



LONGHORN STEAKHOUSE (ERIE) 6750 PEACH STREET ERIE, PA 16509
Hours: Sunday-Thursday(11:00 A.M. - 10:00 P.M.) Friday-Saturday(11:00 A.M. - 11:00 P.M.) PH: 814-866-7003 FAX: 814-866-0583

Lunch

Starters

Wild West Shrimp®

Crispy shrimp, cherry peppers, garlic butter. \$8.99

Texas Tonion®

Crispy onion petals and zesty dipping sauce. \$6.99

Housemade Chips & Dip

Made fresh, served with creamy BBQ sauce. \$4.99

Chilled Shrimp Cocktail

Served with a tangy cocktail sauce. \$8.49

Firecracker Chicken Wraps

In crispy tortillas. \$8.49

Grilled White Cheddar Stuffed Mushrooms

\$7.49

Spinach Dip

A creamy blend with artichoke & provolone. \$5.79

Soups & Salads

Mixed Green Salad

\$3.99

Caesar Salad

\$3.99

Broccoli Asiago Cheddar Soup **NEW**

With aged white cheddar. Bowl \$5.29

Shrimp & Lobster Chowder

A creamy corn chowder. Bowl \$5.29

Loaded Baked Potato Soup

With bacon and cheddar. Bowl \$5.29

French Onion Soup

In sirloin broth with melted Swiss. Bowl \$5.29

Steakhouse Salads

Generous size with fresh greens and grilled to order steak, chicken or salmon.

Grilled Chicken & Strawberry



With grapes, mandarin oranges, candied pecans, red onion, feta and raspberry vinaigrette. \$10.49

Grilled Salmon*

On crisp salad greens or Caesar. \$10.79

Grilled Chicken

On crisp salad greens or Caesar. \$9.29

7-Pepper Sirloin*



With diced tomatoes and crumbled bleu cheese. \$11.49

Sirloin* Bleu Ridge Salad

Crisp heart of romaine topped with lean and juicy sirloin, tomatoes, bacon, crumbled bleu cheese, red onions and bleu cheese dressing. \$11.49

Salad Dressings:

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

Beyond Steaks

Our fresh never frozen chicken and fish are expertly prepared to juicy perfection.
Served with your choice of side.

Parmesan Crusted Chicken



Served with rice. \$10.79

Grilled Chicken & Portabella

With cheese stuffed portabella. \$9.79

Napa Grilled Chicken

With artichoke hearts, portabella mushrooms, roasted tomatoes & white wine herb sauce. \$9.79

Sierra Chicken

With tomato-basil salsa, served over rice. \$10.99

Fresh Chicken Tenders

Hand-battered, served with fries. \$9.79

Baby Back Ribs

Tender half rack of BBQ ribs with fries. \$11.99

Cowboy Pork Chop*

Grilled 8 oz. bone-in chop with fries. \$10.29

LongHorn Salmon*

With bourbon marinade, served over rice. 7 oz. \$12.99

Golden Fried Shrimp

Served with fries. \$10.99

Redrock Grilled Shrimp

With tomato butter & rice. \$11.99

Grilled Rainbow Trout

With herbs and olive oil. \$10.79

Lunch Combinations

Combinations of LongHorn favorites that are perfect for a quick lunch.

Soup & Salad

Choice of soup and Mixed Green or Caesar Salad. \$6.99

Steakhouse Mac & Cheese and Soup or Salad

Corkscrew pasta, four cheeses and hickory-smoked bacon with your choice of soup or a Mixed Green or Caesar Salad. \$6.99

Half Steakhouse Sandwich & Soup or SaladWith your choice of soup or a Mixed Green or Caesar Salad.
Grilled Fontina Chicken \$7.49 Roasted Sirloin \$7.99 Braised BBQ Beef \$7.99 Shaved Prime Rib \$8.99**Half Steakhouse Salad & Soup**Half Steakhouse Salad with your choice of soup.
Grilled Chicken & Strawberry \$7.99 7-Pepper Sirloin* \$9.29 Sirloin* Bleu Ridge \$8.99

Steakhouse Sandwiches

Hand-crafted and expertly prepared. Served with seasoned fries.

