

## STARTERS

### CLAMS ON THE HALF SHELL\* 12

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH

### HONEY-GLAZED SHORT RIBS 14

SHAVED HORSERADISH SALAD,  
POLENTA & CHEDDAR STEAK FRIES,  
YELLOW PEPPER COULIS

### CRISPY CALAMARI 14

CALABRESE PEPPERS, SPICY TOMATO SAUCE

### LATTIMER LIGHT OYSTERS\* 12

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH

### WARM BRIE & ROASTED BEETS 11

CANDIED PEPITAS, FOCACCIA CRISPS,  
POMEGRANATE SHERRY VINAIGRETTE

### SHRIMP COCKTAIL 18

COLOSSAL, COCKTAIL SAUCE, FRESH LEMON

### OYSTER DUET 14

CRISPY FRIED WITH TOMATO SHALLOT RELISH  
& TRADITIONAL WITH PERNOD-ASIAGO CREAM

## SOUPS

### NEW ENGLAND CLAM CHOWDER 8

### MAINE LOBSTER BISQUE 9

### FRENCH ONION SOUP 8

## SALADS

### STEAKHOUSE CHOPPED SALAD 7

FATTOUSH STYLE

### BLT ICEBERG CLUB 9

PUDDLE OF CAVE BLEU CHEESE

### LONGHOUSE CAESAR\* 9

SMOKED PROSCIUTTO, SHAVED PARMESAN

## CHOPS

### VEAL LOIN CHOP\* 16 oz 36

BOURBON APPLES & PEARL ONIONS

### MARINATED PORK CHOPS 26

PULLED PORK STUFFED AREPAS,  
ONIONS, HOT & SWEET PEPPERS

### ROAST RACK OF LAMB\* 38

SERRANO & GOUDA TAQUITOS,  
HERB SALAD, BUTTERNUT-CIDER MASH

### BONE-IN RIB CHOP\* 18 oz 34

## DRY-AGED STEAKS

CHIMICHURRI, BORDELAISE, MAYTAG BLEU CHEESE OR CLASSIC BÉARNAISE SAUCE . . \$3

### NEW YORK STRIP\*

12 oz 36 16 oz 45

### DELMONICO RIB EYE\*

14 oz 36

### PORTERHOUSE\*

22 oz 49

## BEEF & POULTRY

### HANGER STEAK BORDELAISE\* 12 oz 30

### FILET MIGNON\* 8 oz 32 12 oz 44

### CARVED LONDON BROIL\* 28

PAN ROASTED PEPPERS, ONIONS & MUSHROOMS

### TOMATO-BRAISED CHICKEN 26

SWEET BASIL NAGE, ROAST ONION POLENTA

### BRICK-PRESSED CHICKEN\*\* 26

SHAVED BRUSSELS SPROUT SALAD,  
SPAGHETTI SQUASH, CANDIED PECANS,  
BLACK CURRANT GASTRIQUE



ALL OF OUR BEEF ITEMS ARE 100% CERTIFIED ANGUS BEEF PRODUCTS. THE LONGHOUSE IS AMONG A SELECT FEW U.S. RESTAURANTS SERVING THE CERTIFIED ANGUS BEEF® BRAND.

## SEAFOOD

### SEA SCALLOPS 32

FENNEL & ONION POTATOES,  
PINOT NOIR EMULSION

### CHILEAN SEA BASS 36

FRESH LOBSTER PAELLA,  
ARTICHOKE & OLIVE TAPENADE

### BAKED STUFFED SHRIMP 36

LUMP CRAB MEAT BRANDADE,  
LEMON CAPER BUTTER

### SURF & TURF\* 44

8 OZ FILET & BAKED STUFFED SHRIMP

### PAN SEARED SALMON 34

FRIED CLAMS, SWEET PEPPER & BACON AIOLI

### STEAMED MAINE LOBSTER 75

3-POUNDER, BOILED NEW POTATOES, GARDEN  
VEGETABLES, DRAWN BUTTER & LEMON

## SIDES

~ \$7 EACH ~

### SALT-CRUSTED BAKED POTATO

### SWEET POTATO PEAR GRATIN

### CASSEROLE-BAKED MASHED POTATOES

### HAND CUT FRIES

### BUTTERNUT-CIDER MASH

WE'LL GRILL YOUR STEAK THE WAY YOU LIKE IT:

RARE - RED COOL CENTER

MEDIUM RARE - RED WARM CENTER

MEDIUM - PINK THROUGHOUT

MEDIUM WELL - SLIGHTLY PINK CENTER

WELL DONE - NO COLOR, SOMEWHAT DRY

### CARAMELIZED SWEET ONIONS

### ROASTED WILD MUSHROOMS

### SEARED ASPARAGUS & SHALLOTS

### PARMESAN-CRUSTED SPINACH

### GARDEN FRESH VEGETABLES

\* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

\*\* THESE ITEMS MAY CONTAIN NUT OR PEANUT PRODUCTS.