

Starters



WILD WEST SHRIMP

A generous portion of crispy shrimp, hand-battered to order, tossed with sliced cherry peppers and garlic butter. Served with ranch dipping sauce.

WESTERN CHEESE FRIES

Natural cut fries loaded with all-beef chili, melted cheddar & Monterrey jack cheeses, bacon and jalapeño slices.

BONELESS BUFFALO WINGS

Over a half-pound of hand-battered fresh chicken breast pieces tossed in spicy chipotle buffalo sauce. Served with freshly made bleu cheese dipping sauce.



LONGHORN SHRIMP & LOBSTER DIP

Shrimp and lobster baked with creamy mozzarella, smoked gouda and sun-dried tomatoes. Served with red, white & blue tortilla chips.



FIRECRACKER CHICKEN WRAPS

Crispy, fried flour tortillas filled with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce.

CRISPY CHICKEN TRIO

Bite-sized fresh chicken breasts, hand-battered and cooked until crispy & golden. Served with a trio of flavorful sauces: Honey Mustard, BBQ and Sweet Pepper.

TEXAS TONION™

Jumbo Spanish onion petals, lightly battered and seasoned. Drizzled with sour cream and served with tangy dipping sauce.

AUTHENTIC RANCH HOUSE CHILI

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

SHRIMP & LOBSTER CHOWDER

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

FRENCH ONION SOUP

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

Chicken

We only use fresh, never frozen chicken.

ROCKY TOP CHICKEN

Grilled chicken breast, basted with our signature BBQ sauce and topped with hickory-smoked bacon, melted cheese and diced tomatoes. Served with seasoned fries and choice of side.



SIERRA CHICKEN

Flavorful grilled chicken breast topped with fresh tomato-basil salsa and served on a bed of seasoned rice with fresh seasonal vegetables.

CHICKEN TENDERS

Plump, juicy fresh chicken tenders, hand-breaded to order and golden fried. Served with honey mustard sauce, seasoned fries and choice of side.

NEW

PARMESAN CRUSTED CHICKEN

Juicy chicken breast, grilled and topped with a parmesan cheese and garlic crust. Served with choice of two sides.



This stamp denotes LongHorn Steakhouse specialty

LUNCH

Burgers & Sandwiches

Our half-pound burgers are always fresh, never frozen



BLACK & BLEU BURGER*

Dusted with 7- pepper seasoning, then topped with melted bleu cheese.

TEXAS BURGER*

Loaded with hickory-smoked bacon, chili, cheddar cheese and sour cream.

BACON & CHEDDAR BURGER*

Served with hickory-smoked bacon and melted cheddar cheese.

CHEESEBURGER*

Served with your choice of American, Swiss, or cheddar cheese.



MUSHROOM & SWISS BURGER*

Topped with fresh, sautéed red wine Bordelaise mushrooms and melted Swiss cheese.

SHAVED PRIME RIB SANDWICH

Tender shaved prime rib, grilled with 7-pepper seasoning and topped with sautéed onions, mushrooms and melted Swiss cheese. Served on a toasted hoagie roll with horseradish cream sauce.

AMARILLO CHICKEN SANDWICH

Fresh grilled chicken breast glazed with our tangy BBQ sauce, topped with melted cheddar and Jack cheeses and creamy cole slaw. Served on a warm handcrafted cheddar and jalapeño roll with seasoned fries.

HONEY MUSTARD CHICKEN SANDWICH

Grilled, fresh chicken breast topped with hickory-smoked bacon, melted Swiss cheese and honey mustard sauce.

NEW PARMESAN CRUSTED CHICKEN SANDWICH

Grilled, fresh chicken breast topped with melted provolone and a parmesan & garlic crust, served on a grilled sesame seed bun with parmesan spread.

** All burgers and chicken sandwiches are served on a grilled sesame seed bun with lettuce, tomato, pickles and onion. Served with seasoned fries.*

Lunch Steaks



FLO'S FILET™*

7 oz. hand-seasoned signature filet, grilled to perfection. Wrapped with peppered-bacon just \$1.00 more.

CHOP STEAK*

10 oz. freshly ground beef, seasoned, grilled and smothered with sautéed mushrooms, red wine Bordelaise sauce and crisp onion straws.

RIBEYE*

Cut fresh, 12 oz. exceptionally tender, juicy and flavorful.

NEW YORK STRIP*

Classic 11 oz. strip with hearty flavor and robust taste.

