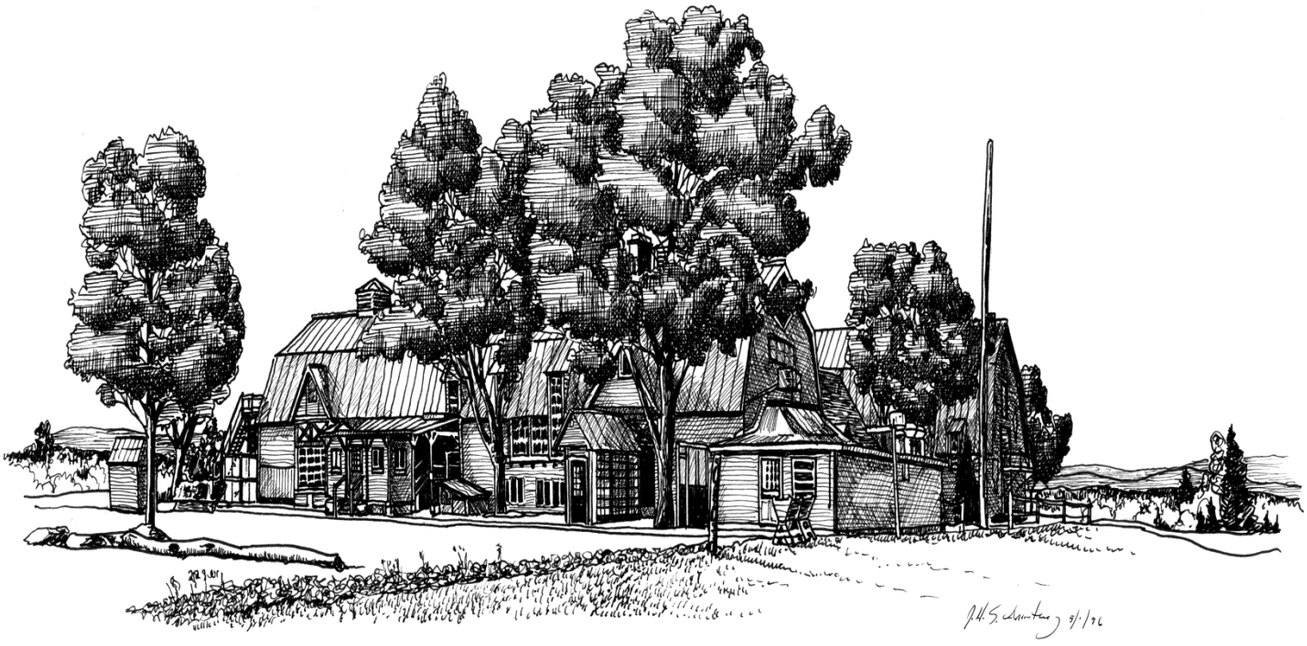

LONGFELLOWS

DINNER MENU

STARTERS

CLASSIC MOZZARELLA BRUSCHETTA (V) 14
Fresh Mozzarella-Grilled Crostini-Tomato Bruschetta-Shaved Asiago Cheese-Balsamic Glaze

PRETZELS AND QUESO 15
Soft pretzels brushed with butter, sprinkled with salt, warm pepper jack queso

BACON WRAPPED FILET MIGNON SKEWERS 20
Filet Tips-Hickory Bacon-Fig Tomato Onion Jam- roasted shallot and garlic salad

CHILLED SHRIMP COCKTAIL 15
Five jumbo Shrimp served with a classic cocktail dipping sauce, oyster crackers and lemon.

