

Longbranch Dinner Menu
Served Thursday, Friday & Saturday 4:30p-8:30p

Notice to Consumers: Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Food Protection Manager/Chef.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of foodborne illness, especially if you have certain medical conditions

APPETIZERS

Crispy Fried Calamari with Cocktail or Sweet Chili Dipping Sauce \$13.99

Jumbo Bang Bang Shrimp (5) \$11.99

Warm Jumbo Salted Pretzel served with Cheddar Cheese & Garlic Butter
\$9.99

3 Mozzarella Stuffed Breadsticks served with your choice of cheddar, garlic butter, alfredo or marinara for dipping \$7.99

Boneless & Traditional Wings
Served with your choice of Ranch or Bleu Cheese Dressing.

Sauce Choices: Honey BBQ, Mild, Hot Honey, Hot Buffalo, Garlic Parmesan (Mild Sauce with Garlic & Parmesan), Sweet Chili, & Mango Habanero

6 Boneless \$7.99
12 Boneless \$14.99

6 Traditional \$10.99
12 Traditional \$20.99

KIDDIES

Chicken Strips with French Fries \$7.99
Fettuccine Alfredo with Garlic
Breadstick \$7.99

Spaghetti with Garlic Bread \$6.99
Hot Dog with French Fries \$5.99
Mac n Cheese \$4.99

SIDES

Baked Potato (Butter & Sour Cream)
Loaded (add \$2.50) (Butter, Sour Cream, Bacon, Cheese, Green Onion)
Cheddar Ranch Hashbrown Croquette
Mashed Cauliflower

Sauteed Fresh Mixed Vegetables
Housemade Macaroni & Cheese
Pineapple Rice
French Fries

MEAT each comes with your choice of side and soup or salad

14oz. USDA Prime Fire Grilled Ribeye
\$54.99

8 oz. USDA Prime Filet Mignon \$49.99

10oz. Fire Grilled USDA Prime Sirloin
\$30.99

Add-On Toppings:

Sauteed Mushrooms \$1.50

Sauteed Onions \$1.50

Garlic Parmesan Crust \$3.50

Cajun Peppers, Onions & Hot Sauce \$3.00

Garlic Sauteed Jumbo Shrimp (4) \$8.00

Bleu Shroom- Bacon, Mushrooms & Bleu Cheese \$4.00

Two Bacon Wrapped Fire Grilled Pork Chops topped with your choice of Bacon
Gorgonzola Butter, Honey Garlic Glaze or Apple Bacon Onion Jam \$ 21.99

FISH each comes with your choice of side and soup or salad

Crispy Southern Fried
Catfish Filet \$18.99

North Atlantic Salmon topped with
our Garlic Citrus Glaze. Your choice
Pan Seared or Blackened \$25.99

Cod- Baked, Fried or Blackened \$19.99

½ Pound Jumbo Shrimp
Drunken with Drawn Butter or Fried
with Cocktail Sauce \$18.99

7 Jumbo Bang Bang Shrimp served over Pineapple Rice \$20.99

CHICKEN each comes with your choice of side and soup or salad

4 Piece Fried Chicken \$16.99

Fire Grilled Chicken Breast \$15.99
(Choose a glaze: Sweet Chili, BBQ or Teriyaki)

Chicken Marsala

Sauteed Chicken Breast with
Mushrooms, Garlic, Shallots & Marsala
Wine Sauce \$20.99

Pan Sauteed Chicken Livers with
Onion, Green Pepper & Mushrooms
\$13.99

PASTA comes with your choice soup or salad

Fettuccine Alfredo with your choice of
Chicken (\$16.99)
or Shrimp (\$20.99) Topped with
shaved Asiago and Fresh Basil. Served
with Garlic Breadstick

Surf & Turf Cajun Pasta \$30.99
4oz. Beef Tenderloin Medallion on a
bed of Farfalle Pasta tossed with
Jumbo Shrimp, Onions and Peppers in
a Spicy Creole Cream Sauce

Vodka Chicken Parmesan
Parmesan & Panko Breaded Chicken Breast topped with Fresh Mozzarella, served
over Rigatoni tossed in Vodka Tomato Sauce then sprinkled with Fresh Basil and
Shaved Romano, Asiago & Parmesan Cheeses \$21.99

A 3.5% Convenience Fee will be added to all Credit Card Transactions

**All parties larger than 8 guests will be on one bill,
with 20% gratuity added to final bill**