

# Cecil & Lime

## Starters

### Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

### Smoked Trout

served with creamy horseradish, dijon mustard and warm pita points 8

### 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

### Sweet & Spicy Chèvre

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

### French Dippers

shaved prime rib on cheese toast with onion au jus 8

## 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 36

### 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

### Lasagna

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

### 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 24

### 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 16

## Sides

### Salads

- House Salad 4
- Classic Wedge Salad 8
- Caesar Salad 4

- Garlic Smashed Potatoes 4
- Green Beans Almondine 4
- Baked Mac & Cheese 6
- Sauteed Spinach 4
- 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**

Santa Rita Reserva *Chile* 32

Cycles Gladiator *California* 8, 28

### **Merlot**

Francis Coppola *California* 9, 28

### **Malbec**

Terrazas *Argentina* 10, 30

Trivento Cabernet-Malbec *Argentina* 7, 25

### **Zinfandel**

Bear Flag *California* 15, 42

Redemption Zin *California* 40

### **Pinot Noir**

Edna Valley *California* 9, 30

## 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



**Rhinegeist**

**Truth IPA**

Cincy-Made 4



**Rhinegeist**

**Knowledge**

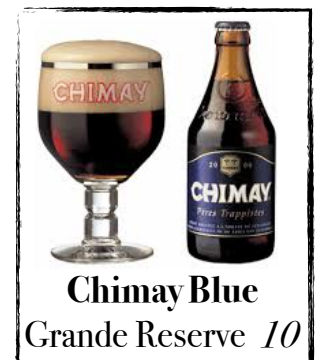
Imperial IPA

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