
Established 2018

TABLE 31

LangTree Village

STARTERS

- DEVILED EGGS picnic style, fresh herbs 8
GRILLED ARTICHOKE with remoulade 9
DIP DUO Thai chili queso & guacamole 13
HOUSE SMOKED TROUT DIP saltines 10
TUNA POKE* avocado, tortilla chips 16
LOBSTER BISQUE whipped potatoes, dash of sherry 8
KETTLE CHIPS braised beef, parm cream sauce, blue cheese 12
THE STINKING ROSE* roasted garlic, toasted ciabatta 9
LOCAL BURRATA golden beets, tomatoes & fresh basil 14
CHICKEN FRIED OYSTERS* dill tartar, chili oil 15

ENTRÉE SALADS

- KALE CHICKEN CAESAR* rustic croutons, house-made Caesar dressing, grated parmesan cheese 18
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, drizzled Thai peanut sauce 18
GRILLED SALMON SALAD* shaved red onions, eggs, tomatoes, cucumber, goat cheese, Green Goddess dressing 24
CRAB & SHRIMP LOUIE sliced fresh avocado, ripe tomatoes, chopped boiled egg with 1000 island dressing 25
PITTSBURGH SALAD* grilled filet mignon, bacon, ripe tomatoes, tossed with French fries, and blue cheese 25

HOUSE SPECIALTIES

- FAMOUS FRENCH DIP AU JUS* toasted baguette, warm shaved prime rib, mayonnaise, with French fries 25
CHEESEBURGER* buttered brioche, sharp cheddar cheese, fully loaded with mayo, ltp&zo, with French fries 18
GRILLED FISH TACOS seasoned Mahi-mahi, fresh guacamole, creamy cabbage, cilantro, with green rice 22

- CREOLE BARBEQUE SHRIMP a New Orleans tradition, basmati rice, with griddled bread 25
AHI TUNA STEAK* seared rare and sliced, champagne vinaigrette, with coleslaw & vine-ripe tomatoes 26
ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash, *dill tartar upon request* 26
IDAHO RAINBOW TROUT seasoned and grilled, with crispy brussels sprouts (*add lemon butter & crab +8*) 25

- FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (*only available Sunday- Thursday*) 25
PARMESAN CRUSTED CHICKEN lemon butter, capers & tomatoes with garlic sauteed broccolini 28

- BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 28
FILET MIGNON* 9oz. hand cut in house, seasoned and grilled, served with mashed potatoes 44
CAMPFIRE RIB-EYE* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 38
SLOW ROASTED PRIME RIB* 12oz. hot Au Jus, mashed potatoes, *real or creamy horseradish upon request* 32
- add kale Caesar salad, Green Goddess, or traditional steakhouse salad to any house specialties for \$8-

- ## SIDES & VEGETABLES 6
- Mexico City Green Rice - Freshly Shucked Sautéed Succotash
Garlic Seared Broccolini *parmesan cheese* - Vine-ripe Tomatoes *with basil & EVOO* - Fresh Sautéed Spinach
Crispy Brussels Sprouts *brown butter & parmesan* - Roasted Peppers *with basil & Goat Cheese*

HOUSE-MADE DESSERTS 10

- Oreo Ice Cream Sandwich *hot Belgian chocolate sauce* - Warm Carrot Cake *caramel & cream cheese frosting*

Fried menu items are prepared in **peanut oil**. Please let us know if you have any food allergies.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions. Menu selection and pricing subject to change.

