




LONGHORN
STEAKHOUSE

LUNCH



STARTERS

 **Wild West Shrimp**SM
Crispy shrimp, hand-battered and tossed with sliced cherry peppers, garlic butter and served with Ranch. 8.29

Western Cheese Fries
Crispy fries loaded with all-beef chili, melted cheddar & Monterrey jack, bacon and jalapeños. 7.29

Housemade Chips & Dip
Made fresh to order and seasoned with sea salt and black pepper. Served with creamy BBQ sauce. 4.49

Boneless Buffalo Wings
Hand-battered fresh chicken breast pieces tossed in spicy buffalo sauce. Served with Bleu Cheese. 7.39

Crispy Chicken Trio
Hand-battered fresh chicken breast pieces. Served with Honey Mustard, BBQ and Ranch for dipping. 6.99

Texas TonionSM
Crispy onion petals drizzled with sour cream and served with zesty dipping sauce. 6.29

 **Firecracker Chicken Wraps**
Crispy, fried flour tortillas stuffed with spicy grilled chicken and cheese. Served with cool Avocado-Lime dipping sauce. 7.89

French Onion Soup
Caramelized onions simmered in a sirloin broth with a touch of Madeira wine. Topped with melted Swiss and breadcrumbs. Bowl 4.99

Authentic Ranch House Chili
All-beef chili freshly made with tomatoes, bell peppers and onions. Topped with cheddar, jalapeño slices and onion. Bowl 4.99

Shrimp & Lobster Chowder
Creamy corn chowder simmered with shrimp, lobster, potatoes and red bell peppers. Bowl 4.99

 **LongHorn Shrimp & Lobster Dip**
Shrimp and lobster baked with creamy mozzarella, smoked gouda and sun-dried tomatoes. Served with warm tortilla chips. 8.49

STEAKHOUSE SALADS

The only way to make our fresh cut greens better - top them with tender, flavorful steak, chicken or salmon.


 **Grilled Chicken & Strawberry Salad**
Grilled chicken breast served warm over mixed field greens with strawberries, grapes, mandarin oranges, candied pecans, red onion, feta, and raspberry vinaigrette. 9.99

Grilled Salmon Salad^{*}
Fresh, bourbon-marinated LongHorn salmon served on either crisp salad greens or Caesar salad. 9.79

Sonoma Chicken Salad
Fresh grilled chicken, provolone & feta, pepperoncini peppers, red onion and tomato-basil salsa. Served over crisp romaine tossed in balsamic vinaigrette. 9.49

Grilled Chicken Salad
Grilled fresh chicken served on a bed of field greens or Caesar. 8.99

Salad & Signature Soup
Your choice of a Mixed Green or Caesar salad and a Bowl of our French Onion Soup, Shrimp & Lobster Chowder, or Authentic Ranch House Chili. 6.99

 **7-Pepper Sirloin Salad**^{*}
7-pepper grilled sirloin, served over fresh mixed greens with diced tomatoes and crumbled bleu cheese. 10.99

Salad Dressings:

Ranch, Fat-Free Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Thousand Island, Chipotle Ranch, Bleu Cheese, Caesar, Italian, Honey Mustard and Oil & Vinegar

 Denotes LongHorn Steakhouse Specialty

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BURGERS AND CHOP STEAK COOKED TO MEDIUM (155°).

PASSION FOR GRILLINGSM

*LongHorn has a passion for grilling inspired by the American West.
For over 28 years, we have proudly served steaks, chicken and fish that are always fresh, never frozen.*

HALF-POUND BURGERS

Always fresh, never frozen, our half-pound burgers are grilled to juicy perfection. Served on a grilled bun with lettuce, tomato, pickles, and onion. Served with seasoned fries.

 **Black & Bleu***
7-pepper seasoned and topped with bleu cheese. 8.49

Cheeseburger*
Choice of American, Swiss or cheddar. 8.29

Bacon & Cheddar*
Hickory-smoked bacon and melted cheddar. 8.79

Mushroom & Swiss*
Topped with red wine mushrooms and Swiss. 8.49


SANDWICHES

We start with tender beef and chicken to grill a thick, juicy sandwich and serve it with seasoned fries. Chicken sandwiches are served with lettuce, tomato, pickles and onion.