Roasted Sirloin Sandwich NEW

Seasoned with black pepper, sliced & topped with provolone, pickled onions and a tangy steak sauce. \$9.99

Braised BBQ Beef

With onion straws, pepper jack & whiskey BBQ sauce. \$9.29

Shaved Prime Rib

Topped with onions, mushrooms and Swiss. \$10.99

Parmesan Crusted Chicken

With lettuce, tomato, pickles & onion. \$9.49

Grilled Fontina Chicken

Grilled, sliced & served with grilled zucchini, fontina cheese & sun-dried tomato spread. \$8.29

Half-Pound Steak Burgers

Half-pound of fresh Angus beef grilled perfectly. Served on a toasted brioche bun with lettuce, tomato, pickles, onion and seasoned fries.

Steakhouse Burger*

Add American, Swiss or cheddar at no charge. \$8.99

Black & Bleu*

7-pepper seasoning & melted bleu cheese. \$9.99

Bacon & Cheddar*

Hickory-smoked bacon & melted cheddar. \$9.99

Crunchy Campfire*

Cheddar & American cheeses, BBQ, onions, housemade chips & bacon. \$9.99

Longhorn Steaks

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

Flo's Filet®*

Our hand-seasoned tender 7 oz. filet. \$14.99

Chop Steak*

Ground Angus, mushrooms, red wine sauce, onion straws. \$10.29

Ribeye*

Cut fresh, 12 oz. juicy and flavorful. \$15.29

Rancher's Sirloin* **NEW**

A juicy, grilled sirloin topped with hickory-smoked bacon, sunny side up egg & bordelaise sauce.
6 oz. \$11.49 8 oz. \$13.49 12 oz. \$15.49

Renegade Sirloin*

USDA Choice.
6 oz. \$9.99 8 oz. \$11.99 12 oz. \$13.99

Flavorful Under 500

Steakhouse Meals under 500 calories.

Ask your server to prepare these items in our "Flavorful under 500" style, grilled to perfection using a lighter preparation. Served with fresh vegetables or green beans.

| | | |
|------------------------------------|--|-------------------------------|
| Flo's Filet* 7 oz. | Renegade Sirloin* 6 oz. | Flat Iron Steak* 7 oz. |
| \$14.99 | \$9.99 8 oz. \$11.99 | \$12.99 |
| Sierra Chicken | Napa Grilled Chicken NEW | Redrock Grilled Shrimp |
| lighter portion \$8.49 | \$9.79 | \$11.99 |
| Grilled Fresh Rainbow Trout | LongHorn Salmon* 7 oz. | |
| \$10.79 | \$12.49 | |

Legendary Steaks

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

Flo's Filet®*

Our guests' favorite, a 9 oz. filet, hand- seasoned and cooked to perfection. \$21.99

LongHorn Porterhouse*

20 oz. USDA Choice bone-in porterhouse. \$24.79

New York Strip*

Classic with hearty flavor.
11 oz. \$18.99 14 oz. \$21.99

Outlaw Ribeye®*

18 oz. bone-in, fire-grilled ribeye. \$21.99

Fire-Grilled T-Bone*

16 oz. T-Bone – NY Strip and filet in one steak.
\$21.79

Flo's Filet® & LongHorn Salmon*

7 oz. filet and LongHorn salmon with rice. \$25.99

Flo's Filet®* & Lobster Tail

Our signature 7 oz. filet paired with a cold- water lobster tail and melted butter. 7 oz. \$26.99

RARE: Cool, red center **MEDIUM RARE:** Warm red center, with a hint of pink **MEDIUM:** Warm pink center
MEDIUM-WELL: Some pink in center **WELL:** No Pink, cooked all the way through

Side Dishes

Substitute a signature side or signature salad for an additional \$1.59

SIDES

\$2.69

Loaded Baked Potato
 Sweet Potato with Cinnamon Sugar & Butter
 Fresh Seasonal Vegetables
 Sweet Potato Bites **NEW**
 Seasoned French Fries
 Fresh Green Beans
 Seasoned Rice Pilaf
 Mashed Potatoes

SIGNATURE SIDES

\$3.99

Fresh Steamed Asparagus
Drizzled with lemon-butter sauce
 Steakhouse Mac & Cheese
*Corkscrew pasta, four cheeses & hickory smoked
 bacon*

SIGNATURE SALADS

\$5.49

Bleu Ridge Salad
*Crisp heart of romaine topped with tomatoes, hickory-
 smoked bacon, crumbled bleu cheese, red onions and
 bleu cheese dressing.*
 Strawberry & Pecan Salad
*Greens, strawberries, grapes, oranges, onion, feta,
 pecans & raspberry vinaigrette*

