

Langdon's

RESTAURANT AND WINE BAR

First Course

Chef's Daily Cheese Selection with Local Wildflower Honey
15

Cold-Water Oysters on the Half Shell
Market Price

Sautéed Shrimp over a Crispy Polenta Cake with Spicy Brown
Seafood Sauce
9

Chipotle Seared Hawaiian Ahi Tuna with Charred Serrano Vinaigrette
Over Baby Mixed Greens
12

Seared Diver Scallops with Sweet Corn Cream and Basil Oil
11

Duck Confit over Fresh Baby Spinach and Cashews in a Blood
Orange Vinaigrette with Crispy Sweet Potato Curlys and a
Port-Balsamic Reduction
12

Black Skillet Tenderloin Medallions over Local Baby Greens with
Toasted Sesame-Ginger Carrot Dressing
10

Lobster and Avocado Spring Rolls with Asian Vegetables, Spicy Chili
Sauce and Avocado Cream
9

Second Course

Creamy Wild Mushroom and Jumbo Lump Crab Soup
8

Chef's Soup of the Day
9

Fresh Arugula Salad with Caramelized Bosc Pears, Goat Cheese
and Smokey Bacon ShalLOT Vinaigrette
9

Fresh Baby Greens with Tear Drop Tomatoes, Red Onions and Crumbled
Blue Cheese Tossed in a White Balsamic Vinaigrette
8

Iceberg Wedge with a Buttermilk Blue Cheese Dressing topped with
Applewood Smoked Bacon, Crumbled Boiled Egg, Grape Tomatoes
and Green Onions
11

Executive Chef/Owner
Patrick Langdon Owens

Executive Sous Chef
Jeff Brookhart

Main Course

Oven Roasted Lemon and Oregano Butter Basted, Bell & Evans All
Natural Chicken Breast with Greek Style Potatoes
19

Thick-Cut Kurabuto Pork Rib Chop Brined and Candied with a Hoisin-Honey
Glaze with Sweet Potato Gnocchi and Wil ted Spinach
28

Orange-Soy Grilled Salmon with Crisp Cucumber Salad and Aromatic Rice
21

Maine Lobster, Shrimp and Scallops over Creamy Local Grits with a Savory
Seafood Sauce
27

Pepper-Crusted Hawaiian Ahi Tuna over Baby Mixed Greens with Avocado
Relish and Wasabi Cream Topped with Fried Leeks and Infused Soy
31

Searred Local Grouper over Asparagus and Leek Risotto topped with Jumbo
Lump Crab Meat finished with a Meyer Lemon and Chive Beurre Blanc
27

Tamarind Glazed Duck Breast over Sweet Corn, Butter Bean and Spinach
Succotash
28

Black Skillet Tenderloin of Beef with Roasted Mushrooms, Whipped Potatoes
and Truffled Cabernet Demi
32

Rack of Lamb with Yukon Gold Scallion and Goat Cheese Smashed Potatoes
and a Red Currant-Szechuan Peppercorn Reduction
29

Grilled USDA Prime Ribeye with Creamy Gorgonzola and Caramelized Onion
Potato Gratin finished with a Veal Demi Glaze
39

Sides

Sweet Potato Gnocchi
6

Wil ted Spinach
5

Whipped Potatoes
5

Leek and Asparagus Risotto
5

Yukon Gold Scallion and Goat Cheese Smashed Potatoes
5

Balsamic Asparagus
5

Seasonal Succotash
6

Creamy Gorgonzola and
Caramelized Onion Potato
Gratin
7

Gift Certificates available upon request