

Longfellows Restaurant
“Great Dinner & Great Value”

ONE GREAT PRICE

ENJOY A GOURMET 3 COURSE DINNER FOR JUST \$21.99

(plus tax and gratuity)

You will pay for your meal at the time of your meal.

First Course

Your choice of Chef Jeff’s Homemade Soup of the Day

or

Garden Fresh Dinner Salad

Second Course

Your choice of one of our Signature Dinner Entrée

Third Course

Your choice of one of our Homemade Seasonal Desserts

Crabmeat Crusted Tilapia

Our tilapia fillet is topped with fresh lump crabmeat, oven baked to a golden brown and finished with a Riesling wine butter sauce, served with our fresh garden vegetable and a timbale of confetti rice pilaf.

Home-Style Turkey Dinner

Still a Classic! Oven roasted turkey served with our homemade whole cranberry stuffing, sweet mashed potatoes, herb turkey gravy and Chef’s fresh seasonal vegetable.

Char Grilled Chicken Sauté

Our Boneless Chicken breast is placed on our open fired grill and thinly sliced. Served with fresh broccoli florets and sliced garden grape tomatoes, then tossed with Penne pasta in a light garlic white wine sauce, finished with crumbled feta cheese and slices of grilled garlic bread.

Flame Fired Pork Tenderloin (GF)

Marinated and flame grilled, our pork tenderloin is served on a bed of sweet potato hash and finished with an apple sage chutney served with garden vegetables.

Grandma Nettie’s Stuffed Italian Meatballs

Our meatballs are filled with aged smoked provolone cheese, lightly fried and placed on a pillow of stuffed rigatoni or linguine pasta, topped with homemade marinara sauce, sprinkled with grated parmesan cheese, and served with slices of fresh garlic bread.