LONGHORN DINNER

EPIC BEGINNINGS

Seasoned Steakhouse Wings 10.29 | Crispy wings in our signature seasoning. Cal: 460 Blue Cheese 180 Buffalo Sauce 90

Wild West Shrimp[®] 10.49 | Tossed with spicy cherry peppers and garlic butter, with ranch dip. Cal: 970 Dip 230

Spicy Chicken Bites 5.99 | Tossed in a sweet and spicy chili-ginger sauce. Cal: 740 Sauce 210

Texas Tonion[®] 8.49 | Crispy battered onion petals served with zesty dip. Cal: 1180 Dip 250

White Cheddar Stuffed Mushrooms 8.99 | Stuffed with garlic herb cheese and topped with Parmesan crust. Cal: 730

Firecracker Chicken Wraps 9.49 | Spicy chicken and cheese tortillas with avocado-lime dip. Cal: 720 Dip 220

LEGENDARY STEAKS

All entrées served with choice of side and hand-chopped salad.

RARE:	MED-RARE:	MEDIUM:	MEDIUM-WELL:	WELL:
cool,	warm, red center,	warm,	some pink	no pink, cooked all
red center	with hint of pink	pink center	in center	the way through

Flo's Filet^{®*} 60z. 21.29 | 90z. 26.49 | Exceptionally tender center-cut filet coated in our signature seasoning. Cal: 60z. 330 90z. 450

Outlaw Ribeye^{®*} 200z. 26.49 | Not trying it would be a crime! Bone-in, well-marbled, fire-grilled, juicy, and delicious. Cal: 1250

The LongHorn^{®*} 22oz. 28.99 | Got the biggest steak in the game wearing our name! Our porterhouse combines a bone-in strip and a tender filet into one thick cut. Cal: 1280

Chop Steak* 10oz. 11.99 | Freshly ground and smothered with grilled mushrooms, sautéed onions, and savory garlic herb sauce. Cal: 640

Renegade Sirloin^{*} 6oz. 12.79 | 8oz. 15.79 | Lean and hearty USDA Choice center-cut top sirloin. Cal: 6oz. 320 8oz. 390

Ribeye^{*} 12oz. 21.49 | Our most juicy and flavorful steak. Cal: 810

New York Strip* 12oz. 21.49 | Fire-grilled to enhance its distinctive flavor, this thick cut is a steakhouse classic. Cal: 630

Fire-Grilled T-Bone* 180z. 25.49 | Marbled flavor of a strip with the tenderness of a filet. Cal: 1130

6oz. Renegade Sirloin* with 8ct. Redrock Grilled Shrimp 18.79

Cal: Sirloin 320 Shrimp 160 Rice 230 Garlic Butter 230

60z. Flo's Filet^{®*} with 40z. Lobster Tail 29.29 | Cal: Filet 330 Lobster Tail 90 Butter 210

GREAT STEAK ADDITIONS

Parmesan Cheese Crust1.49| Cal: 390Grilled Mushrooms2.99| Cal: 150

4ct. Redrock Grilled Shrimp 6.29 Cal: 80 Rice 230 Garlic Butter 230

4oz. Lobster Tail 9.99 | Cal: 90 Butter 210

BEYOND STEAK

All entrées served with choice of side and hand-chopped salad.

Hand-Breaded Chicken Tenders 6 Tenders 12.79 | 9 Tenders 14.79 Fresh, juicy, and hand-breaded to order with housemade honey mustard. Cal: 6ct. 420 9ct. 620 Sauce 240

Parmesan Crusted Chicken 9oz. 14.49 | 12oz. 16.49 Topped with our creamy Parmesan and garlic cheese crust. Cal: 9oz. 650 12oz. 1120

LongHorn[®] Salmon^{*} 7oz. 18.79 | 10oz. 21.29
Hand-cut, fresh Atlantic salmon marinated in our signature bourbon marinade. Cal: 7oz. 300 10oz. 430 Rice 230

Redrock Grilled Shrimp 8ct. 14.79 | 12ct. 17.79 | Glazed with smoky tomato butter, served over rice with side of garlic butter. Cal: 8ct. 160 12ct. 240 Rice 230 Butter 230