LONGFELLOWS FLATBREAD 15
Pesto-Grilled Chicken-Applewood Bacon-Caramelized Onion-Monterrey Jack -BBQ glaze

PEPPERED CALAMARI 16
Flash Fried Calamari-Sliced Cherry Peppers-House Made Marinara-Parmesan Cheese-Balsamic Glaze

SOUPS & SALADS

BLISTERED ONION SOUP 7
Sweet Onion Soup-Brioche Crouton-Provolone-Swiss

Soup of The Day 6
Ask your server about today's chefs' creation

LONGFELLOWS GARDEN SALAD (V) 6/12
Baby Greens-Tomato-Cucumber-Carrot-Pepper-Herb Croutons-Balsamic Vinaigrette

KENTUCKY BOURBON PECAN SALMON SALAD 26
Baby Greens-5-ounce Norwegian Salmon-Spiced Pecans-Dried Cranberries-Sliced Apple-Smoked Bleu Cheese crumbles-Maple Poppy Seed Dressing

CHEFS ARUGULA SALAD 15
Fresh Arugula-Goat Cheese-Spiced Pecans-Dried Cranberries- House Made Balsamic Dressing

CLASSIC CAESAR SALAD 6/12
Crisp Romaine-Parmesan & Asiago Cheese-Creamy Caesar-Herb Croutons-Parmesan Crisp

Upgrade Any Salad By Adding
Grilled Chicken 7-Fresh Burrata 6- Jumbo Shrimp Trio 7-Kentucky Bourbon Salmon 11
Short Rib 8 - Bourbon Bacon 5

Lighter Side

LONGFELLOWS BURGER 17
Ground Brisket & Short Rib-Arugula-Tomato-Red Onion-Slab Bacon-Cabot Cheddar, Fries

Fried Chicken Sandwich 16
Soaked in buttermilk, chicken breast coated with seasoned flour, deep-fried golden brown, topped with cheddar cheese, & served on a baked club roll with a garlic pepper aioli, lettuce, tomato & fries.

OFF SHORE

FISH AND CHIPS 21
Beer Battered Atlantic Haddock Fillet-Sweet Pickle Tartar-Fresh Coleslaw-Crisp Fries

OCEAN FARMED KENTUCKY BOURBON SALMON (GF) 29
Norwegian Salmon Eight Ounce -Bourbon Soy Glaze-Wild Rice-Fresh Vegetable

GRILLED SWORDFISH WITH SEAFOOD RISOTTO (GF) 32
Eight Ounce Center Cut Swordfish-Seafood Risotto-Almond Romesco-Beurre Blanc-Fresh Arugula

OCEAN TRIO PLATTER (GF) 30
Fresh Haddock-Fresh Shrimp-Sea Scallops-White Wine Butter Sauce-Wild Rice-Fresh Vegetable

SEAFOOD NANTUCKET 29
Shrimp, scallop, and white fish simmered in a shallot sherry cream, panko crust, baked to golden brown- Sides of Wild Rice and Fresh Vegetable

MAIN DISHES

MAPLE BRINED TURKEY DINNER 24
Turkey Breast-Sausage Stuffing-Mashed Potato-Fresh Vegetable-Pan Gravy-Cranberry Sauce

BRUSCHETTA CHICKEN 24
Grilled Chicken Breast-Mozzarella-Tomato Bruschetta-Balsamic-Wild Rice- Fresh Vegetable

AWARD WINNING CABOT MAC AND CHEESE 20
Cabot Cheese Sauce-Mini Penne-Cabot Cheese and Panko Topping
Add Grilled Chicken 7-Fresh Burrata 6-Jumbo Shrimp trio 7-Kentucky Bourbon Salmon 11- Short Rib 8-Bourbon Bacon 5

ST LOUIS RIB DINNER 29
Overnight Roasted Ribs-Creamed Cornbread-Local Bacon & Maple Baked Beans-Coleslaw

FILET MIGNON (GF) 36
Eight Ounce Filet Mignon-Bacon Onion Marmalade-Mashed Potato-Fresh Vegetable
Add Gorgonzola Crust 4 -Jumbo Shrimp trio 7

NEW YORK STRIP STEAK (GF) 36
Ten Ounce Center Cut Steak-Longfellows Steak Sauce-Mashed Potato-Fresh Vegetable
Add Gorgonzola Crust 4 - Jumbo Shrimp trio 7