Wine

Whites

Glass Bottle

Beringer, California

Chateau Ste. Michelle, Columbia Valley

Ecco Domani, Venetia

Robert Mondavi Private Selection, California

Canyon Road, California

Meridian, Santa Barbara County

Kendall-Jackson Vintners Reserve, California

Conundrum, California

Reds

Glass Bottle

Trinity Oaks, California

Wild Horse, Central Coast

Red Rock, California

Ravenswood Vintners Blend, California

Genesis, Columbia Valley

Turning Leaf, California

14 Hands, Washington

Red Diamond, Washington

Woodbridge by Robert Mondavi, California

Darkhorse, California

Chateau St. Jean, California

Dynamite Vineyards, North Coast

Beringer, Knights Valley

Franciscan Estate, California

Desserts

Chocolate Stampede®

Great for sharing! Moist peaks of chocolate cake with vanilla bean ice cream. \$7.59

Golden Nugget Fried Cheesecake

With vanilla bean ice cream. \$5.99

Ultimate Brownie Sundae

With hot fudge and vanilla bean ice cream. \$5.99

LongHorn Dessert Sampler

Shareable sampler of Chocolate Stampede, Caramel Apple Goldrush and Mountain Top Cheesecake. \$8.59

Mountain Top Cheesecake

With strawberries & whipped cream. \$6.29

Key Lime Pie

With a sweet graham cracker crust. \$5.29

Caramel Apple Goldrush

Maker's Mark® bourbon-caramel & ice cream. \$6.99

Margaritas

The Perfect 

Sauza Conmemorativo® tequila, Grand Marnier®, Patrón Citrónge®, Triple Sec®

Watermelon

Don Julio® Blanco 100% Blue Agave tequila, Smirnoff® Watermelon Twist, Monin® Watermelon and all-natural sweet 'n sour.

Pomegranate

Herradura® Blanco tequila, Patrón Citrónge®, POM Wonderful® Pomegranate Juice, Monin® Pomegr

Strawberry

Cuervo Gold® tequila, Patrón Citrónge®, real strawberries and all-natural sweet 'n sour. Garnished with a rock candy stirrer.

Texas

Sauza Gold® tequila, Grand Marnier®, all-natural sweet 'n sour. Upgrade to “Ultimate” with 1800® Silver tequila.

Frozen Strawberry or Raspberry

Sauza Gold® tequila with your choice of either strawberries or DeKuyper Razzmatazz® & raspberries.



This stamp denotes a 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 CHOPSTEAK COOKED TO MEDIUM (155°).

A 18% gratuity will be added to parties of 8 or more for your convenience. If you believe this amount should be increased or decreased, please notify your server.

Lunch: 1/1/2013 7:00:00 AM (LA2z)



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Dinner

Margaritas

The Perfect

Sauza Commemorativo® tequila, Grand Marnier®, Patrón Citrónge®, Triple Sec®

Strawberry

Cuervo Gold® tequila, Patrón Citrónge®, real strawberries and all-natural sweet 'n sour. Garnished with a rock candy stirrer.

Pomegranate

Herradura® Blanco tequila, Patrón Citrónge®, POM Wonderful® Pomegranate Juice, Monin® Pom

Raspberry

Don Julio® Blanco tequila, DeKuyper® Raspberry, and all-natural sweet 'n sour. Served with fresh raspberries.

Watermelon

Don Julio® Blanco 100% Blue Agave tequila, Smirnoff® Watermelon Twist, Monin® Watermelon and all-natural sweet 'n sour.

Texas

Sauza Gold® tequila, Grand Marnier®, all-natural sweet 'n sour. Upgrade to "Ultimate" with 100% Blue Agave 1800® Silver Tequila.

Skinny Triple-Citrus

IXA® Organic 100% Blue Agave tequila, orange, and all-natural lemon & lime juices.

Frozen Strawberry or Raspberry

Sauza Gold® tequila with your choice of either strawberries or DeKuyper Razzmatazz® & raspberries.

Sunset Mango

Herradura Blanco® tequila, mango, all-natural sweet 'n sour and a splash of grenadine.

Specialty Drinks

Goldrush Martini 

Housemade vodka: A blend of fresh cut pineapple and passion fruit infused vodka.

LongHorn Piña Colada

Cruzan® Coconut rum, coconut, pineapple.

Green Apple Martini

Grey Goose® vodka and DeKuyper® Sour Apple schnapps.