RENEGADE TOP SIRLOIN*

A juicy USDA Choice top sirloin, seasoned with Prairie Dust. 8 oz. & 12 oz. Parmesan Crusted just \$1.00 more.

LUNCH STEAK EXTRAS

Lunch Steaks are served with your choice of side item.



This stamp denotes LongHorn Steakhouse Specialty

Specialty Salads

All of our crisp, delicious salads are freshly made to order!

SONOMA CHICKEN SALAD

Freshly grilled chicken breast, sliced and served over crisp romaine tossed in tangy balsamic vinaigrette with provolone & feta cheese, pepperoncini peppers, red onion and fresh tomato-basil salsa.

GRILLED SALMON SALAD*

Bourbon marinated LongHorn Salmon is flown in fresh and served warm on a bed of mixed field greens and crisp romaine or Caesar salad.

SOUTHERN FRIED CHICKEN SALAD

Hand-breaded chicken breast pieces over fresh mixed greens with mandarin oranges, spicy pecans, red onion and warm cornbread croutons. Served with bacon-honey mustard dressing.



7-PEPPER SIRLOIN SALAD*

Grilled top sirloin rubbed with our 7-pepper blend, sliced and served warm over fresh mixed greens with diced roma tomatoes and crumbled bleu cheese.

GRILLED CHICKEN SALAD

Sliced, grilled fresh chicken breast served warm on a bed of mixed field greens and romaine or Caesar. Also available Cajun style.

SALAD & LOADED BAKED POTATO

Your choice of a Mixed Green or Caesar salad and a loaded baked potato.

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.

SALAD DRESSINGS

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

LongHorn Favorites



LONGHORN SALMON*

A salmon fillet flown in fresh, hand-cut and prepared LongHorn style using our secret bourbon marinade. Served over seasoned rice with your choice of side.

REDROCK GRILLED SHRIMP

Grilled shrimp skewers glazed with our smoky tomato butter. Served over seasoned rice with your choice of side and garlic butter sauce for dipping.

COWBOY PORK CHOP*

An 8 oz. center-cut, bone-in pork chop, grilled and seasoned with Prairie Dust. Served with brandied apples and your choice of side.

GOLDEN FRIED SHRIMP

Jumbo shrimp, hand-battered to order and fried golden brown. Served with seasoned fries and jalapeño cole slaw.

NEW SHRIMP AND CRAB GRATIN

A 7 oz. Flo's Filet paired with a generous portion of shrimp and jumbo lump crabmeat baked in a creamy, rich fontina cheese sauce.



BABY BACK RIBS

Half rack of fall-off-the-bone tender baby back ribs are rubbed with seasonings, chargrilled for extra flavor and brushed with our signature BBQ sauce. Served with jalapeño cole slaw and your choice of side.

LONGHORN FAVORITES EXTRAS

Add a Mixed Green or Caesar salad to your lunch entrée.



This stamp denotes LongHorn Steakhouse Specialty

Legendary
Steaks

LongHorn has a passion for grilling great steak. Always fresh, never frozen, our steaks are hand-trimmed, perfectly seasoned and expertly grilled just the way you like it.



FLO'S FILET™*

Hand-seasoned and grilled to perfection, our signature filet is treasured for its tenderness and savory taste. 7 oz. & 9 oz. Wrapped with peppered-bacon just \$1.00 more.



OUTLAW RIBEYE*

Our juicy, signature 18 oz. USDA Choice bone-in ribeye is rubbed with special seasonings and grilled over an open flame.



LONGHORN PORTERHOUSE*

Chargrilled over an open flame, our 22 oz. USDA Choice bone-in porterhouse is a NY Strip and a filet in one thick, delicious cut.

PORTABELLA PEPPERCORN FILET*

Our 9 oz. filet is rubbed in 7-pepper seasoning then grilled to perfection. Topped with fresh portabella mushrooms sautéed in a Cabernet wine glaze.

BIG SKY BLEU FILET*

A tender 9 oz. Flo's Filet cooked the way you like and topped with a bleu cheese crust. Served atop a savory red wine Bordelaise.

FIRE GRILLED T-BONE*

A hearty 16 oz. NY Strip and a tender filet in one perfect cut. Chargrilled over an open flame.

FLO'S FILET* & LOBSTER TAIL

A 7 oz. filet paired with a generous portion of jumbo lump crabmeat baked in a creamy cheese sauce with mushrooms and sweet peppers.

