

DINNER

APPETIZERS

- Bacon-Wrapped Scallops** 28
cauliflower puree, apples,
shaved marcona almonds, tarragon oil
- Brie and Prosciutto Spring Rolls** 15
with fig jam
- Charcuterie Board (GF*)** 21
cured and smoked meats,
artisanal cheeses, marcona almonds,
seasonal fruits and sauces, olive oil crackers

SANDWICHES & HANDHELDS

- Longview Spicy Chicken Sandwich** 14
coleslaw, pickles, nashville hot mayo,
brioche bun
- Longview Burger** 15
applewood bacon, LTP, 1000 island,
choice of cheese, brioche bun
substitute an impossible burger +2
- Fish & Chips** 20
beer-battered cod with tartar sauce and
hand cut fries

ALL DAY SIDES

- House Chips 6
French Fries
Sweet Potato Fries
Handcut Fries
Coleslaw
Fresh Fruit
Quinoa Salad
Street Corn Salad
- Truffle Fries 7
Fresh Berries
Any Side Salad

SOUPS & SALADS

- Spring Onion and Potato Soup of the Day (GF*)**
cup 4, bowl 6
- Southwest Salad (GF/V*)** 12
romaine, black bean-corn salsa,
avocado, tomato, shredded cheddar,
tortilla strips, chipotle ranch
- Spring Harvest Salad (V)** 10
mixed greens, strawberries, toasted
almonds, goat cheese, white balsamic
- New Wedge (V/GF)** 11
iceberg, bacon, grape tomatoes,
pickled onions, blue cheese crumbles
and dressing, balsamic glaze
- Mediterranean (V/GF)** 11
romaine, feta cheese, roasted red peppers,
artichokes, olives, grape tomatoes,
cucumbers, greek vinaigrette
- Caesar (V*/GF*)** 10
romaine, shaved parmesan,
garlic-herb croutons, caesar dressing
- Longview House** 9
mixed greens, carrots, cucumbers, red onion,
grape tomatoes, choice of dressing

Additions

- grilled or blackened chicken 7
shrimp 10
salmon 13
8oz prime sirloin 22
signature crab cake 32

House Made Dressings

- Ranch, Blue Cheese, Balsamic, White
Balsamic, Honey Mustard, Chipotle Ranch,
Lemon-Tahini

Executive Chef
Logan A. Wright



DINNER

LONGVIEW CHOP HOUSE

Carefully Selected Premium Cuts Simply Prepared with Your Choice of Two Sides

Filet Mignon 8oz 44

NC Cheshire Pork Tenderloin 26

NY Strip 16oz 48

1/4 OR 1/2 Smoked Chicken 18/24

Cedar Plank Salmon 28

Signature Crab Cakes single 32/double 48

Cheerwine Short Ribs 30

Dinner Sides \$6

Mashed Yukon Golf Potatoes, Duck-Fat Carrots, Pea Mushroom Risotto, Grilled Asparagus, Garlic Spinach, Spring Vegetable Medley, Any Side Salad

Toppings \$2

Porcini Rub, Blue Cheese Crust, Red Wine Demi-Glace, Lemon Beurre Blanc

All steaks served with Maitre d'Butter

HOUSE SPECIALTIES

Cajun Chicken Pasta (GF*) 22
andouille sausage, onions, peppers, creole alfredo, blackened chicken, penne

Shrimp and Grits (GF) 24
local grits, onions, peppers, tomato-butter broth, carolina coast shrimp

Crab and Apple Ravioli 28
house ravioli, crab, mascarpone and goat cheese, curry creamed spinach

Pesto Gnocchi 20
basil pesto, housemade gnocchi roasted red peppers, sundried tomatoes, goat cheese, toasted pine nuts

*Executive Chef
Logan A. Wright*



Please let us know if anyone in your party has any dietary restrictions

Gluten Free (GF)
Item can be prepared **Gluten-Free (GF*)**

Vegetarian (V)
Item can be prepared **Vegetarian (V*)**