Mojito

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

Raspberry Lynchburg Lemonade®

Jack Daniel's® whiskey, Chambord® Raspberry liqueur, Tuaca®, and cranberry juice.

Strawberry Goldrush 

Housemade vodka, strawberry and lemonade.

Strawberry Daiquiri

Blended Captain Morgan® Spiced rum & strawberries.

Blackberry Firefly Tea

Firefly® Sweet Tea vodka, cranberry, and blackberry.

Sangrias–Blazing Berry, White Peach or Skinny 

A blend of chilled wine, fresh fruit and fruit juices.

Super Fruit Cosmo

A blend of Veev Acai spirit, the world's first acai berry super fruit spirit, with cranberry and fresh lime juices.

Starters

The perfect start to a great dinner. Hand-crafted with BIG, BOLD TASTE.

Wild West Shrimp® 

We start with crispy, hand-battered shrimp and put the flavor in overdrive with spicy cherry peppers, garlic butter and housemade Ranch dressing. It's so good you won't want to share. \$8.99

Housemade Chips & Dip

Made fresh to order and seasoned with sea salt and black pepper. Served with creamy BBQ sauce. \$4.99

Grilled White Cheddar Stuffed Mushrooms**Western Cheese Fries**

Crispy fries loaded with all-beef chili, melted cheddar & Monterrey jack, bacon and jalapeños. \$7.99

Chilled Shrimp Cocktail

Chilled jumbo shrimp served with a tangy cocktail sauce. \$8.49

Spinach Dip **NEW**

Grilled mushroom caps stuffed with cheddar and herbs. Served over a creamy blend of four melted cheeses. \$7.49

A creamy blend of spinach and artichoke in melted provolone. Served with warm tortilla chips. \$5.79

Texas Tonion®

Crispy onion petals drizzled with sour cream and served with zesty dipping sauce. \$6.99

Firecracker Chicken Wraps

We call these Firecrackers because they are bursting with flavor! Spicy grilled chicken and cheese wrapped in a crispy flour tortilla, served with a cool Avocado-Lime dipping sauce. \$8.49

LongHorn Shrimp & Lobster Dip

Shrimp and lobster baked with creamy mozzarella, smoked gouda and sun-dried tomatoes. Served with warm tortilla chips. \$8.99

Steakhouse Salads & Soups

Grilled Chicken & Strawberry Salad

Grilled chicken breast served over mixed field greens with strawberries, grapes, mandarin oranges, candied pecans, red onion, feta & raspberry vinaigrette. \$12.79

Grilled Salmon Salad*

Fresh bourbon-marinated LongHorn Salmon served on crisp salad greens or Caesar salad. \$13.99

7-Pepper Sirloin Salad*

7-pepper grilled sirloin served over fresh mixed greens with diced tomatoes and crumbled bleu cheese. \$13.99

French Onion Soup

In sirloin broth with melted Swiss. Bowl \$5.29

Loaded Baked Potato Soup

With bacon and cheddar. Bowl \$5.29

Broccoli Asiago Cheddar Soup **NEW**

With aged white cheddar. Bowl \$5.29

Shrimp & Lobster Chowder

A creamy corn chowder. Bowl \$5.29

Salad Dressings:

Ranch, Light Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Thousand Island,

Chipotle Ranch, Bleu Cheese, Caesar, Italian, Honey Mustard and Oil & Vinegar

Great Steak Additions

Longhorn Steak Sauce **NEW**
\$1.99 Made tableside

Grilled Onions
\$2.99

Rancher's Style **NEW**
\$1.99 Bacon, sunny side up egg & bordelaise

Parmesan or Bleu Cheese Crusted Topping
\$1.00

Roasted Merlot Mushrooms **NEW**
\$3.49

Lobster Tail
\$9.49

Sautéed Sliced Mushrooms & Onions
\$3.29

Grilled Shrimp
\$6.29

Legendary Steaks

Aged and cut to exacting specifications. Boldly seasoned & expertly grilled. That's a LONGHORN STEAK.
Served with choice of side, salad & unlimited freshly-baked Honey Wheat bread.

Flo's Filet®*

Named after one of our original servers who loved our filet so much we named it after her. Try it and go with the Flo.
7 oz. \$18.99 9 oz. \$21.99

Renegade Sirloin*

A juicy USDA Choice sirloin.
6 oz. \$11.99 8 oz. \$13.99 12 oz. \$17.49

Sirloin* & Redrock Grilled Shrimp

Renegade Sirloin and two skewers of grilled shrimp, glazed with smoky tomato butter. Served over rice. 6 oz. \$16.79
or 7 oz. Flo's Filet* \$23.49

Porterhouse for 2* **NEW**

Our largest filet and largest strip in a single, thick steak.