Baby Back Ribs Half-Rack 16.79 | Full-Rack 21.29 | Slow cooked, seasoned, and fire-grilled. Brushed with our housemade sweet and smoky BBQ sauce. Cal: Half-Rack 820 Full-Rack 1630 BBQ Sauce 110

Cowboy Pork Chops* 16.99 | Two 8oz. center-cut bone-in pork chops seared to a golden brown. Cal: 680

Grilled Lamb Chops* 21.99

<u>Back by popular demand.</u> Our lamb is fire-grilled to perfection on the bone with roasted tomato garlic-herb sauce, garlic mashed potatoes and wilted spinach. *While available*. Cal: 980

SIDES, SALADS, & SOUPS

Substitute a Signature Side or Signature Salad with your entrée for an additional 2.29

SIGNATURE SIDES 5.29

V Steakhouse Mac & Cheese With smoked bacon and four creamy cheeses. Cal: 610

Crispy Brussels Sprouts

Tossed in smoky honey butter. Cal: 310

Fresh Steamed Asparagus Tender spears drizzled with lemon sauce. Cal: 130

SIDES 2.99

Idaho® Baked Potato Cal: 290 Loaded with bacon, cheddar, sour cream, butter, and green onions. Cal: 470

Sweet Potato Cal: 240 With cinnamon sugar and butter. Cal: 380

Mashed Potatoes Cal: 340

Seasoned French Fries Cal: 440

Seasoned Rice Pilaf Cal: 230

Fresh Steamed Broccoli Cal: 90

SIGNATURE SALAD 5.49

Strawberry & Pecan Salad Fresh fruit, pecans, and feta. Cal with dressing: 190

SALADS 4.49 **Mixed Greens Salad** Cal with dressing: 320-380

Caesar Salad Cal with dressing: 250

SOUPS Bowl 5.49 **French Onion Soup** <u>It's back!</u> A steakhouse classic topped with melted Swiss, Provolone, and toasted Parmesan cheese. Cal: 460

HANDHELDS

Served with fries. Add a hand-chopped salad for an additional 1.49

The LH Burger^{*} 11.99 | A burger done the LongHorn[®] way. Our thick, juicy half-pound burger grilled to order with lettuce, onion, tomato, pickles, your choice of cheese, applewood smoked bacon, and housemade burger sauce on a toasted potato bun. Cooked to order. Cal: 980 Fries 440

Maverick Ribeye Sandwich^{*} 12.49 | A steak sandwich in a class of its own. A juicy 6 oz. Ribeye with our proprietary seasoning topped with sautéed onions, melted Swiss cheese and a housemade savory sauce on grilled thick cut bread. Recommended served medium. Cal: 1050 Fries 440

STEAKHOUSE SALADS

Loaded Potato Soup

Topped with bacon, cheddar, and fresh green onions. Cal: 380

Shrimp & Lobster Chowder

Creamy chowder with corn, red bell peppers, and potatoes topped with fresh green onions. Cal: 250

HOUSEMADE SALAD DRESSINGS: Blue Cheese Cal: 350 Honey Mustard Cal: 480 Ranch Cal: 460 White Balsamic Vinaigrette Cal: 390

Grilled Chicken & Strawberry Salad 13.99 | Grilled chicken, strawberries, grapes, mandarin oranges, candied pecans, feta, and raspberry vinaigrette. Cal with dressing: 530

Farm Fresh Field Greens with Crispy Chicken Tenders 12.99 | Salmon^{*} 15.49 Diced tomatoes, cucumbers, croutons, and cheddar on fresh field greens. Cal: Chicken 650 Salmon 530

7-Pepper Sirloin* Salad 15.49 | Grilled 7-pepper sirloin, diced tomatoes, croutons, and crumbled blue cheese. Cal: 490

C Denotes LongHorn Steakhouse® Specialty LongHorn Steakhouse[®], LongHorn[®], and all related trademarks, service marks, copyrights, and indicia are owned by RARE Hospitality Management, LLC. ©2021 RARE Hospitality Management, LLC. *THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGCS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. Menu prices for alcoholic beverages do not include 15% liquor by the drink tax and sales tax.

