

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:

Cheese Curds with Ranch or Marinara \$9.99

Jalapeno Cheese Curds with Chipotle Ranch \$9.99

Southwest Chicken Egg Rolls (3) with Chipotle Ranch \$9.99

Deep Fried Calamari served with your choice of Sweet Chili Sauce, Cocktail or Marinara \$12

Cheese Stuffed Breadsticks (3)

with your choice of Marinara, Garlic Butter & Cheddar Cheese Sauce \$8

5 Jumbo Fried Bang Bang Shrimp \$12 (GF)

Jumbo Salted 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

6 Traditional \$8.99

12 Boneless \$14.99

12 Traditional \$15.99

Side Choices include:

Baked Potato (GF)

Mac-n-Cheese

Loaded Baked Potato

Cheddar Hashbrown Croquette

(+\$2 with Butter, Bacon, Sour Cream, Cheese & Green Onion)

Fresh Green Beans with Bacon & Onion (GF)

Mixed Vegetables (GF)

Mashed Cauliflower (GF)

French Fries

Entrees:

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

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 (GF) topped with your choice
Bacon Gorgonzola Butter (GF), Apple Bacon Onion Jam (GF), Bourbon
Peach Glaze (GF) or BBQ (GF) \$27

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

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

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

7pc Jumbo Shrimp Bang Bang Shrimp Entree \$19 (GF)

Pan Fried Frog Legs with Garlic, Lemon & Wine.

Your choice of regular or cajun. \$20.99

Pan Fried Chicken Livers with Onions, Peppers, and Mushrooms \$14.99

4pc. Fried Chicken \$19

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

Fettuccine Alfredo tossed with Broccoli, Cherry Tomato & Basil.

Topped with Shaved Romano, Asiago & Parmesan Blend.

Served with Cheese Filled Garlic Breadstick \$17.

With Chicken \$19. With Shrimp \$23. ((GF) Fettuccine +\$2)

Cajun Shrimp Farfalle Pasta with Peppers, Onions, Andouille Sausage and
Shrimp tossed in Spicy Creole Parmesan Cream Sauce.

Served without choice of side. \$25

((GF) Farfalle +\$2)

Vodka Chicken Parmesan over Rigatoni \$23

Pesto Shrimp Linguine \$23

((GF) Linguine +\$2)

KIDS:

Chicken Strips with French Fries \$9.99

Spaghetti with Garlic Bread \$9.99

Fettucini in Alfredo Sauce with Garlic Bread \$9.99

