

Tonight's SPECIALS

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LONGFELLOWS RESTAURANT

TUESDAY SEPTEMBER 12, 2017

∞ WINE ∞

CHATEAU DURAND-LAPLAGNE, 2015 ST. EMILION
FRANCE, (R.P. 91-93 POINTS) BTL 30 GLS 8

∞ COCKTAIL ∞

"FIG BLOSSOM" :10

Figenza fig vodka, grapefruit juice, St. Germaine,
served up with a lime garnish

∞ SOUP OF THE DAY ∞

BROCCOLI AND CHEDDAR :6

∞ APPETIZER ∞

BACON BLUE STEAMED MUSSELS :12

Simmered with sherry wine, Applewood smoked bacon,
blue cheese and diced tomatoes

∞ ENTRÉES ∞

FRENCH CUT PORK CHOP :26

14 ounce French cut pork chop, mesquite grilled,
finished with a port wine, purple plum, and apple glaze
Accompanied by roasted potatoes and grilled vegetables

SCALLOPS NANTUCKET :28

Fresh scallops simmered in a light white wine cheddar cheese
sauce, topped with seasoned panko bread crumbs and baked
until golden brown and served over piping hot pasta
with a garlic crostini

MEDITERRANEAN CHICKEN AND SHRIMP :26

Twin chicken breasts topped with shrimp, olives,
artichoke hearts, diced tomatoes and feta cheese,
baked and finished with balsamic glaze,
served with a baked potato and roasted summer squash blend

Tonight's Team of Chefs:

Amanda Felano, Steve Vaughn, and JD Salvato