

LONGBRANCH MENU

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.

Food Allergy Notice

Please be advised that food prepared here may contain these ingredients: milk, fish, eggs, peanuts, sesame, shellfish, soybeans, tree nuts and wheat

Appetizers:

- 7 Corn Fritters tossed in Powdered Sugar \$10
- Deep Fried Calamari served with your choice of Sweet Chili Sauce, Cocktail or Marinara \$12
- 3 Cheese Stuffed Breadsticks \$8
- 5 Jumbo Bang Bang Shrimp \$12
- Jumbo Pretzel with Cheese Sauce \$9.99

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 \$8.99
12 Traditional \$15.99

Entrees:

Entrees come with sliced baked bread, salad bar, soup, and your choice of side.

Side Choices include:

Baked Potato (GF)
Loaded Baked Potato
(+\$2 with Butter, Bacon, Sour Cream,
Cheese & Green Onion)
Mixed Vegetables (GF)
French Fries

Mac-n-Cheese
Cheddar Hashbrown Croquette
Fresh Green Beans with Bacon & Onion
(GF)

16oz. King Cut Prime Rib with Au Jus (GF) & Horseradish Cream Sauce \$58

12oz. Queen Cut Prime Rib with Au Jus (GF) & Horseradish Cream Sauce
\$48

8oz. "Sandwich Cut" (Open Face with Garlic Toast on top) Prime Rib in Au Jus with
Horseradish Cream Sauce \$35

"Nick Style Sandwich Cut" 8oz. Prime Rib Open Face topped with
Caramelized Onions and Provolone on Garlic Toast
with Horseradish Cream Sauce on the side \$35

16 oz. Fire Grilled Braveheart Black Angus Prime Ribeye (GF) \$52.99

Prime Rib & Ribeye Toppings:
Mushroom & Onions (GF)(+\$2)
Garlic Parmesan Crust (+\$3.50)
Bleu Cheese Crust (+\$3.50)
4pc. Garlic Butter Shrimp (GF) (+6)

14oz. Center Cut Bone In Duroc Pork Chop topped with your choice
Bacon Gorgonzola Butter or Apple Bacon Onion Jam (GF) \$27

Fried, Baked (GF) or Blackened Cod (GF) \$22

Pan Seared or Blackened North Atlantic Salmon topped with Honey Citrus
Glaze \$29

7pc. Jumbo Shrimp (Fried or Drunken (GF)) with Cocktail Sauce \$19

4pc. Fried Chicken \$19

Fire Grilled Chicken Breast with BBQ Sauce, Teriyaki, or Sweet Chili Sauce
\$19

Fettuccine Alfredo tossed with Broccoli, Cherry Tomato & Basil.
Topped with Shaved Romano, Asiago & Parmesan Blend.
Served without choice of side, and served with Cheese Filled Garlic
Breadstick \$17. With Chicken \$19. With Shrimp \$23

Cajun Shrimp Farfalle Pasta with Peppers, Onions, Andouille Sausage and
Shrimp tossed in Spicy Creole Parmesan Cream Sauce.
Served without choice of side. \$25

KIDS:

Chicken Strips with French Fries \$9.99

Spaghetti with Garlic Bread \$9.99

Fettucini in Alfredo Sauce with Garlic Bread \$9.99