Shaved Prime Rib
Tender shaved prime rib, grilled and topped with sautéed onions, mushrooms and melted Swiss. Served on a toasted roll. 9.99


Amarillo Chicken
Fresh grilled chicken breast glazed with BBQ sauce, topped with cheddar and Jack cheeses, creamy cole slaw and served on a cheddar jalapeño roll. 8.79

Honey Mustard Chicken
Grilled, fresh chicken breast topped with hickory-smoked bacon, melted Swiss and honey mustard sauce. 8.79

 **Parmesan Crusted Chicken**
Juicy grilled chicken breast, topped with a parmesan cheese and garlic crust, and parmesan spread. 8.79

LONGHORN STEAKS

Our fresh, never frozen steaks are perfectly seasoned and expertly grilled to your liking. Lunch Steaks are served with your choice of side.

 **Flo's Filet.***
Our guest's favorite, a 7 oz. filet hand-seasoned and cooked to perfection. 14.79
Wrapped with bacon just 1.00 more.

Ribeye*
Cut fresh, 12 oz. juicy and flavorful. 14.69

Chop Steak*
10 oz. freshly ground beef, grilled and smothered with mushrooms, red wine sauce and onion straws. 9.99

New York Strip*
Classic 11 oz. with hearty flavor. 14.49

Renegade Top Sirloin*
A juicy USDA Choice top sirloin.
6 oz. 9.99 8 oz. 10.69 12 oz. 12.49
Parmesan or Bleu Cheese Crusted just 1.00 more.

Expertly Grilled to Your Liking

RARE
Cool,
red center

MED-RARE
Warm,
red center

MEDIUM
Bright pink
throughout

MED-WELL
Very Warm, pink
almost gone

WELL
Very Warm,
brown throughout

An 18% gratuity will be added to parties of 8 or more for your convenience. If you think this amount should be increased or decreased, please notify your server.
*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BURGERS AND CHOP STEAK COOKED TO MEDIUM (155°).

CHICKEN

Our fresh and delicious chicken breasts are hand-seasoned and made to order.

Parmesan

Crusted Chicken

Grilled chicken breast, topped with a parmesan garlic crust and choice of two sides. 9.99

Fresh Chicken Tenders

Hand-battered fresh chicken tenders served with Honey Mustard, fries and side choice. 9.29

NEW Citrus Grilled Chicken

Tender grilled chicken breast topped with fresh oranges and tangy citrus glaze. Served with choice of side. 8.49

Sierra Chicken

Grilled fresh chicken breast topped with tomato-basil salsa and served on rice with fresh vegetables. 10.79

NEW Grilled Chicken & Stuffed Portabella

Tender grilled chicken breast topped with mushroom sauce and a cheese stuffed portabella mushroom. Served with choice of side. 9.29

SEAFOOD

Our fresh salmon and shellfish are expertly prepared to juicy perfection.

LongHorn Salmon*

Fresh, hand-cut salmon, grilled using our secret bourbon marinade. Served over rice with side choice. 7 oz. 12.49

Golden Fried Shrimp

Hand-battered, jumbo shrimp, served with fries and jalapeño cole slaw. 10.79

Redrock Grilled Shrimp

Grilled shrimp skewers with our smoky tomato butter. Served over rice with side choice and garlic butter sauce. 11.49

Shrimp & Crab Gratin

Oven-baked shrimp and jumbo lump crabmeat in creamy fontina cheese sauce. Served with side choice. 10.99

RIBS & CHOPS

The sign of great ribs and chops – tender, juicy perfection.

Baby Back Ribs

Half rack of our fall-off-the-bone tender BBQ baby back ribs. Served with jalapeño cole slaw and side choice. 11.29

Cowboy Pork Chop*

A grilled 8 oz. center-cut, bone-in pork chop. Served with brandied apples and side choice. 9.49

SIDE DISHES

Fresh Seasonal Vegetables	2.29	Loaded Baked Potato	2.29	Fresh Steamed Asparagus	3.79
Brandied Cinnamon Apples	2.29	Mashed Potatoes	2.29	Mixed Green Salad	3.99
Seasoned French Fries	2.29	Jalapeño Cole Slaw	2.29	Caesar Salad	3.99
Seasoned Rice Pilaf	2.29	Sweet Potato with Cinnamon & Butter	2.29		

Add a Mixed Green or Caesar salad to your entrée for only \$2.79.
 Substitute fresh asparagus as your entrée side for an additional \$1.49.

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BURGERS AND CHOP STEAK COOKED TO MEDIUM (155°).

