

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

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, rhubarb chow-chow	28
DUCK-PORCINI MEATBALLS marsala, heirloom peppers + heritage grits	15
BEEF TENDERLOIN TARTARE* capers, fennel, red onion, + horseradish aioli	17
SAUTEED SHRIMP crispy scallion polenta cake, andouille, + spicy bacon cream	17
CHEF'S SEASONAL CRUDO*	21

SECOND COURSE

CHEF'S SOUP OF THE DAY seasonal	11
BABY ARUGULA goat cheese, caramelized pears, + smoky bacon-shallot vinaigrette	12
BABY GREENS feta, shaved purple onion, heirloom grape tomatoes, lemon-champagne vinaigrette	11
ICEBERG WEDGE buttermilk blue cheese, smoked bacon, crumbled egg, tomatoes + green onion	13
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* fennel-basil pearl barley, lemon broccolini, peach-chipotle glaze	38
ORANGE-SOY GLAZED SALMON* aromatic Jasmine rice + crisp cucumber salad	34
SHRIMP prosciutto, roasted tomatoes, scallions + smoked bacon over stone ground grits	29
MARKET FISH summer vegetable couscous, lemon-oregano beurre blanc	42
TAGLIATELLE fresh pasta with Bolognese + Parmigiano-Reggiano	24
LAMB RIBEYE* garlic-rosemary fingerling potatoes, roasted tomato-Madeira pan sauce	59
MAPLE LEAF FARMS DUCK BREAST* harissa duck sausage, broccolini, freekeh + ginger-plum glaze	36
HAWAIIAN TUNA* Asian slaw, avocado, spicy ponzu + ginger vinaigrette	42

BLACK SKILLET STEAKS

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

CENTER CUT FILET 9oz*	48
CENTER CUT FILET 12oz*	64
PRIME NY STRIP 14oz*	56
45 DAY DRY AGED BONE IN RIBEYE 20oz*	79
30 DAY DRY AGED KANSAS CITY STRIP 18oz*	72

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

ADD TO ENTREES

Shrimp + 12 | Foie Gras + 24 | 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.

A processing fee will apply to all payments paid with a credit card - fee does not apply to cash payments.