SIRLOIN* AND SHRIMP SCAMPI

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

NEW YORK STRIP*

Classic 11 oz. strip with hearty flavor and robust taste.

RIBEYE*

Cut fresh, 12 oz. exceptionally tender, juicy and flavorful.

NEW

FLO'S FILET* AND SHRIMP & CRAB GRATIN

A 7 oz. Flo's filet paired with a generous portion of shrimp and jumbo lump crabmeat baked in a creamy, rich fontina cheese sauce.



FLO'S FILET & LONGHORN SALMON*

Two favorite signature items - our tender 7 oz. filet and fresh, bourbon marinated grilled salmon. Served over seasoned rice with your choice of side and salad.

LEGENDARY STEAK EXTRAS

Legendary Steaks are served with your choice of side, a Mixed Green or Caesar salad and unlimited freshly-baked Honey Wheat bread.



This stamp denotes LongHorn Steakhouse Specialty

Delectable Sides

SAUTÉED MUSHROOMS
GRILLED ONIONS
SAUTÉED MUSHROOMS & ONIONS
FRESH SEASONAL VEGETABLES
BRANDIED CINNAMON APPLES
FRESH STEAMED ASPARAGUS*

SEASONED RICE PILAF
LOADED BAKED POTATO
MASHED POTATOES
SEASONED FRENCH FRIES
JALAPEÑO COLE SLAW
SWEET POTATO W/ CINNAMON & BUTTER

**Substitute fresh asparagus as your entrée side for an additional \$1.49.*

Great Additions

NEW SHRIMP AND CRAB GRATIN
Shrimp & crab baked in creamy fontina cheese


SHRIMP SCAMPI
Baked in a bold white wine, garlic-butter

HALF-RACK OF RIBS
Brushed with our own BBQ sauce


GRILLED SHRIMP
A skewer of shrimp seasoned with zesty spices

LOBSTER TAIL
A cold-water lobster tail roasted to perfection
(Not available in ME, MA, VT, RI, NH or CT)

Desserts


 **CHOCOLATE STAMPEDE**
Great for Sharing! Two peaks of chocolate cake packed with six types of chocolate. Served with vanilla bean ice cream and real whipped cream.

KEY LIME PIE
Creamy and tart pie served with Raspberry and kiwi-lime sauces.

 **CARAMEL APPLE GOLDRUSH**
Sweet, sliced apples tossed with cinnamon, butter and brown sugar, baked in a golden pastry shell. Served warm, with vanilla ice cream and Maker's Mark® bourbon-caramel and raspberry sauces.

MOUNTAIN TOP CHEESECAKE
Classic New York style cheesecake, topped with strawberry sauce and real whipped cream.

ULTIMATE BROWNIE SUNDAE
An extra-thick, fudgy Ghirardelli chocolate brownie served warm over vanilla ice cream, topped with hot fudge sauce and whipped cream.

 **GOLDEN NUGGET FRIED CHEESECAKE**
Creamy cheesecake lightly breaded, served over ice cream with strawberry sauce and a raspberry-caramel swirl. Topped with whipped cream.



Starters



WILD WEST SHRIMP

A generous portion of crispy shrimp, hand-battered to order, tossed with sliced cherry peppers and garlic butter. Served with ranch dipping sauce.

WESTERN CHEESE FRIES

Natural cut fries loaded with all-beef chili, melted cheddar & Monterrey jack cheeses, bacon and jalapeño slices.

BONELESS BUFFALO WINGS

Over a half-pound of hand-battered fresh chicken breast pieces tossed in spicy chipotle buffalo sauce. Served with freshly made bleu cheese dipping sauce.



LONGHORN SHRIMP & LOBSTER DIP

Shrimp and lobster baked with creamy mozzarella, smoked gouda and sun-dried tomatoes. Served with red, white & blue tortilla chips.



FIRECRACKER CHICKEN WRAPS

Crispy, fried flour tortillas filled with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce.

CRISPY CHICKEN TRIO

Bite-sized fresh chicken breasts, hand-battered and cooked until crispy & golden. Served with a trio of flavorful sauces: Honey Mustard, BBQ and Sweet Pepper.

TEXAS TONION™

Jumbo Spanish onion petals, lightly battered and seasoned. Drizzled with sour cream and served with tangy dipping sauce.

AUTHENTIC RANCH HOUSE CHILI

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

SHRIMP & LOBSTER CHOWDER

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

FRENCH ONION SOUP

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

Chicken

We only use fresh, never frozen chicken.