ROSÉ & BUBBLES

DECOY by DUCKHORN Rosé | California 28
HOGWASH Rosé (on-tap) | California 10/34
A to Z Rosé Bubbles | Oregon 26
UMBERTO FIORE Moscato | Italy 8/32
GIULIANA Extra Dry Prosecco | Veneto, Italy 10/34
DOMAINE CHANDON Etoile Brut | Carneros 58

CHARDONNAY

WENTE | Livermore Valley 9/32
FRANCISCAN | Napa & Monterey 10/34
CHALK HILL (on-tap) | Sonoma Coast 12/40
MER SOLEIL Silver Unoaked | Santa Lucia 44
PATZ & HALL | Sonoma Coast 55
JORDAN | Russian River 58
GRGICH HILLS | Napa Valley 68
ROMBAUER VINEYARDS | Carneros 74
FAR NIENTE | Napa Valley 95

OTHER WHITE WINES

PIGHIN Pinot Grigio | Friuli 28
SASSI Pinot Grigio (on-tap) | Venetie 9/32
PACIFIC RIM Riesling (on-tap) | Washington 9/32
TREFETHEN Dry Riesling | Oak Knoll District 34
KLINKER BRICK Albarino | Lodi 10/34
OYSTER BAY Sauvignon Blanc | New Zealand 9/32
HONIG Sauvignon Blanc | Napa Valley 36
FIDDLEHEAD Sauvignon Blanc | Happy Canyon 52

MERLOT

J. LOHR | Paso Robles 10/34
TOAD HOLLOW | Russian River 12/40
SWANSON VINEYARDS | Oakville 42
HALL | Napa Valley 52
WHITEHALL LANE | Napa Valley 60
PLUMPJACK | Napa Valley 85

CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34
BECKSTOFFER The Sum (on-tap) | California 12/40
TELIOS | Lodi 40
JUSTIN | Paso Robles 16/52
GUNDLACH BUNDSCHU | Sonoma Valley 68
GROTH VINEYARD | Oakville 88
STAG'S LEAP WINE CELLARS Artemis | Napa 95
SILVER OAK | Anderson Valley 99
CHIMNEY ROCK Stags Leap District | Napa 110
CAYMUS | Napa Valley 120 (1000 mL)
HEITZ CELLAR Trailside Vineyard | Rutherford 150

PINOT NOIR

LUCKY STAR | California 9/32
ELOUAN (on-tap) | Oregon 10/36
MEIOMI | California 12/38
GOTHIC Nevermore | Willamette 46
MERRYVALE | Carneros 50
RAPTOR RIDGE | Willamette 55
BELLE GLOS Balade | Santa Maria 60
FLOWERS | Sonoma Coast 74

ZINFANDEL

DRY CREEK (on-tap) | Sonoma 11/38
EASTON | Fiddletown 40
BROCHELLE | Paso Robles 48
VENGE Scouts Honor | Napa Valley 66
BIALE Black Chicken | Napa Valley 75

MORE RED WINES

ANTIGAL WINERY Uno, Malbec | Mendoza 10/36
RUNQUIST 1448 Blend (on-tap) | California 12/40
DONATI VINEYARDS Claret | Central Coast 35
GRAMERCY CELLARS Syrah | Walla Walla 44
FLORA SPRINGS Trilogy | Napa Valley 85

Half Priced Bottles on Sunday's, \$75 and under (Excludes Holidays) - Corkage Fee -\$10 per 750 ml bottle

SIGNATURE COCKTAILS & MARTINIS

THE LAST WORD...

Bombay Gin, Maraschino liquor, Green Chartreuse, lime 12

LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 13

THE ANTIOXIDANT

Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 12

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 12

CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 12

OLD FASHION

Diplomatico Reserva Rum or Bulleit Rye, Smoked? 14 / 12

FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 10

EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 12

LOCAL DRAFT BEERS

SUGAR CREEK The Big O Blood Orange IPA 7.0, Charlotte 8
ROYAL BLISS Cali King West Coast IPA 6.8, Denver 8
D9 Hakuna Matata Tropical IPA 6.5, Cornelius 7
OMB Copper German Amber Ale 4.9, Charlotte 7

PABST BLUE RIBBON American Lager | WI 2.5
SIERRA NEVADA Pale Ale | NC 6
STELLA ARTOIS Pilsner | Belgium 6
MODELO NEGRA Dunkel-Style Lager | Mexico 6