



## DINNER MENU

### **Salads and Soup**

<b>Mixed Field Greens</b> Dressed your way: onions, tomato, carrot, cucumber, radish, croutons, sunflower seeds	7.5
<b>Caesar Salad</b> Shaved parmesan, herb croutons, anchovy	8.5
<b>Boston Bibb Wedge</b> Applewood bacon, diced tomatoes, herb croutons, blue cheese dressing	11.5
<b>Soup Du Jour cup/bowl</b> Ask server for daily selection	mkt

### **Appetizers**

<b>Ahi Tuna Tower</b> Sushi grade ahi, tomato, avocado, cucumber, sweet soy sauce	14.5
<b>Venison Pot Stickers</b> Ponzu dipping sauce	13.5
<b>Spinach and Artichoke Dip</b> with grilled crostini's	10.5
<b>Buffalo Meat Balls</b> Glazed with Longboard's barbecue sauce	14.5
<b>Stuffed Shrimp Cocktail</b> Jumbo shrimp, crab stuffing, cocktail sauce	16.5

### **Entrée's**

<b>Baby Back Ribs</b> Fries, slaw half or full rack	23/35
<b>Roasted Free Range Chicken Breast</b> tandoori mushroom cream sauce	28
<b>Grilled Salmon</b> Citrus butter nage, lemon scented jasmine rice	29
<b>Fresh Fish of the Day</b> Pan seared, grilled or baked, lemon scented jasmine rice & seasonal vegetables	mkt
<b>Blackened Shrimp</b> with Chef's pasta	29
<b>Steak &amp; Frites</b> Marinated flat iron grilled, blue cheese butter & seasoned fries	27
<b>Seared Scallops and Shrimp on Chef's Risotto</b>	38
<b>Filet 8 oz</b> Cream cheese mashed potatoes, grilled asparagus demi jus	42
<b>Prime Rib</b> Available Saturday & Sunday	36

### **Classic Flat Bread Pizza's**

<b>Longboard Pizza</b> Genoa salami, sausage, pepperoni, garlic tomato sauce	16
<b>Margherita Pizza</b> Tomato, basil, fresh mozzarella	14

### **Sandwiches**

<b>Longboards Cheese Burger</b> 1/3-pound patty, choice of cheese, lettuce, tomato, onion & fries	14.5
<b>Grilled Chicken Sandwich</b> Pesto aioli, fresh mozzarella, tomato, onion, basil, spinach & fries	15.5

*\*Please inform your server of any allergies or dietary restrictions\**  
18% gratuity will be added to all parties of 6 or more except for Golf & Dinner packages  
Separate checks cannot be accommodated for parties of 6 or more  
All Food Items are Available To Go  
Corkage Fee is \$15.00 per bottle

*Rob Nelson, Executive Chef*