

Langdon's

RESTAURANT AND WINE BAR

WINE SPECIALS

FEATURED RED
6

MIMOSA
7

FEATURED WHITE
6

ALL POURS ARE 5 OZ.

STARTERS

CREAMY WILD MUSHROOM AND JUMBO LUMP CRAB SOUP
7

CHEF'S SOUP OF THE DAY
8

LOBSTER AND AVOCADO SPRING ROLLS WITH ASIAN VEGETABLES, SPICY CHILI
SAUCE AND AVOCADO CREAM
9

CHEF'S DAILY CHEESE SELECTION WITH LOCAL WILDFLOWER HONEY
11

SALADS

FRESH BABY GREENS WITH TEARDROP TOMATOES, RED ONION, AND CRUMBLLED
BUTTERMILK BLUE CHEESE TOSSED IN A WHITE BALSAMIC VINAIGRETTE
8

FRESH ARUGULA SALAD WITH CARAMELIZED BOSCH PEAR, GOAT CHEESE AND
SMOKEY BACON SHALLOT VINAIGRETTE
9

WEDGE OF ICEBERG LETTUCE WITH APPLEWOOD SMOKED BACON, BOILED EGG, SCALLIONS, RIPE
TOMATOES AND CREAMY BLUE CHEESE DRESSING
11

ADD GRILLED CHICKEN, SHRIMP, BEEF TENDERLOIN, OR SALMON TO ANY SALAD
6

MAIN COURSES

WOK-SEARED BOK CHOY, SHIITAKES, SCALLIONS AND PEPPERS OVER AROMATIC
BASMATI RICE WITH CHOICE OF GROUPER, SHRIMP, OR BEEF TENDERLOIN
12

SEARED DIVER SCALLOPS OVER LEEK AND ASPARAGUS RISOTTO WITH A
TOMATO-BASIL-TRUFFLE BUTTER
15

WOOD-GRILLED ANGUS BURGER TOPPED WITH WISCONSIN CHEDDAR,
CARAMELIZED ONIONS, LETTUCE, VINE RIPE TOMATOES, SERVED WITH HAND CUT
FRIES, MAYONNAISE AND MUSTARD
12

CHEF'S DAILY FRESH FISH PREPARATION
MARKET PRICE

ORANGE-SOY GRILLED SALMON WITH CRISP CUCUMBER SALAD AND BASMATI RICE
14

FRESH LOCAL SAUTÉED SHRIMP WITH SERRANO HAM, RIPE TOMATOES, AND SPINACH
OVER CREAMY STONE GROUND GRITS
14

OVEN ROASTED ORGANIC CHICKEN BREAST OVER SEASONAL SUCCOTASH WITH ASPARAGUS
AND LEMON-CHIVE BEURRE BLANC
15

GARLIC-SEARED LOCAL SHRIMP IN WHOLE-WHEAT WRAP WITH AVOCADO, SPROUTS,
CUCUMBER, SWEET & SPICY DIPPING SAUCE AND A FRESH MESCLUN SALAD
WITH A WHITE BALSAMIC VINAIGRETTE
13

MONDAY THROUGH FRIDAY 11:30 - 2

EXECUTIVE CHEF/OWNER
PATRICK LANGDON OWENS

SOUS CHEF
RYAN CAMP