CHEERS TO STEAK!

ALL DAY, EVERY DAY VALUE

\$2.50 Bud Light Miller Lite 12oz. Draft Cal: 100 **\$4.99** Jack & Coke Cal: 200 \$5.99 Texas Margarita Cal: 200

ICE COLD BEER

<u>160z.</u> 4.99	<u>20oz</u> . 5.99	
4.49	5.49	
5.49	6.49	
5.49	6.49	
	4.99 4.49 5.49	4.995.994.495.495.496.49

Cal: Light: 16oz. 140 | 20oz. 170 Regular: 16oz. 200 | 20oz. 250

HAND-CRAFTED MARGARITAS

Margaritas served on the rocks, with blue agave tequila.

[←] √ The Perfect,	Strawberry,
or Mango Ma	argarita Cal: 290-630
GLASS 8.99	LONGPOUR 11.49

x

Don Julio Margarita Cal: 350 GLASS 11.99

SIGNATURE COCKTAILS

LongHorn[®] Old Fashioned 8.79
 Featuring NEW! Rackhouse Small Batch 9yr.
 Bourbon by Knob Creek, Italian Amarena cherry, orange wedge, and Angostura bitters. Cal: 250

Tito's Texas Tea 8.29 Our version of Long Island Iced Tea with Tito's Handmade Vodka. Cal: 240 Mules 8.29 Montana Jim Beam Bourbon. Cal: 170 Moscow Deep Eddy Vodka. Cal: 190

Sangrias 7.79 | A blend of chilled wine, fresh fruit, and fruit juices. Blazing Berry Cal: 240 White Peach Cal: 260

WINE			
RED	<u>GLASS</u>	<u>LONG</u> POUR	BOTTLE
Pinot Noir			
Trinity Oaks, California	7.29	9.79	28.00
La Crema, <i>Monterey</i>	9.99	12.49	39.00
Merlot			
Turning Leaf, California	6.79	9.29	25.00
Cabernet Sauvignon			
Woodbridge by Robert Mondavi, <i>California</i>	7.29	9.79	27.00
WHITE			
	<u>GLASS</u>	<u>LONG</u> POUR	BOTTLE
Moscato	<u>GLASS</u>		<u>BOTTLE</u>
	<u>GLASS</u> 7.99		<u>BOTTLE</u> 31.00
Moscato		POUR	
Moscato Cupcake, <i>Italy</i>		POUR	
Moscato Cupcake, <i>Italy</i> Riesling Chateau Ste. Michelle,	7.99	<u>POUR</u> 10.49	31.00
Moscato Cupcake, <i>Italy</i> Riesling Chateau Ste. Michelle, <i>Columbia Valley</i>	7.99	<u>POUR</u> 10.49	31.00
Moscato Cupcake, <i>Italy</i> Riesling Chateau Ste. Michelle, <i>Columbia Valley</i> Pinot Grigio Ecco Domani,	7.99 7.29	<u>Pour</u> 10.49 9.79	31.00 28.00
Moscato Cupcake, <i>Italy</i> Riesling Chateau Ste. Michelle, <i>Columbia Valley</i> Pinot Grigio Ecco Domani, <i>Italy</i>	7.99 7.29	<u>Pour</u> 10.49 9.79	31.00 28.00
Moscato Cupcake, <i>Italy</i> Riesling Chateau Ste. Michelle, <i>Columbia Valley</i> Pinot Grigio Ecco Domani, <i>Italy</i> Chardonnay Canyon Road,	7.99 7.29 7.29	POUR 10.49 9.79 9.79	31.00 28.00 28.00

Cal: Red: Glass 160 LongPour 230 Bottle 660 White or Blush: Glass 150 LongPour 220 Bottle 630

NON-ALCOHOLIC BEVERAGES

FREE REFILLS on Teas, Lemonade, and Fountain Drinks



Mountain Valley Bottled Water | 2.99 Still and Sparkling Cal: 0 Hand-Crafted Lemonades | 3.49 Cal: Strawberry 200 Raspberry 170