LEGENDARY STEAKS

Our Legendary Steaks are perfectly seasoned and expertly grilled to your liking. Served with your choice of side, a Mixed Green or Caesar salad and unlimited freshly-baked Honey Wheat bread.

Flo's Filet®

Our guest's favorite, a 9 oz. filet hand-seasoned and cooked to perfection. 20.49
Wrapped with bacon just 1.00 more.

Flo's Filet® & Lobster Tail

Our signature 7 oz. filet paired with a cold-water lobster tail and melted butter. 26.49

Outlaw Ribeye™

Our signature 18 oz. bone-in, fire-grilled ribeye. 20.79

Sirloin® & Shrimp Scampi

An 8 oz. sirloin paired with baked shrimp in a wine garlic sauce. 17.99

New York Strip®

A 14 oz. classic with hearty flavor. 20.49

Fire-Grilled T-Bone®

A hearty 16 oz. T-Bone – a NY Strip and tender filet in one juicy steak. 19.99

Flo's Filet® & LongHorn Salmon®

Our 7 oz. Flo's Filet and fresh, bourbon-marinated grilled salmon. Served over seasoned rice. 22.79

Flo's Filet® and Shrimp & Crab Gratin

Our 7 oz. Flo's Filet and creamy Shrimp & Crab Gratin. 25.49

LongHorn Porterhouse®

A fire-grilled 22 oz. USDA Choice bone-in porterhouse – a NY Strip and filet in one juicy cut. 23.99

GREAT STEAK ADDITIONS

Lobster Tail 8.99	Shrimp & Crab Gratin 8.99	Shrimp Scampi 5.99	Half-Rack of Ribs 8.99	Grilled Shrimp 5.99
Parmesan or Bleu Cheese Crusted 1.00	Grilled Onions 2.49	Sautéed Mushrooms 2.99	Sautéed Mushrooms & Onions 2.79	

DESSERTS

Chocolate Stampede™

Great for sharing! Moist peaks of chocolate cake layered with six types of chocolate and served with vanilla bean ice cream. 6.99

Golden Nugget Fried Cheesecake

Tasty nuggets of creamy cheesecake lightly breaded and crisp fried. Served over vanilla bean ice cream with strawberry sauce. 5.49

LongHorn Dessert Sampler

A shareable sampler of three favorites, Chocolate Stampede, Caramel Apple Goldrush and Mountain Top Cheesecake. 7.99

Mountain Top Cheesecake

New York style cheesecake with strawberries and whipped cream. 5.49

Key Lime Pie

Our tart and creamy classic baked into a graham cracker crust. 4.99

Ultimate Brownie Sundae

A Ghirardelli chocolate brownie served warm and topped with hot fudge and vanilla bean ice cream. 5.29

Caramel Apple Goldrush

Apples tossed with cinnamon, butter and brown sugar baked in a golden pastry shell. Served warm with vanilla bean ice cream and Maker's Mark® bourbon-caramel sauce. 6.99

BEVERAGES

Orange, Apple, and Cranberry Juices, Milk, Bottled Spring Water, IBC, Root Beer

Bottomless Beverages

LongHorn Limeade, Strawberry Limeade, Blackberry Iced Tea, Raspberry Iced Tea, Strawberry Lemonade, Minute Maid Lemonade, Coke, Diet Coke, Coke Zero, Sprite, Pibb Xtra, Iced Tea, Hot Tea, and Coffee



BEER

Imported & Specialty Ice Cold Bottles

Amstel Light, Bass Ale, Blue Moon, Corona, Corona Light, Dos Equis, Heineken
 Killian's, Michelob Light, Michelob ULTRA, Newcastle Brown Ale
 Samuel Adams (Boston Lager), Samuel Adams (Seasonal), Sam Adams Light

American Premium Longneck Bottles

Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Genuine Draft, Miller Lite



Ice Cold Draft Beer



MARGARITAS

The Perfect

Sauza Commemorativo® tequila, Grand Marnier®, Patrón Citrónge®, Triple Sec® and orange juice.

1800 Texas Tornado

1800 Reposado® tequila & Grand Marnier®.

Watermelon

Don Julio® Blanco 100% Blue Agave tequila, Smirnoff® Watermelon Twist, Monin® Watermelon and our own LongHorn sweet 'n sour.

Texas

José Cuervo Gold® tequila, Grand Marnier®, LongHorn sweet 'n sour. Upgrade to "Ultimate" with 1800 Reposado® tequila.

