

Cecil & Lime

Starters

Pork Tenderloin Tostadas

homemade tortilla chips topped with beans, sautéed pork tenderloin, fresh pico de gallo and homemade salsa verde 12

Crab Cecil

premium jumbo lump blue crab, topped with light bell pepper & onion vinaigrette 15

Candied Jalapeños

homemade candied jalapeños with cream cheese spread on crostini 10

Garlic, Herb & Tomato Bruschetta

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

Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

Botello (rhymes with mayo) Nachos

two layers of homemade tortilla chips with Longdale Farm ground beef, cheese, olives, and avocado-pico de gallo 14

Steak Quesadilla

steak tips sautéed with peppers and onions, grilled with cheese in flour tortillas; fresh, homemade salsa verde on the side 14

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 36, Black & Bleu 40

Tomahawk Ribeye

bone-in ribeye; flame-grilled 36

Sirloin with Mushrooms & Onions

tender and flavorful steak, grilled and topped with mushrooms & onions sautéed in red wine 20

STEAKBurger

premium, all-natural flame-grilled ground beef, served with lettuce, tomato and onion 14

Black & Bleu 16

Chicken Piccata

pan-seared chicken breast, topped with white wine-lemon-caper pan sauce 15

Rack of Lamb

roasted and grilled New Zealand lamb rib chops, with balsamic-zinfandel bordelaise 25

Tequila Lime Salmon

Bay of Fundy salmon fillet, grilled and served with peppers, onions and tequila-lime sauce 22

Crab Tilapia

baked tilapia fillet, topped with lump crab and white wine beurre blanc 22

Sea Scallops over Lobster Risotto

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

Lasagna

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

Sides

Salads

House Salad 4

Classic Wedge Salad 5

Caesar Salad 4

Garlic Smashed Potatoes 4

Baked Mac & Cheese 6

Green Beans Almondine 4

Sauteed Spinach 4

Lobster-Shrimp Risotto 12

Salad Dressings:

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

Wine

Red

Cabernet Sauvignon

Santa Rita Reserva *Chile* 35

Cycles Gladiator *California* 8, 28

Merlot

Francis Coppola *California* 12, 30

Malbec

Terrazas *Argentina* 10, 30

Trivento Cabernet-Malbec *Argentina* 7, 25

Zinfandel

Redemption Zin *California* 15, 48

Pinot Noir

Edna Valley *California* 9, 30

Special

Rosenblum Petite Sirah *California* 36

White

Chardonnay

Rombauer *California* 60

Kendall Jackson Gr. Reserve *California* 13, 36

Cycles Gladiator *California* 8, 28

Pinot Grigio

Maso Canali *Italy* 42

Santa Cristina *Italy* 8, 28

Sauvignon Blanc

Joel Gott *California* 8.50, 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



Great Lakes:

Burning River Pale Ale 4.50

Commodore Perry IPA 4.50

Edmund Fitzgerald Porter 4.50

Eliot Ness Amber Lager 4.50



Heineken 3.75

Guinness 4.25

Stella Artois 4.25