

Cecil & Lime

Starters

Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

Spinach & Artichoke Dip

spinach and artichokes blended with garlic, herbs, lemon zest and a blend of cheddar and cream cheese 8

Steak Quesadilla

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

White Cheddar, Apple & Salami on Pita

pita topped with apple-jalapeno relish and white cheddar with cranberry aioli 10

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

Botello (rhymes with mayo) Nachos

homemade tortilla chips with ground beef, cheese, olives, and avocado-pico de gallo 14

French Dippers

shaved prime rib on cheese toast with onion au jus 10

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

Steak Diane

tenderloin medallions, pan-seared with brandy and topped with brandy pan sauce and mushrooms & onions 30

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 13
Black & Bleu 15

Rack of Lamb

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

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

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

Green Beans Almondine 4

Baked Mac & Cheese 6

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
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



Leinenkugels

Summer Shandy 4



Victoria

Vienna Lager 4



Heineken 3.75



Guinness 4



Stella Artois 4