Silver Lightning

Sauza Tres Generaciones® 100% Blue Agave Silver tequila & Patrón Citrónge®.

Pomegranate

Herradura® Blanco tequila, Patrón Citrónge®, POM Wonderful® Pomegranate Juice, Monin® Pomegranate and LongHorn sweet 'n sour.

Raspberry

Don Julio® Blanco tequila, De Kuyper Raspberry®, and our own sweet 'n sour. Served with fresh raspberries.

Desert Pear

José Cuervo Tradicional® 100% Blue Agave tequila, Patrón Citrónge® and Monin® Desert Pear.

Frozen Strawberry or Raspberry Margarita

José Cuervo Gold® tequila with your choice of either strawberries or De Kuyper Razzmatazz® & raspberries.

WINE

To assist you in selecting a wine that best complements your meal, our wines are listed from light & sweet to full-bodied & bold.

White Zinfandel

	Glass	Bottle
Beringer, <i>California</i>	5.49	21.00
Sutter Home, <i>California</i>	4.99	19.00

Pinot Grigio

Ecco Domani, <i>Venezie</i>	5.99	23.00
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Sauvignon Blanc

Robert Mondavi Private Selection, <i>California</i>	5.99	23.00
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Chardonnay

Canyon Road, <i>California</i>	4.99	19.00
Meridian, <i>Santa Barbara County</i>	5.99	23.00
Kendall-Jackson Vintners Reserve, <i>California</i>	7.99	31.00
La Crema, <i>Sonoma</i>		35.00

Pinot Noir

	Glass	Bottle
Trinity Oaks, <i>California</i>	5.99	23.00

Red Zinfandel

Ravenswood Vintners Blend, <i>California</i>	6.49	25.00
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Merlot

Turning Leaf, <i>California</i>	4.99	19.00
Red Diamond, <i>Washington</i>	6.49	25.00
Blackstone, <i>California</i>	6.99	27.00

Cabernet Sauvignon

Woodbridge by Robert Mondavi, <i>California</i>	5.49	21.00
Chateau St. Jean, <i>California</i>	6.99	27.00
Dynamite Vineyards, <i>North Coast</i>	7.49	29.00
Beringer, <i>Knights Valley</i>		39.00

3021 W. Radio Dr.
843.665.9120



LONGHORN
STEAKHOUSE
DINNER

STARTERS

Wild West Shrimp[™]

Crispy shrimp, hand-battered and tossed with sliced cherry peppers, garlic butter and served with Ranch. 8.29

Western Cheese Fries

Crispy fries loaded with all-beef chili, melted cheddar & Monterrey jack, bacon and jalapeños. 7.29

Housemade Chips & Dip

Made fresh to order and seasoned with sea salt and black pepper. Served with creamy BBQ sauce. 4.49

Boneless Buffalo Wings

Hand-battered fresh chicken breast pieces tossed in spicy buffalo sauce. Served with Bleu Cheese. 7.39

Crispy Chicken Trio

Hand-battered fresh chicken breast pieces. Served with Honey Mustard, BBQ and Ranch for dipping. 6.99

Texas Tonion[®]

Crispy onion petals drizzled with sour cream and served with zesty dipping sauce. 6.29

Firecracker Chicken Wraps

Crispy, fried flour tortillas stuffed with spicy grilled chicken and cheese. Served with cool Avocado-Lime dipping sauce. 7.89

French Onion Soup

Caramelized onions simmered in a sirloin broth with a touch of Madeira wine. Topped with melted Swiss and breadcrumbs. Bowl 4.99

Authentic Ranch House Chili

All-beef chili freshly made with tomatoes, bell peppers and onions. Topped with cheddar, jalapeño slices and onion. Bowl 4.99

Shrimp & Lobster Chowder

Creamy corn chowder simmered with shrimp, lobster, potatoes and red bell peppers. Bowl 4.99

LongHorn Shrimp & Lobster Dip

Shrimp and lobster baked with creamy mozzarella, smoked gouda and sun-dried tomatoes. Served with warm tortilla chips. 8.49

STEAKHOUSE SALADS

The only way to make our fresh cut greens better – top them with tender, flavorful steak, chicken or salmon.

