natural flame-grilled ground beef,
served with lettuce, tomato and onion 14
Black & Bleu 16*

Rack of Lamb

*roasted and grilled New Zealand lamb rib chops,
with balsamic-zinfandel bordelaise 26*

Smoked Gouda Pork Ribeye

*thick, ribeye cut bone-in pork loin chop,
topped with smoked gouda creme and berry sauce 22*

Organic Scottish Salmon

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

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

Sea Scallops over Lobster Risotto

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

Chicken Marsala

*pan-seared chicken breast, topped with Marsala wine
pan sauce with mushrooms & onions 18*

Lasagna

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

Sides

Salads

House Salad 4

Classic Wedge Salad 8

Caesar Salad 4

Garlic Smashed Potatoes 4

Green Beans Almondine 4

Baked Mac & Cheese 6

Lobster-Shrimp Risotto 12

Salad Dressings, served on the side by request:

Creamy Cucumber, Lime Vinaigrette, Italian, Ranch, Parmesan Peppercorn, Bleu Cheese (add \$1)

*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness
20% gratuity included for parties of 6 or more

Wine

Red

Cabernet Sauvignon

Grayson *California* 10, 30

Cycles Gladiator *California* 9, 28

Zinfandel

Bear Flag *California* 46

Redemption Zin *California* 14, 42

Tempranillo

Sierra Cantabria *Spain* 9, 28

Malbec

Terrazas *Argentina* 10, 30

Trivento Cabernet-Malbec *Argentina* 7, 25

Merlot

Francis Coppola *California* 9, 28

Pinot Noir

Edna Valley *California* 9, 30

White

Chardonnay

Rombauer *California* 60

Kendall Jackson Gr. Reserve *California* 13, 39

Cycles Gladiator *California* 9, 28

Pinot Grigio

Santa Cristina *Italy* 9, 28

Sauvignon Blanc

Joel Gott *California* 10, 30

Riesling

Chateau Ste. Michelle 6, 20

Moscato

Seven Daughters *Italy* 7, 24

Rose

M. Chapoutier Belleruche *France* 8, 22

Sparkling

Lamarca Prosecco *Italy* 8

Beer



Budweiser 2.75

Bud Light 2.75

Michelob Ultra 2.75

Coor's Light 2.75



Rhinegeist

Truth IPA

Cincy-Made 4



Rhinegeist

Knowledge

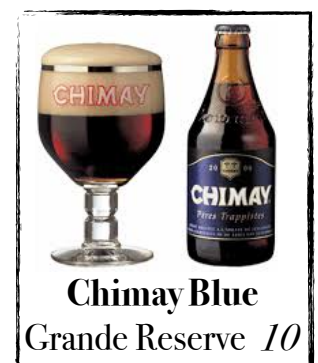
Imperial IPA

Cincy-Made 6.50



Michelob

Amber Bock 2.75



Chimay Blue

Grande Reserve 10



Guinness 4



Victoria

Vienna Lager 4



Heineken 3.75



Stella Artois 4