DESSERTS

Fresh Brewed Teas | 2.99 Cal: Unsweet 0 Sweet 130 **Flavored Iced Teas** | 3.49 Raspberry or Peach Cal: 60

Chocolate Stampede 9.49 | Six kinds of chocolate with vanilla bean ice cream. Cal: 2460 Serves Two

Strawberries & Cream Shortcake 6.99 | Shortcake meets vanilla cream and strawberry jam. It's topped off with fresh strawberries for a sweet finish. Cal: 640

Molten Lava Cake 7.29 | Dark chocolate cake with a warm, fudge center. Served with vanilla bean ice cream. Cal: 1150

Caramel Apple Goldrush 8.29 | Fuji apples, vanilla bean ice cream, and housemade Jim Beam caramel sauce. Cal: 1640 Serves Two



Constant LongHorn Steakhouse® Specialty.

LongHorn Steakhouse[®], LongHorn[®], and all related trademarks, service marks, copyrights, and indicia are owned by RARE Hospitality Management, LLC. ©2021 RARE Hospitality Management, LLC. *THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. Menu prices for alcoholic beverages do not include 15% liquor by the drink tax and sales tax.

UDNGHORN STEAKHOUSE

STEAKHOUSE DRINKS

HAND-CRAFTED MARGARITAS

The Perfect Cal: Glass 310 LongPour 460
 Strawberry Cal: Glass 310 LongPour 460
 Mango Cal: Glass 410 LongPour 630
 Glass 9.49 | LongPour 11.99 | Featuring el Jimador Tequila.

Don Julio Margarita 12.49 Cal: 350

ICE COLD BEER

House Golden Ale 16oz. 5.49 | 20oz. 6.49
Bud Light | Miller Lite 16oz. 4.99 | 20oz. 5.99
Blue Moon 16oz. 5.99 | 20oz. 6.99
Sam Adams Seasonal 16oz. 5.99 | 20oz. 6.99
Cal: Light: 16oz. 140 | 20oz. 170 Regular: 16oz. 200 | 20oz. 250

Ask your server about our additional draft and bottled beer selections.

EPIC BEGINNINGS

Drink Responsibly. Drive Responsibly.

SIGNATURE COCKTAILS

✓ LongHorn[®] Old Fashioned 9.29 Cal: 250
 Tito's Texas Tea 8.99 Cal: 240
 Moscow Mule 8.99 | Deep Eddy Vodka Cal: 190
 Sangrias 8.49 | Blazing Berry Cal: 240 | White Peach Cal: 260

ALL DAY, EVERY DAY VALUE

Bud Light or Miller Lite 2.50 | 12oz Draft Cal: 100 Jack & Coke 4.99 Cal: 200 Texas Margarita 5.99 Cal: 200

Seasoned Steakhouse Wings 11.79 | Crispy chicken wings tossed in our signature seasoning, served with housemade blue cheese dressing and Buffalo sauce. Cal: 460 Blue Cheese 180 Buffalo Sauce 90

✓ Wild West Shrimp[®] ▲ 11.99 | A generous portion of our signature crispy, hand-breaded shrimp tossed with spicy cherry peppers and garlic butter, served with ranch dip. Cal: 970 Dip 230

Spicy Chicken Bites 5.99 | Fresh and tender hand-cut chicken tossed in a sweet and spicy chili-ginger sauce. Cal: 740 Sauce 210

Texas Tonion[®] ▲ 9.49 | Crispy battered onion petals served with zesty dip. Cal: 1180 Dip 250

White Cheddar Stuffed Mushrooms 10.49 | Fresh, roasted mushrooms hand-stuffed with garlic herb cheese, topped with a Parmesan crust and served over a creamy four cheese sauce. Cal: 730

Firecracker Chicken Wraps \Lambda 10.99 | Spicy grilled chicken and cheese tortillas, served with avocado-lime dip. Cal: 720 Dip 220

STEAKHOUSE LUNCH PLATES

Pick a lunch favorite from below with your choice of a side, soup or salad.