Grilled Chicken & Strawberry Salad

Grilled chicken breast served over mixed field greens with strawberries, grapes, mandarin oranges, candied pecans, red onion, feta, and raspberry vinaigrette. 11.99

Grilled Salmon Salad^{*}

Fresh bourbon-marinated LongHorn Salmon served on crisp salad greens or Caesar salad. 12.49

Sonoma Chicken Salad

Fresh grilled chicken, provolone & feta, pepperoncini peppers, red onion and tomato-basil salsa. Served over crisp romaine tossed in balsamic vinaigrette. 11.69

7-Pepper Sirloin Salad^{*}

7-pepper grilled sirloin served over fresh mixed greens with diced tomatoes and crumbled bleu cheese. 12.89

Salad Dressings:

Ranch, Fat-Free Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Thousand Island, Chipotle Ranch, Bleu Cheese, Caesar, Italian, Honey Mustard and Oil & Vinegar

STEAKHOUSE SANDWICHES


We start with fresh beef and chicken to grill a thick, juicy sandwich. Served with lettuce, tomato, onion and seasoned fries.

Parmesan Crusted Chicken Sandwich

Juicy grilled chicken breast, topped with a parmesan cheese and garlic crust, and a parmesan spread. 9.79

Cheeseburger^{*}

A juicy half-pound burger served with American, Swiss, or cheddar on a toasted bun. 8.99
Add bacon just 1.00 more.

 Denotes LongHorn Steakhouse Specialty

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PASSION FOR GRILLINGSM

LongHorn has a passion for grilling inspired by the American West. For over 28 years, we have proudly served steaks, chicken and fish that are always fresh, never frozen.

LEGENDARY STEAKS

Our Legendary Steaks are perfectly seasoned and expertly grilled to your liking. Served with your choice of side, a Mixed Green or Caesar salad and unlimited freshly-baked Honey Wheat bread.

Flo's Filet*

Our guest's favorite - the most tender cut of beef.
7 oz. 18.49 9 oz. 20.49
Wrapped with bacon just 1.00 more.

LongHorn Porterhouse*

A fire-grilled 22 oz. USDA Choice bone-in porterhouse - a NY Strip and filet in one juicy cut. 23.99

Outlaw RibeyeTM*

Our signature 18 oz. bone-in, fire-grilled ribeye. 20.79

Crab Stuffed Filet*

A tender 7 oz. filet stuffed with jumbo lump crabmeat, topped with fresh spinach and creamy herb-cheese sauce. 22.49

Fire-Grilled T-Bone*

A hearty 16 oz. T-Bone - a NY Strip and tender filet in one juicy steak. 19.99

Renegade Top Sirloin*

A juicy USDA Choice top sirloin.
6 oz. 11.99 8 oz. 13.49 12 oz. 15.49

Prime Rib*

Slow-roasted, USDA Choice prime rib served with au jus and horseradish sauce.
12 oz. 18.29 16 oz. 20.79

Sirloin* & Shrimp Scampi

An 8 oz. top sirloin paired with baked shrimp in a wine garlic sauce. 17.99

New York Strip*

A classic with hearty flavor.
11 oz. 17.99 14 oz. 20.49

Chop Steak*

10 oz. freshly ground beef, grilled and smothered with mushrooms, red wine sauce and onion straws. 12.99

Flo's Filet* and Shrimp & Crab Gratin

Our 7 oz. Flo's Filet and creamy Shrimp & Crab Gratin. 25.49

Ribeye*

Cut fresh, 12 oz. juicy and flavorful. 18.49

GREAT STEAK ADDITIONS

Lobster Tail 8.99	Shrimp & Crab Gratin 8.99	Shrimp Scampi 5.99	Half-Rack of Ribs 8.99	Grilled Shrimp 5.99
Parmesan or Bleu Cheese Crusted 1.00	Grilled Onions 2.49	Sautéed Mushrooms 2.99	Sautéed Mushrooms & Onions 2.79	

Expertly Grilled to Your Liking

RARE Cool, red center	MED-RARE Warm, red center	MEDIUM Bright pink throughout	MED-WELL Very Warm, pink almost gone	WELL Very Warm, brown throughout
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An 18% gratuity will be added to parties of 8 or more for your convenience. If you think this amount should be increased or decreased, please notify your server.
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SEAFOOD

Our fresh salmon and shellfish are expertly prepared to juicy perfection.

