

Cecil & Lime

Starters

Gourmet Chicken Salad

homemade with red grapes and walnuts; served with toast points on a bed of lettuce 8

Candied Jalapeños

homemade candied jalapeños with cream cheese spread; served with toast points 8

Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

Smoked Trout

served with capers, creamy horseradish, dijon mustard; served warm pita points 12

Bruschetta

warm, garlic and herb tomatoes with parmesan cheese; served with toast points 8

Antipasto Salad

artichokes, romaine lettuce, tomatoes, olives, peppers, cheese and cured meat 9 (Entree side 5)

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

Ribeye

lightly seasoned and flame grilled
Regular 30, Large 40

Prime Rib

slow 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

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 sauce 26

- 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 6

Chicken Marsala

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

Lasagna

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

Sides

Salad:

- 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

Chime *California* 10, 24

Zinfandel

Bear Flag *California* 16, 42

Tempranillo

Gota de Arena *Tempranillo* 10, 24

Malbec

Bodini *Argentina* 9, 24

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

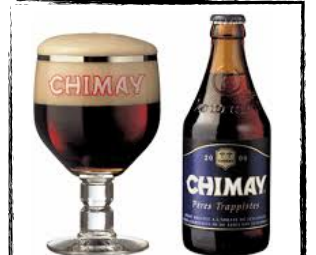
Imperial IPA

Cincy-Made 6.50



Michelob

Amber Bock 2.75



Chimay Blue

Grande Reserve 10



Guinness 4



Variable



Heineken 3.75



Stella Artois 4