799

Crispy Buttermilk Chicken Sandwich 6oz. hand-breaded fried chicken breast with lettuce,

chicken breast with lettuce, onion, tomato, pickles, and housemade ranch. Cal: 920

999 7-Pepper Sirloin* Lunch Salad Grilled sirloin with our



Half-Pound Steakhouse Cheeseburger*

Half-pound burger, grilled to order, with lettuce, onion, tomato, pickles, housemade burger sauce, and choice of cheese. Cal: 850

Add applewood smoked bacon for \$1.50 Cal: 130

199

Maverick Ribeye Sandwich*

A steak sandwich in a class of its own. A juicy 6oz. Ribeye with our proprietary seasoning topped with sautéed onions, melted Swiss

Grilled Chicken &

Strawberry Lunch Salad

Grilled chicken, strawberries,

grapes, mandarin oranges,

candied pecans, feta, and

raspberry vinaigrette.

Cal with dressing: 280



SALAD Mixed Greens Salad

Caesar Salad

SOUP

French Onion Soup **A** Loaded Potato Soup Shrimp & Lobster Chowder

SIDE

Idaho® Baked Potato **A** Sweet Potato Mashed Potatoes Seasoned French Fries

7-Pepper seasoning, diced tomatoes, croutons, and crumbled blue cheese. Cal: 250 cheese, and a housemade savory sauce on grilled thick cut bread. Recommended served medium. Cal: 1050 Seasoned Rice Pilaf Fresh Steamed Broccoli

ENTRÉE SALADS

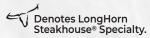
HOUSEMADE SALAD DRESSINGS: Blue Cheese Cal: 350 | Honey Mustard Cal: 480 | Ranch Cal: 460 | White Balsamic Vinaigrette Cal: 390

Grilled Chicken & Strawberry Salad 14.29 | Grilled chicken, strawberries, grapes, mandarin oranges, candied pecans, feta, and raspberry vinaigrette. Cal with dressing: 530

Farm Fresh Field Greens with Crispy Chicken Tenders 12.29 | Salmon^{*} 15.29 Diced tomatoes, cucumbers, croutons, and cheddar. Cal: Chicken 650 Salmon 530

LongHorn[®] Caesar Salad with Grilled Chicken 12.29 | Salmon^{*} 15.29 Hand-chopped romaine tossed in Caesar dressing with croutons and shaved Parmesan cheese. Cal: Chicken 670 Salmon 800

7-Pepper Sirloin* Salad 15.79 | Grilled sirloin with our 7-Pepper seasoning, diced tomatoes, croutons, and crumbled blue cheese. Cal: 490



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. Additional written nutrition information available upon request. *THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Warning: A indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

ONGHORN LUNCH

LEGENDARY STEAKS

Served with choice of side. Add a hand-chopped salad for 1.49, or a cup of soup for 2.99

RARE cool, red center

MED-RARE warm, red center, with hint of pink

MEDIUM warm, pink center

MEDIUM-WELL WELL no pink, cooked all the way through

some pink

in center

←V Flo's Filet®* 6oz. 21.49 | 9oz. 27.29

Exceptionally tender center-cut filet grilled with our signature seasoning. Cal: 6oz. 330 9oz. 450

- ← **V** Outlaw Ribeye^{®*} 20oz. 27.29 Not trying it would be a crime! Bone-in, well-marbled, fire-grilled, juicy, and delicious. Cal: 1250
- ✓ The LongHorn^{®*} ▲ 22oz. 29.79 Got the biggest steak in the game wearing our name! Our porterhouse combines a bone-in strip and a tender filet into one thick cut. Cal: 1280

Chop Steak* 10oz. 10.99 Freshly ground and smothered with grilled mushrooms, sautéed onions, and savory garlic herb sauce. Cal: 640

Renegade Sirloin^{*} 6oz. 13.29 | 8oz. 16.29 Lean and hearty USDA Choice center-cut top sirloin. Cal: 6oz. 320 8oz. 390

Ribeye^{*}12oz. 21.79 | Well-marbled, making it our most juicy and flavorful steak. Cal: 810

New York Strip* 12oz. 21.79 Fire-grilled to enhance its distinctive flavor, this thick cut is a steakhouse classic. Cal: 630

Fire-Grilled T-Bone* 18oz. 25.79 Bold flavor of a strip with the tenderness of a filet. Cal: 1130