 **LongHorn Salmon***
 Fresh, hand-cut salmon, grilled using our secret bourbon marinade. Served over rice with side choice and salad.
 7 oz. 14.99 10 oz. 16.49

Golden Fried Shrimp
 Hand-battered, jumbo shrimp served with fries and jalapeño cole slaw. 14.39

 **Flo's Filet.* & Lobster Tail**
 Our 7 oz. Flo's Filet paired with a cold-water lobster tail and melted butter. Served with side choice and salad. 26.49

Redrock Grilled Shrimp
 A dozen grilled shrimp glazed with our smoky tomato butter. Served over rice with side choice and garlic butter sauce. 15.49

 **Flo's Filet.* & LongHorn Salmon***
 Our 7 oz. Flo's Filet and fresh, bourbon-marinated grilled salmon. Served over rice with side choice and salad. 22.79

NEW Flo's Filet.* & Cedar-Grilled Shrimp
 A 7 oz. Flo's Filet paired with garlic & herb crusted jumbo shrimp, fire-grilled on a cedar plank. Served with side choice and salad. 22.49

CHICKEN

Our fresh and delicious chicken breasts are hand-seasoned and made to order.

 **Parmesan Crusted Chicken**
 Two fresh grilled chicken breasts, topped with a parmesan garlic crust and choice of two sides. 14.99

Fresh Chicken Tenders
 Hand-battered fresh chicken tenders. Served with Honey Mustard, fries and side choice. 13.49

NEW Citrus Grilled Chicken
 Tender grilled chicken breast topped with fresh oranges and tangy citrus glaze. Served with choice of side. 11.49

Sierra Chicken
 Two fresh grilled chicken breasts topped with tomato-basil salsa and served on rice with fresh vegetables. 13.79

NEW Grilled Chicken & Stuffed Portabella
 Tender grilled chicken breast topped with mushroom sauce and a cheese stuffed portabella mushroom. Served with choice of side. 12.29

RIBS & CHOPS

The sign of great ribs and chops – tender, juicy perfection.

 **Baby Back Ribs**
 Our fall-off-the-bone tender BBQ baby back ribs. Served with jalapeño cole slaw and side choice.
 Half-Rack 14.99 Full-Rack 18.99

Cowboy Pork Chops*
 Two juicy 8 oz. center-cut, grilled bone-in pork chops. Served with brandied apples and side choice. 13.99

SIDE DISHES

Fresh Seasonal Vegetables	2.29	Loaded Baked Potato	2.29	Fresh Steamed Asparagus	3.79
Brandied Cinnamon Apples	2.29	Mashed Potatoes	2.29	Mixed Green Salad	3.99
Seasoned French Fries	2.29	Jalapeño Cole Slaw	2.29	Caesar Salad	3.99
Seasoned Rice Pilaf	2.29	Sweet Potato with Cinnamon & Butter	2.29		

Add a Mixed Green or Caesar salad to your entrée for only \$2.79.
 Substitute fresh asparagus as your entrée side for an additional \$1.49.

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MARGARITAS

The Perfect

Sauza Commemorativo® tequila, Grand Marnier®, Patrón Citrónge®, Triple Sec® and orange juice.

1800 Texas Tornado

1800 Reposado® tequila & Grand Marnier®.

Watermelon

Don Julio® Blanco 100% Blue Agave tequila, Smirnoff® Watermelon Twist, Monin® Watermelon and our own LongHorn sweet 'n sour.

Texas

José Cuervo Gold® tequila, Grand Marnier®, LongHorn sweet 'n sour. Upgrade to "Ultimate" with 1800 Reposado® tequila.

Silver Lightning

Sauza Tres Generaciones® 100% Blue Agave Silver tequila & Patrón Citrónge®.

Pomegranate

Herradura® Blanco tequila, Patrón Citrónge®, POM Wonderful® Pomegranate Juice, Monin® Pomegranate and LongHorn sweet 'n sour.

Raspberry

Don Julio® Blanco tequila, De Kuyper® Raspberry®, and our own sweet 'n sour. Served with fresh raspberries.

Desert Pear

José Cuervo Tradicional® 100% Blue Agave tequila, Patrón Citrónge® and Monin® Desert Pear.

Frozen Strawberry or Raspberry Margarita

José Cuervo Gold® tequila with your choice of either strawberries or De Kuyper® Razzmatazz® & raspberries.

SPECIALTY DRINKS

Pineapple Goldrush

Our own housemade vodka made with fresh golden pineapple infused in Skyy Infusions® Passion Fruit Vodka.

