



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 18

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 15

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 todays chefs creation

LONGFELLOWS GARDEN SALAD (V) 6/12

Baby Greens-Tomato-Cucumber-Carrot-Pepper-Herb Croutons-Balsamic Vinaigrette

KENTUCKY BOURBON PECAN SALMON SALAD 25

Baby Greens-6 oz. Norwegian Salmon-Spiced Pecans-Dried Cranberries-Sliced Apple-Smoked Bleu Cheese-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 10

Short Rib 8 - Bourbon Bacon 5

Lighter Side

LONGFELLOWS BURGER 17

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

Open Faced Hot Turkey Sandwich 17

Sourdough bread topped with sliced oven roasted turkey breast & sausage cornbread stuffing, served with homemade smashed potatoes, gravy, vegetable du jour & cranberry sauce.

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 8 Oz. -Bourbon Soy Glaze-Wild Rice-Fresh Vegetable

GRILLED SWORDFISH WITH SEAFOOD RISOTTO (GF) 32

Eight Oz 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 10- Short Rib 8-Bourbon Bacon 5

ST LOUIS RIB DINNER 28

Overnight Roasted Ribs-Creamed Cornbread-Local Bacon & Maple Baked Beans-Coleslaw

FILET MIGNON (GF) 35

Eight Ounce Filet Mignon-Bacon Onion Marmalade-Mashed Potato-Fresh Vegetable

Add Gorgonzola Crust 4 -Jumbo Shrimp trio 7

NEW YORK STRIP STEAK (GF) 35

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 26

Slow Braised Short Rib Ragu-Pappardelle Pasta-Fresh Burrata

VEAL SAUSAGE ALA VODKA 26

Veal Sausage, onion, garlic, house made marinara, and a touch of cream tossed with pasta, served with garlic bread

RICOTTA & POTATO GNOCCHI 22

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 10- 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 10- Short Rib 8-Bourbon Bacon 5



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 4.00 Pint 7.00

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 4.00 Pint 7.00

Bells Amber Ale

Amber Ale – 5.8 % ABV – Kalamazoo, MI

½ Pint 4.50 Pint 8.00

Boston Beer Samuel Adams Seasonal

½ Pint 3.75 Pint 6.50

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 4.50 Pint 8.00

BOTTLED BEERS

~Corona Extra~

North American Lager - 4.5% ABV – Mexico City, DF

Bottle 6.25

~Sierra Nevada Pale Ale~

Pale Ale – 5.6% ABV – Chico, CA

Bottle 6.25

~Miller Lite~

North American Lager – 4.2% ABV – Milwaukee, WI

Bottle 5.75

~Heineken Light~

Light Lager – 3.3% ABV – Netherlands

Bottle 6.25

~ Sam Adams Boston Lager~

Bottle 6.25

~ Coors Light~

Lager American Light – 4.2% ABV – Golden, CO

Bottle 5.75

~Heineken~

Lager Euro – 5% ABV – Netherlands

Bottle 6.25

~ 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

~Anheuser-Busch Budweiser~

North American Lager – 5% ABV – St Louis, MO

Bottle 5.75

~Anheuser-Busch O'Doul's Amber~

Non-Alcoholic – St Louis, MO

Bottle 5.75

~ Heineken 0.0~

Non-Alcoholic Lager-Euro – Netherlands

Bottle 6.25

~ St Pauli NA~

Non-Alcoholic – Germany

Bottle 6.25

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

