

# Cecil & Lime

## Starters

### Longdale Farm Beef Sliders

*three small steakburgers with sauteed onions and dill pickle 9*

### 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 14*

### Bruschetta

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

### Sesame Ahi Poké

*premium tuna, marinated with green onions, cucumbers and toasted sesame seeds 10*

## Entrees

Include choice of two 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*

### Steak Diane

*beef tenderloin medallions, seared  
and topped with mushrooms & onions  
and brandy pan sauce 32*

### Sirloin

*lightly seasoned and flame grilled 21*

### Jumbo Pork Chop

*flame-grilled with choice of topping 22*  
Smoked Gouda and Berry Sauce  
Pineapple-Pepper Salsa

### 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 28*

- Honey-Ginger
- Lemon-Dill

### Sea Scallops over Lobster Risotto

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

### Botello Scampi over Risotto (Spicy)

*five shrimp sauteed with white wine and spices;  
served over butter risotto 25*

### Ahi Tuna (includes one side)

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

### Chicken Marsala

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

### Lasagna

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

## Sauces, Toppings (add \$4):

### Black & Bleu

*homemade blackened seasoning and  
bleu cheese creme sauce*

### Au Poivre

*rubbed with black pepper and seared  
with homemade bourbon steak sauce*

## Sides

### Salads:

- House Salad 4
- Classic Wedge Salad 6
- Caesar Salad 4

- Roasted Potatoes 4
- Risotto 4
- Vegetable 4-6
- Au Graten Potatoes 6
- Baked Mac & Cheese 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  
Kalpela *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

Miller Lite 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