Flo's Filet®* & Lobster Tail

Flo's Filet paired with a cold-water lobster tail and melted butter. 7 oz. \$26.99

Rancher's Sirloin* **NEW**

A juicy, grilled sirloin topped with hickory-smoked bacon, a sunny side up egg & bordelaise sauce.
6 oz. \$13.49 8 oz. \$15.49 12 oz. \$18.99

Outlaw Ribeye®*

We called it this because it would be a crime if you didn't try it! It is one of our favorites because of the combination of juicy marbling and fire-grilled, bone-in flavor. 18 oz. \$21.99

New York Strip*

A classic with hearty flavor.

Brought to your table on a special serving platter and served with our LongHorn Steak Sauce made tableside, two sides and two salads. 30 oz. \$39.99

11 oz. \$18.99 14 oz. \$21.99

Flat Iron Steak*

It's not flat or made out of iron. But it is delicious, tender and juicy. We marinate it in-house for extra flavor and then sear it on a red hot grill. 7 oz. \$12.99

Flat Iron Steak* with Stuffed Portabella

Marinated and topped with a cheese stuffed portabella mushroom. 7 oz. \$13.99

Fire-Grilled T-Bone*

A hearty T-Bone – a NY Strip and tender filet in one juicy steak. 16 oz. \$21.79

Ribeye*

Cut fresh, juicy and flavorful. 12 oz. \$18.99

LongHorn Porterhouse*

Fire-grilled USDA Choice bone-in porterhouse – a NY Strip & filet in one juicy cut. 20 oz. \$24.79

Prime Rib*

Slow-roasted, USDA Choice prime rib served with au jus and horseradish sauce. *while available*
12 oz. \$19.99 16 oz. \$22.49

Bacon Wrapped Filet*

Tender fire-grilled filet wrapped in bacon. 9 oz. \$22.99

Flo's Filet® & LongHorn Salmon*

A tender Flo's Filet and fresh, hand-cut salmon. 7 oz. \$25.99

White Cheddar & Bacon Stuffed Filet*

A tender Flo's Filet stuffed with aged white cheddar and hickory-smoked bacon, served over a savory brown herb sauce. 7 oz. \$19.99

RARE: Cool, red center **MEDIUM RARE:** Warm red center, with a hint of pink **MEDIUM:** Warm pink center
MEDIUM-WELL: Some pink in center **WELL:** No Pink, cooked all the way through

Seafood

We take our seafood as **SERIOUS** as our steaks! **FRESH FISH** and **SUCCULENT SHRIMP**.
Served with choice of side and salad.

LongHorn Salmon*

What's a steakhouse know about salmon? Plenty! Our hand-cut, fresh Atlantic Salmon is marinated in our secret bourbon marinade, grilled to flaky perfection and served over rice.
7 oz. \$15.99 10 oz. \$17.99

Grilled Fresh Rainbow Trout

Fresh Rainbow Trout grilled with basil, parsley & extra virgin olive oil. \$13.79

Grilled Trout Topped with Shrimp & Lobster

Fresh grilled Rainbow Trout with shrimp, lobster, bacon & roasted corn. \$17.79

Redrock Grilled Shrimp 

A dozen grilled shrimp glazed with our smoky tomato butter. Served over rice with garlic butter sauce for dipping. \$16.29

Golden Fried Shrimp

Jumbo shrimp, hand-battered and crisp fried. \$14.99

Chicken

100% FRESH CHICKEN - because that's the right way.
Served with choice of side and salad.

Parmesan Crusted Chicken 

Our fresh chicken becomes irresistible when we top it with our cheesy, crunchy parmesan and garlic cheese crust! You'll find yourself saying it's as good as our steaks! \$15.49

Fresh Chicken Tenders

Hand-battered fresh chicken tenders. Served with Honey Mustard. \$13.99

Grilled Chicken & Stuffed Portabella

Tender grilled chicken breast topped with mushroom sauce and a cheese stuffed portabella mushroom. \$13.49

Sierra Chicken

Two fresh grilled chicken breasts topped with tomato-basil salsa. \$13.99

Napa Grilled Chicken **NEW**

Our tender chicken breasts topped with artichoke hearts, portabella mushrooms, roasted tomatoes and a white wine herb sauce. \$12.79

Ribs, Chops & More

Our baby back ribs are FALL-OFF-THE-BONE TENDER and SAUCY. If you called us LongHorn RibHouse... we'd understand!
Served with choice of side and salad.

