

Langdon's

LUNCH MENU

WINE SELECTIONS

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

SALADS

FRESH BABY GREENS WITH TEARDROP TOMATOES, RED ONION, AND CRUMBLED
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

CRISP HEARTS OF ROMAINE TOSSED WITH PARMESAN
AND A ROBUST CAESAR DRESSING
9

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

GINGER-POACHED HAWAIIAN TUNA SALAD IN A WHOLE WHEAT WRAP WITH SPROUTS,
VIDALIA ONIONS, TOMATOES, WASABI AIOLI AND FRESH BABY GREENS WITH A
CARROT-GINGER VINAIGRETTE
12

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

PAN SEARED CHICKEN CUTLETS WITH A SHIITAKE MARSALA CREAM SAUCE OVER
CAMPANELLE PASTA WITH RIPE TOMATOES
14

JUMBO LUMP CRAB CAKES OVER SEASONAL SUCCOTASH WITH SPINACH TOPPED
WITH LEMON-CAPER BROWN BUTTER
15

GARLIC-SEARED LOCAL SHRIMP IN A 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
CORY CRIDER

7/6/2007