

Langdon's

RESTAURANT & WINE BAR

OYSTERS

ROCKEFELLER* spinach, sambuca, Parmigiano-Reggiano	MARKET
ON THE HALF SHELL* mignonette + cocktail sauces	MARKET
CHEF'S INSPIRATION* Ask about our daily preparation.	MARKET
CAVIAR* toast points, creme fraiche + chives	85

FIRST COURSE

CHEF'S DAILY CHEESE SELECTION wildflower honey, house-made preserves	21
LOCAL GOAT CHEESE GNOCCHI prosciutto, roasted tomatoes, spinach + basil	18
SEARED FOIE GRAS roasted garlic crostini, orange-habanero marmalade	32
DUCK-PORCINI MEATBALLS marsala, heirloom peppers + heritage grits	18
BEEF TENDERLOIN TARTARE* capers, fennel, red onion, + horseradish aioli	18
SAUTEED SHRIMP crispy scallion polenta cake, andouille, + spicy bacon cream	19
CHEF'S SEASONAL CRUDO*	24

SECOND COURSE

CHEF'S SOUP OF THE DAY seasonal	12
BABY ARUGULA goat cheese, caramelized pears, + smoky bacon-shallot vinaigrette	14
BABY GREENS feta, shaved purple onion, heirloom grape tomatoes, lemon-champagne vinaigrette	13
ICEBERG WEDGE buttermilk blue cheese, smoked bacon, crumbled egg, tomatoes + green onion	15
ROMAINE HEARTS white anchovy, shaved parmesan, Caesar dressing, bacon fat croutons	15

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All items are subject to availability.



ENTREES

BONE-IN PORK CHOP* chipotle-cheddar mac & cheese, bourbon whole grain mustard glaze	42
ORANGE-SOY GLAZED SALMON* aromatic Jasmine rice + crisp cucumber salad	34
SHRIMP prosciutto, roasted tomatoes, scallions + smoked bacon over stone ground grits	32
MARKET FISH seasonal succotash, roasted garlic-lemon beurre blanc	42
TAGLIATELLE fresh pasta with Bolognese + Parmigiano-Reggiano	28
COLORADO LAMB* orzo, charred scallions, spinach, feta, Syrah reduction + mint pistou	89
MAPLE LEAF FARMS DUCK BREAST* celery root puree, brandy-Luxardo cherry glaze	36
HAWAIIAN TUNA* Asian slaw, avocado, spicy ponzu + ginger vinaigrette	48

BLACK SKILLET STEAKS

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

CENTER CUT FILET 9oz*	52
CENTER CUT FILET 12oz*	69
PRIME NY STRIP 14oz*	59
45 DAY DRY AGED BONE IN RIBEYE 22oz*	96
CHEF'S WAGYU SELECTION*	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

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