Baby Back Ribs **Cowboy Pork Chops***

Our slow-roasted, fall-off-the-bone tender BBQ baby back ribs.
Half-Rack \$15.49 Full-Rack \$19.49

Two juicy 8 oz. center-cut, grilled bone-in pork chops.
\$14.99

Chop Steak*

Fresh ground Angus beef, grilled and smothered with mushrooms, red wine sauce and onion straws. 10 oz.
\$13.49

Steakhouse Sandwiches

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

Steakhouse Burger*

A juicy half-pound of fresh Angus beef served on a toasted brioche bun. Add your choice of American, Swiss or cheddar at no charge. \$10.49
Add bacon just \$1.00 more.

Parmesan Crusted Chicken Sandwich

Juicy grilled chicken breast, topped with a parmesan cheese and garlic crust, and a parmesan spread.
\$10.49

Side Dishes

Sides so TASTY you just might finish them before the entrée.
Substitute a signature side or signature salad for an additional 1.59

SIDES

\$2.69
Loaded Idaho Baked Potato
Sweet Potato with Cinnamon Sugar & Butter
Fresh Seasonal Vegetables
Fresh Green Beans
Seasoned French Fries
Seasoned Rice Pilaf

SIGNATURE SIDES

\$3.99
Fresh Steamed Asparagus
Drizzled with lemon-butter sauce

Steakhouse Mac & Cheese
Corkscrew pasta, four cheeses & hickory smoked bacon

FRESH CUT SALADS

\$4.29
Mixed Green Salad
Caesar Salad

SIGNATURE SALADS

\$5.49
Bleu Ridge Salad
Crisp heart of romaine topped with tomatoes, hickory-smoked bacon, crumbled bleu cheese, red onions and bleu cheese dressing.

Strawberry & Pecan Salad

Greens, strawberries, grapes, oranges, onion, feta, pecans & raspberry vinaigrette

Flavorful Under 500

You can HAVE YOUR STEAK AND EAT IT TOO. A complete steakhouse meal with entrée, side and salad for under 500 calories. It's LongHorn's Flavorful Under 500 menu. Served with fresh vegetables or green beans.

Flo's Filet*

7 oz. \$18.99

Renegade Sirloin*

6 oz. \$11.99
8 oz. \$13.99

Flat Iron Steak* 7 oz.

\$12.99

Sierra Chicken

lighter portion \$12.49

Napa Grilled Chicken **NEW**

lighter portion \$11.29

Redrock Grilled Shrimp

lighter portion \$15.29

Grilled Fresh Rainbow Trout

\$13.79

LongHorn Salmon*

7 oz. \$15.49

Desserts

There's ALWAYS room for LongHorn's desserts. Go ahead and try one, we'll bring extra forks!

Chocolate Stampede®

You may need a friend to share our famous Chocolate Stampede – it's that big! Six types of chocolate in peaks and layers that are served with vanilla bean ice cream. \$7.79

Golden Nugget Fried Cheesecake

Tasty nuggets of creamy cheesecake lightly breaded and crisp fried. Served over vanilla bean ice cream with strawberry sauce. \$5.99

LongHorn Dessert Sampler

A shareable sampler of three favorites: Chocolate Stampede, Caramel Apple Goldrush and Mountain Top Cheesecake. \$8.59

Mountain Top Cheesecake

New York style cheesecake with strawberries and whipped cream. \$6.29

Key Lime Pie

Our tart and creamy classic in a sweet graham cracker crust. \$5.29

Ultimate Brownie Sundae

A Ghirardelli chocolate brownie served warm and topped with hot fudge and vanilla bean ice cream. \$6.29

Caramel Apple Goldrush

If only Mom's apple pie was this good. Fresh baked pie crust packed with sweet, juicy Fuji apples and made-in-house Maker's Mark® bourbon-caramel sauce. \$6.99



This stamp denotes a 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 CHOPSTEAK COOKED TO MEDIUM (155°).

A 18% gratuity will be added to parties of 8 or more for your convenience. If you believe this amount should be increased or decreased, please notify your server.

Dinner: 1/1/2013 7:00:00 AM (DA2z)