

Cecil & Lime

Starters

Shrimp Cocktail <i>five jumbo shrimp with homemade cocktail sauce 12</i>	Garlic, Herb & Tomato Bruschetta <i>lightly toasted crostini topped with warm, herbed tomatoes and parmesan cheese 8</i>	Candied Jalapeños <i>homemade candied jalapeños with cream cheese spread on crostini 8</i>
Smoked Trout <i>served with creamy horseradish, dijon mustard and warm pita points 12</i>		

Entrees

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



LONGDALE FARM
ALL NATURAL BEEF

Locally Raised and Sourced!

Filet Mignon

center cut beef tenderloin steak 36, Black & Blue 40

Steak Diane

*center-cut beef tenderloin, pan-seared
and topped with mushrooms & onions
and brandy pan sauce 40*

Ribeye

*custom-cut in house and flame grilled
Regular 30, Large 40*

Prime Rib

seasoned and roasted ribeye, finished in au jus 30

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*

Bone-In Pork Ribeye

*thick-cut bone-in pork loin chop,
flame grilled and topped with
Smoked Gouda creme and Berry Sauce 22*

Rack of Lamb

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

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*

Ahi Tuna (includes one side)

*pan-seared with coarse black pepper;
served over sautéed spinach and
topped with balsamic reduction 24*

Real Wasabi & All-Natural Ginger 5

Chicken Marsala

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

*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, 24

Cycles Gladiator *California* 10, 24

Zinfandel

Bear Flag *California* 16, 42

Redemption Zin *California* 44

Tempranillo

Gota de Arena *Tempranillo* 10, 24

Malbec

Bodini *Argentina* 9, 24

Trivento Cabernet-Malbec *Argentina* 9, 23

Merlot

Revelry *Washington* 10, 24

Pinot Noir

Jovino *Oregon* 12, 25

White

Chardonnay

Prescription *California* 15, 34

Grayson *California* 10, 24

Pinot Grigio

Santa Cristina *Italy* 10, 24

Sauvignon Blanc

Chartron La Fleur *France* 10, 24

Riesling

Chateau Ste. Michelle 9, 22

Moscato

Seven Daughters *Italy* 9, 22

Rose

M. Chapoutier Belleruche *France* 10, 22

Sparkling

Lamarca Prosecco *Italy* 8

Collin Cremant Brut Rose *France* 30

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

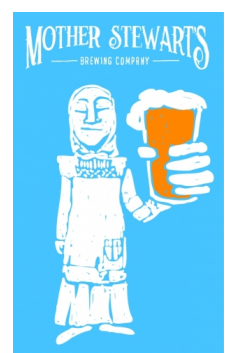


Chimay Blue

Grande Reserve 10



Guinness 4



Variable



Heineken 3.75



Stella Artois 4