BEYOND STEAK

Served with choice of side. Add a hand-chopped salad for 1.49, or a cup of soup for 2.99

V Hand-Breaded Chicken Tenders 6 Tenders 12.79 | 9 Tenders 14.79 Fresh, juicy, chicken hand-breaded to order with housemade honey mustard. Cal: 6ct. 420 9ct. 620 Sauce 240

V Parmesan Crusted Chicken 🌢 9oz. 13.79 | 12oz. 15.79 Grilled chicken breast topped with our creamy Parmesan and garlic cheese crust. Cal: 9oz. 650 12oz. 1120

V LongHorn[®] Salmon^{*} 7oz. 17.79 | 10oz. 20.29 A Hand-cut, fresh Atlantic salmon marinated in our housemade bourbon marinade. Cal: 7oz. 300 10oz. 430 Rice 230

Redrock Grilled Shrimp A 8ct. 15.29 Grilled jumbo shrimp glazed with smoky tomato butter, served over rice with a side of garlic butter. Cal: 8ct. 160 Rice 230 Butter 230

Baby Back Ribs Half-Rack 15.79 | Full-Rack 20.29 🛆 Slow cooked, seasoned, and fire-grilled ribs brushed with our housemade sweet and smoky BBQ sauce. Cal: Half-Rack 820 Full-Rack 1630 BBQ Sauce 110

SIDES, SALADS, & SOUPS

Substitute a Signature Side or Signature Salad with your entrée for an additional 2.29

SIGNATURE SIDES 5.29

[←]√ Steakhouse Mac & Cheese With applewood smoked bacon and four cheeses. Cal: 610

> **Crispy Brussels Sprouts** Tossed in smoky honey butter. Cal: 310

Fresh Steamed Asparagus Tender spears drizzled with lemon sauce. Cal: 130

SIDES 3,49

Idaho[®] Baked Potato **A** | Cal: 290 Loaded with bacon, cheddar, sour cream, butter, and green onions. Cal: 470

Sweet Potato | Cal: 240 With cinnamon sugar and butter. Cal: 380

Mashed Potatoes | Cal: 340

Seasoned French Fries | Cal: 440

Seasoned Rice Pilaf | Cal: 230

Fresh Steamed Broccoli | Cal: 90

SIGNATURE SALAD 6.29

[←]√ Strawberry & Pecan Salad Fresh fruit, pecans, and feta. Cal with dressing: 190

SALADS 3.99

Mixed Greens Salad Cal with dressing: 320-380 Caesar Salad Cal with dressing: 250

SOUPS 6.29

French Onion Soup | Cal: 460 Loaded Potato Soup | Cal: 380 Shrimp & Lobster Chowder | Cal: 250

DESSERTS

←V Chocolate Stampede 10.49

Six kinds of chocolate with vanilla bean ice cream. You'll need the whole herd. Cal: 2460

Strawberries & Cream Shortcake 9.29

Shortcake layered with vanilla cream and strawberry jam, topped with fresh strawberries. Cal: 640

Molten Lava Cake 9.29

Dark chocolate cake with a warm, fudge center. Served with vanilla bean ice cream Cal: 1150

Caramel Apple Goldrush 9.99

Fuji apples, vanilla bean ice cream, and housemade Jim Beam caramel sauce. Cal: 1640

NON-ALCOHOLIC BEVERAGES

FREE REFILLS on Teas, Lemonades, Fountain Drinks, & Coffee



Mountain Valley Bottled Water 2.99 Still and Sparkling Cal: 0

Fresh Brewed Teas 2.99 | Cal: Unsweet 0 Sweet 130

Hand-Crafted Lemonades 3.49 Cal: Strawberry 200 Raspberry 170

Flavored Iced Teas 3.49 | Raspberry or Peach Cal: 60

Fresh Brewed Coffee 2.99 | Cal: 0

Hot Tea 2.99 | Cal: 0



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.Additional written nutrition information available upon request. *THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS LongHorn Steakhouse®, LongHorn®, and all related trademarks, service marks, copyrights, and indicia are owned by RARE Hospitality Management, LLC. ©2021 RARE Hospitality Management, LLC.