BRAISED SHORT RIB 28
Slow Braised Beef Short Rib served over mashed Potatoes with pan Jus, Fresh Vegetable

SHORT RIB RAGU 27
Slow Braised Short Rib Ragu-Pappardelle Pasta-Fresh Burrata

VEAL SAUSAGE ALA VODKA 27
Veal Sausage, onion, garlic, house made marinara, and a touch of cream tossed with pasta, served with garlic bread

RICOTTA & POTATO GNOCCHI 23
Tender Gnocchi-Arugula-Mushrooms-Onions-Fennel-Tomato-Sage Brown Butter-Balsamic
Add Grilled Chicken 7-Fresh Burrata 6-Jumbo Shrimp trio 7-Kentucky Bourbon Salmon 11- Short Rib 8-Bourbon Bacon 5

VEGETABLE RISOTTO (V) 23
Creamy Parmesan Risotto-Harvest Vegetable Blend-Balsamic Glaze
Add Grilled Chicken 7-Fresh Burrata 6-Jumbo Shrimp trio 7-Kentucky Bourbon Salmon 11- Short Rib 8-Bourbon Bacon 5

COUNTRY FRIED CHICKEN 24
Dipped in buttermilk & coated with seasoned flour, our fresh boneless chicken breasts are deep-fried, served with a side of gravy, fresh vegetables, & mashed potatoes

LONGFELLOWS
HOTEL • RESTAURANT • CONFERENCE CENTER

DRAFT BEERS

Guinness Draught
Stout Irish Dry - 4.2% ABV - St. James's Gate Dublin
8 Oz. 4.50 20 Oz. 8.00

Stella Artois
Lager Euro - 5% ABV - Leuven, Vlaams-Brabant
½ Pint 4.50 Pint 8.00

Anheuser-Busch Bud Light
Lager American Light - 4.2% ABV - St Louis, MO
½ Pint 2.75 Pint 5.00

Fiddlehead IPA
Mellow Bitterness, dry refreshing finish – 6.2%ABV – Shelburne, Vermont
½ Pint 4.50 Pint 8.00

Founders IPA
Lager American – 4.7%ABV – Grand Rapids, MI
½ Pint 4.50 Pint 8.00

Juice Bomb IPA
6.5% ABV – Sloop Brewing, New England
½ Pint 4.75 Pint 8.50

Boston Beer Samuel Adams Seasonal
½ Pint 4.00 Pint 7.00

Big Wave, Kona Brewing Co.
Blonde Ale – 4.4%ABV – Hawaii, USA
½ Pint 4.50 Pint 8.00

Allagash White
Witbier, Belgian-style White – 5.2%ABV – Portland, Maine
½ Pint 4.75 Pint 8.50

BOTTLED BEERS

~Corona Extra~
North American Lager - 4.5% ABV – Mexico City, DF
Bottle 6.50

~ Sierra Nevada Pale Ale~
Pale Ale – 5.6% ABV – Chico, CA
Bottle 6.50

~Miller Lite~
North American Lager – 4.2% ABV – Milwaukee, WI
Bottle 5.75

~ Heineken Light~
Light Lager – 3.3% ABV – Netherlands
Bottle 6.50

~ Sam Adams Boston Lager~
Bottle 6.50

~ Coors Light~
Lager American Light – 4.2% ABV – Golden, CO
Bottle 5.75

~Heineken~
Lager Euro – 5% ABV – Netherlands
Bottle 6.50

~ Anheuser-Busch Michelob ULTRA~
Lager American Light – 4.2% ABV – St Louis, MO
Bottle 5.75

~ Anheuser-Busch Bud Light~
Lager American Light – 4.2% ABV – St Louis, MO
Bottle 5.75

~Athletic Sessions IPA~
Non-Alcoholic – Stratford, Connecticut
Bottle 6.25

~ Heineken 0.0~
Non-Alcoholic Lager-Euro – Netherlands
Bottle 6.50

~ St Pauli NA~
Non-Alcoholic – Germany
Bottle 6.25

Please Ask Your Server About Our Daily Ciders & Seltzers!!!