

# Langdon's

RESTAURANT AND WINE BAR

## First Course

Chef's Daily Cheese Selection with Local Wildflower Honey  
12

Cold-Water Oysters on the Half Shell  
Market Price

Sautéed Shrimp over a Crispy Andouille-Scallop 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

Seared Foie Gras over Tempura Fried Shiitake Mushroom with Spicy Ponzu  
18

Local Goat Cheese Gnocchi with Country Ham, Roasted Tomatoes, Spinach and  
Basil  
10

Local Shrimp and Thai Pork Spring Rolls with Spicy Soy Dipping Sauce  
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

Roasted Ashley Farms All Natural Chicken Breast with Andouille-Scallop  
Polenta Cake and Tomato Fondue

19

Hoisen-Honey Glazed Kurabuto Pork Rib Chop with Local Collards and Smoked  
Bacon and Leek "Mac and Cheese"

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

26

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

29

Local Grouper over Country Ham and Sweet Pea Risotto finished with a Meyer  
Lemon and Chive Beurre Blanc

27

Fresh Pappardelle Bolognese with Pecorino Romano

18

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

32

Rack of Lamb with Scallop 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 Glace

39

## Sides

Smoked Bacon and Leek "Mac and Cheese"

6

Wilting Spinach

5

Whipped Potatoes

5

Scallop and Goat Cheese Smashed Potatoes

5

Haricot Vert

5

Country Ham and Sweet Pea Risotto

5

Creamy Gorgonzola and

Caramelized Onion Potato

Gratin

7

Gift Certificates available upon request