ROCKY TOP CHICKEN

Two juicy grilled chicken breasts, basted with our signature BBQ sauce and topped with hickory-smoked bacon, melted cheese and diced tomatoes. Served with seasoned fries and choice of side.

CHICKEN TENDERS

Plump, juicy fresh chicken tenders, hand-breaded to order and golden fried. Served with honey mustard sauce, seasoned fries and choice of side.



SIERRA CHICKEN

Two juicy grilled chicken breasts topped with fresh tomato-basil salsa and served on a bed of seasoned rice with fresh seasonal vegetables.

NEW

PARMESAN CRUSTED CHICKEN

Two juicy chicken breasts, grilled and topped with a parmesan cheese and garlic crust. Served with choice of two sides.



This stamp denotes LongHorn Steakhouse Specialty

Legendary Steaks

LongHorn has a passion for grilling great steak. Always fresh, never frozen, our steaks are hand-trimmed, perfectly seasoned and expertly grilled just the way you like it.



FLO'S FILET™*

Hand-seasoned and grilled to perfection, our signature filet is treasured for its tenderness and savory taste. 7 oz. & 9 oz. Wrapped with peppered-bacon just \$1.00 more.



OUTLAW RIBEYE*

Our juicy, signature 18 oz. USDA Choice bone-in ribeye is rubbed with special seasonings and grilled over an open flame.



LONGHORN PORTERHOUSE*

Chargrilled over an open flame, our 22 oz. USDA Choice bone-in porterhouse is a NY Strip and a filet in one thick, delicious cut.



FONTINA & WILD MUSHROOM STUFFED FILET*

A tender 7 oz. filet stuffed with mild, creamy fontina cheese, wild mushrooms, and roasted red peppers, served over a roasted garlic cream sauce.

PORTABELLA PEPPERCORN FILET*

Our 9 oz. filet is rubbed in 7-pepper seasoning then grilled to perfection. Topped with fresh portabella mushrooms sautéed in a Cabernet wine glaze.

BIG SKY BLEU FILET*

A tender Flo's Filet cooked the way you like and topped with a bleu cheese crust. Served atop a savory red wine Bordelaise. 7 oz. & 9 oz.

FIRE GRILLED T-BONE*

A hearty 16 oz. NY Strip and a tender filet in one perfect cut. Chargrilled over an open flame.

RENEGADE TOP SIRLOIN*

A juicy USDA Choice top sirloin, seasoned with Prairie Dust™. 8 oz. & 10 oz. Parmesan Crusted just \$1.00 more.

NEW YORK STRIP*

Classic 11 oz. strip with hearty flavor and robust taste. (also available 14 oz.)

RIBEYE*

Cut fresh, 12 oz. exceptionally tender, juicy and flavorful.

SIRLOIN* AND SHRIMP SCAMPI

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

EYE OF PRIME RIB*

Slow-roasted, USDA Choice prime rib. Hand-cut, fully-trimmed and served with your choice of:

Classic au jus

French Onion au jus

Roasted Garlic Cream Sauce

12 oz. & 16 oz. Pre-trimmed weights

CHOP STEAK*

10 oz. freshly ground beef, seasoned, grilled and smothered with sautéed mushrooms, red wine Bordelaise sauce and crisp onion straws.

NEW FLO'S FILET* AND SHRIMP & CRAB GRATIN

A 7 oz. Flo's filet paired with a generous portion of shrimp and jumbo lump crabmeat baked in a creamy, rich fontina cheese sauce.

LEGENDARY STEAK EXTRAS

Legendary Steaks are served with your choice of side, a Mixed Green or Caesar salad and unlimited freshly-baked Honey Wheat bread.



This stamp denotes LongHorn Steakhouse Specialty

Seafood

 **LONGHORN SALMON***

A salmon fillet flown in fresh, hand-cut and prepared LongHorn style using our secret bourbon marinade. Served over seasoned rice with your choice of side and salad. 7 oz. & 10 oz.

GOLDEN FRIED SHRIMP

A generous portion of hand-battered jumbo shrimp, fried golden brown. Served with seasoned fries and jalapeño cole slaw.

 **FLO'S FILET* & LOBSTER TAIL**

Our signature 7 oz. filet paired with an oven-roasted, cold-water lobster tail and served with melted butter. Served with your choice of side and salad.

(Not available in MA, ME, RI or NH.)

REDROCK GRILLED SHRIMP

A dozen skewered shrimp, grilled and glazed with our smoky tomato butter. Served over seasoned rice with your choice of side and garlic butter sauce for dipping.

