

# Langdon's

RESTAURANT & WINE BAR

## OYSTERS

<b>ROCKEFELLER*</b>   spinach, sambuca, Parmigiano-Reggiano	MARKET
<b>ON THE HALF SHELL*</b>   mignonette + cocktail sauces	MARKET
<b>CHEF'S INSPIRATION*</b>   Ask about our daily preparation.	MARKET

## FIRST COURSE

<b>CHEF'S DAILY CHEESE SELECTION</b>   wildflower honey, house-made preserves	21
<b>LOCAL GOAT CHEESE GNOCCHI</b>   prosciutto, roasted tomatoes, spinach + basil	18
<b>SEARED FOIE GRAS</b>   roasted garlic crostini, orange-habanero marmalade	32
<b>DUCK-PORCINI MEATBALLS</b>   marsala, heirloom peppers + heritage grits	15
<b>BEEF TENDERLOIN TARTARE*</b>   capers, fennel, red onion, + horseradish aioli	17
<b>SAUTEED SHRIMP</b>   crispy scallion polenta cake, andouille, + spicy bacon cream	17
<b>CHEF'S SEASONAL CRUDO*</b>	21

## SECOND COURSE

<b>CHEF'S SOUP OF THE DAY</b>   seasonal	11
<b>BABY ARUGULA</b>   goat cheese, caramelized pears, + smoky bacon-shallot vinaigrette	12
<b>BABY GREENS</b>   feta, shaved purple onion, heirloom grape tomatoes, lemon-champagne vinaigrette	11
<b>ICEBERG WEDGE</b>   buttermilk blue cheese, smoked bacon, crumbled egg, tomatoes + green onion	13
<b>ROMAINE HEARTS</b>   white anchovy, shaved parmesan, Caesar dressing, bacon fat croutons	15

**OWENSDININGGROUP.COM**

All items are subject to availability.

# Langdon's

RESTAURANT & WINE BAR

## ENTREES

<b>BONE-IN PORK CHOP*</b>   chipotle-cheddar mac & cheese, bourbon whole grain mustard glaze	42
<b>ORANGE-SOY GLAZED SALMON*</b>   aromatic Jasmine rice + crisp cucumber salad	34
<b>SHRIMP</b>   prosciutto, roasted tomatoes, scallions + smoked bacon over stone ground grits	32
<b>MARKET FISH</b>   seasonal succotash, roasted garlic-lemon beurre blanc	42
<b>TAGLIATELLE</b>   fresh pasta with Bolognese + Parmigiano-Reggiano	24
<b>LAMB RIBEYE*</b>   garlic-rosemary fingerling potatoes, roasted tomato-Madeira pan sauce	59
<b>MAPLE LEAF FARMS DUCK BREAST*</b>   celery root puree, brandy-Luxardo cherry glaze	36
<b>HAWAIIAN TUNA*</b>   Asian slaw, avocado, spicy ponzu + ginger vinaigrette	48

## BLACK SKILLET STEAKS

Served with seasonal vegetable, whipped potatoes,  
and choice of sauce.

<b>CENTER CUT FILET 9oz*</b>	52
<b>CENTER CUT FILET 12oz*</b>	69
<b>PRIME NY STRIP 14oz*</b>	59
<b>45 DAY DRY AGED BONE IN RIBEYE 20oz*</b>	85
<b>CHEF'S WAGYU SELECTION</b>	MKT

Béarnaise | Truffle Wild Mushroom Demi | Bourbon-Foie Butter  
Langdon's Steak Sauce  
Additional Sauce + 3

## ADD TO ENTREES

Shrimp + 12 | Foie Gras + 28 | Lobster + 30 | Jumbo Lump Crab + 21

EXECUTIVE CHEF / OWNER  
Patrick Langdon Owens

CHEF DE CUISINE  
Jeff Brookhart

[OWENSDININGGROUP.COM](http://OWENSDININGGROUP.COM)

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.