- Pineapple Goldrush Martini
- Strawberry Goldrush
- Tropical Peach Goldrush

LongHorn Piña Colada

Cruzan® Coconut rum, coconut, pineapple.

Strawberry Daiquiri

Blended Captain Morgan® Spiced Rum & strawberries. Or try strawberry-banana with Cruzan® Banana Rum.

Mojito

Bacardi® Limon Rum, muddled lime & mint. Or try a Blackberry Mojito with fresh blackberries and Bacardi® Superior Rum.

Raspberry Lynchburg Lemonade®

Jack Daniel's® Whiskey, Chambord® Raspberry Liqueur, Tuaca®, mixed with cranberry juice.

Green Apple Martini

Grey Goose® vodka and DeKuyper® Sour Apple Schnapps.

Blackberry Firefly Tea

Firefly® Sweet Tea vodka, cranberry, and blackberry. Mix with lemonade for a Lemon Firefly.

WINE

To assist you in selecting a wine that best complements your meal, our wines are listed from light & sweet to full-bodied & bold.

White Zinfandel

	Glass	Bottle
Beringer, <i>California</i>	5.49	21.00
Sutter Home, <i>California</i>	4.99	19.00

Pinot Grigio

Ecco Domani, <i>Venezie</i>	5.99	23.00
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Sauvignon Blanc

Robert Mondavi Private Selection, <i>California</i>	5.99	23.00
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Chardonnay

Canyon Road, <i>California</i>	4.99	19.00
Meridian, <i>Santa Barbara County</i>	5.99	23.00
Kendall-Jackson Vintners Reserve, <i>California</i>	7.99	31.00
La Crema, <i>Sonoma</i>		35.00

Pinot Noir

	Glass	Bottle
Trinity Oaks, <i>California</i>	5.99	23.00

Red Zinfandel

Ravenswood Vintners Blend, <i>California</i>	6.49	25.00
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Merlot

Turning Leaf, <i>California</i>	4.99	19.00
Red Diamond, <i>Washington</i>	6.49	25.00
Blackstone, <i>California</i>	6.99	27.00

Cabernet Sauvignon

Woodbridge by Robert Mondavi, <i>California</i>	5.49	21.00
Chateau St. Jean, <i>California</i>	6.99	27.00
Dynamite Vineyards, <i>North Coast</i>	7.49	29.00
Beringer, <i>Knights Valley</i>		39.00

DESSERTS

 **Chocolate Stampede™**
Great for sharing! Moist peaks of chocolate cake layered with six types of chocolate and served with vanilla bean ice cream. 6.99

Golden Nugget Fried Cheesecake
Tasty nuggets of creamy cheesecake lightly breaded and crisp fried. Served over vanilla bean ice cream with strawberry sauce. 5.49

LongHorn Dessert Sampler
A shareable sampler of three favorites, Chocolate Stampede, Caramel Apple Goldrush and Mountain Top Cheesecake. 7.99

Mountain Top Cheesecake
New York style cheesecake with strawberries and whipped cream. 5.49

Key Lime Pie
Our tart and creamy classic baked into a graham cracker crust. 4.99

Ultimate Brownie Sundae
A Ghirardelli chocolate brownie served warm and topped with hot fudge and vanilla bean ice cream. 5.29

 **Caramel Apple Goldrush**
Apples tossed with cinnamon, butter and brown sugar baked in a golden pastry shell. Served warm with vanilla bean ice cream and Maker's Mark® bourbon-caramel sauce. 6.99

BEVERAGES

Orange, Apple, and Cranberry Juices, Milk, Bottled Spring Water, IBC, Root Beer

Bottomless Beverages

LongHorn Limeade, Strawberry Limeade, Blackberry Iced Tea, Raspberry Iced Tea, Strawberry Lemonade, Minute Maid Lemonade, Coke, Diet Coke, Coke Zero, Sprite, Pibb Xtra, Iced Tea, Hot Tea, and Coffee



BEER

Imported & Specialty Ice Cold Bottles

Amstel Light, Bass Ale, Blue Moon, Corona, Corona Light, Dos Equis, Heineken
Killian's, Michelob Light, Michelob ULTRA, Newcastle Brown Ale
Samuel Adams (Boston Lager), Samuel Adams (Seasonal), Sam Adams Light

American Premium Longneck Bottles

Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Genuine Draft, Miller Lite

Obou's

Ice Cold Draft Beer



Drink Responsibly.
Drive Responsibly.