 **FLO'S FILET & LONGHORN SALMON***

Two favorite signature items - our tender 7 oz. filet and fresh, bourbon marinated grilled salmon. Served over seasoned rice with your choice of side and salad.

Ribs, Chops & More.

 **BABY BACK RIBS**

Fall-off-the-bone tender baby back ribs are rubbed with seasonings, chargrilled for extra flavor and brushed with our signature BBQ sauce. Served with jalapeño cole slaw and choice of side.

COWBOY PORK CHOPS*

Two juicy 8 oz. center-cut, bone-in pork chops grilled and seasoned with Prairie Dust. Served with brandied apples and choice of side.

HONEY MUSTARD CHICKEN SANDWICH

A juicy grilled chicken breast topped with hickory-smoked bacon, melted Swiss cheese and honey mustard sauce on a grilled sesame seed bun with lettuce, tomato, pickles and onion. Served with seasoned fries.

CHEESEBURGER*

A juicy, sizzling half-pound burger topped with your choice of American, Swiss or cheddar cheese. Served on a grilled sesame seed bun with lettuce, tomato, pickles, and onion and a side of seasoned fries. Add hickory-smoked bacon for 50¢.

SONOMA CHICKEN SALAD

Freshly grilled chicken breast, sliced and served over crisp romaine tossed in tangy balsamic vinaigrette with provolone & feta cheese, pepperoncini peppers, red onion and fresh tomato-basil salsa.

GRILLED SALMON SALAD*

Bourbon marinated LongHorn Salmon is flown in fresh and served warm on a bed of mixed field greens and crisp romaine or Caesar salad.

SOUTHERN FRIED CHICKEN SALAD

Hand-breaded chicken breast pieces over fresh mixed greens with mandarin oranges, spicy pecans, red onion and warm cornbread croutons. Served with bacon-honey mustard dressing.

 **7-PEPPER SIRLOIN SALAD***

Grilled top sirloin rubbed with our 7-pepper blend, sliced and served warm over fresh mixed greens with diced roma tomatoes and crumbled bleu cheese.

SALAD DRESSINGS

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



This stamp denotes LongHorn Steakhouse Specialty

Delectable Sides

SAUTÉED MUSHROOMS
GRILLED ONIONS
SAUTÉED MUSHROOMS & ONIONS
FRESH SEASONAL VEGETABLES
BRANDIED CINNAMON APPLES
FRESH STEAMED ASPARAGUS*

SEASONED RICE PILAF
LOADED BAKED POTATO
MASHED POTATOES
SEASONED FRENCH FRIES
JALAPEÑO COLE SLAW
SWEET POTATO W/ CINNAMON & BUTTER

**Substitute fresh asparagus as your entrée side for an additional \$1.49.*

Great Additions

NEW SHRIMP AND CRAB GRATIN
Shrimp and crab baked in creamy fontina cheese


SHRIMP SCAMPI
Baked in a bold white wine, garlic-butter

HALF-RACK OF RIBS
Brushed with our own BBQ sauce


GRILLED SHRIMP
A skewer of shrimp seasoned with zesty spices

LOBSTER TAIL
A cold-water lobster tail roasted to perfection

Desserts


 **CHOCOLATE STAMPEDE**
Great for Sharing! Two peaks of chocolate cake packed with six types of chocolate, including chocolate mousse and fudge icing. Served with vanilla bean ice cream and real whipped cream.

KEY LIME PIE
One taste of this authentic, tart and creamy pie served with raspberry and kiwi-lime sauces will give new meaning to the saying "melts in your mouth".

 **CARAMEL APPLE GOLDRUSH**
Sweet, sliced apples tossed with cinnamon, butter and brown sugar, baked in a golden pastry shell. Served warm, with vanilla ice cream and Maker's Mark® bourbon-caramel and raspberry sauces.

MOUNTAIN TOP CHEESECAKE
A delectable slice of classic New York style cheesecake, topped with strawberry sauce and real whipped cream.

ULTIMATE BROWNIE SUNDAE
An extra-thick, fudgy Ghirardelli chocolate brownie served warm over vanilla ice cream, topped with hot fudge sauce and real whipped cream.

 **GOLDEN NUGGET FRIED CHEESECAKE**
Creamy cheesecake lightly breaded and golden-fried to crisp perfection. Served over ice cream with strawberry sauce and drizzled with a raspberry-caramel swirl.

