

# Welcome to The Langston House at Henderson Village

*All Entree Prices Include Your Choice of Soup, Or Salad*

## Starters

### *Maryland Style Crab Cakes*

*Served on top of mixed lettuce and a mild cilantro and chipotle remoulade*  
7.95

### *Carpaccio di Manzo con Caprino*

*Thinly sliced smoked raw beef of tenderloin topped with mesclun  
and dijon crème*  
9.95

### *New Zealand Mussels ala Mediterranean*

*Sautéed mussels with fresh herbs, garlic, chipotle paste, & a  
white wine butter sauce*  
9.95

### *Buffalo Mozzarella and Sundried Tomato Cigars*

*Wrapped in phyllo dough and served over hazelnuts and fresh spring mix,  
finished with a fresh herbed vinaigrette*  
6.95

### *Soup Du Jour*

*Chef's choice of freshly prepared soup served with a cheddar cheese biscuit*  
5.95

### *Langston House Salad*

*Fresh field greens topped with bell pepper, cucumber, red onions, shredded  
carrots, and cherry tomatoes, finished with a house made  
pear & honey vinaigrette*  
6.95

### *Traditional Caesar Salad*

*Tossed hearts of romaine, herbed croutons, grated parmesan cheese and  
a house made caesar dressing*  
6.95

### *B & B Salad*

*Served on a bed of spring mix greens, light bleu cheese crumbles, California black  
raisins, and toasted spiced pecans, finished with an aged balsamic vinaigrette*  
6.95

### Additions to any salad

*Add Grilled Chicken 3.50*

*Add Shrimp 4.95*

*Add Salmon 4.00*

*Add Beef Tenderloin\* 4.95*

*Please note that 20% gratuity will be added to parties of 6 or more  
\*These Items are Cooked to Order. Please Be Advised That Consuming Raw or  
Undercooked Foods Such As Meat, Poultry, Fish, Shellfish, and Eggs  
May Increase Your Risk of Food Borne Illnesses*

## *Dinner Entrées*

### *Fish of The Day*

*Market Price*

#### *Pan Seared Chicken Breast Picatta*

*Sautéed with capers, mushrooms, & white wine. Served with bacon potato mash, steamed fresh broccoli spears and a white wine & mushroom cream sauce*

19.95

#### *Basil & Chipotle Marinated Chilean Salmon Filet*

*Served with a roasted portabella mushroom topped with wilted baby spinach, julienne carrots, and potato medley, finished with a roasted cherry tomato & saffron broth*

21.95

#### *Sautéed Blackened Jumbo Shrimp*

*Served with aged cheddar cheese grits, steamed fresh broccoli spears, and a roasted garlic & whiskey cream sauce*

21.95

#### *8 oz Grilled French Veal Rib Chop*

*Served with andouille sausage & mushroom risotto, steamed fresh green haricot verts, and a thyme & asiago cheese sauce*

22.95

#### *12 oz Pan Seared White Marble Center Cut Pork Chop*

*Served with baby bakers, sautéed cherry tomatoes, & baby wilted spinach with a chipotle & brandy cream sauce*

22.95

#### *12 oz Grilled Black Angus Argentinean Shell Steak\**

*Served with bacon Yukon potato mash, steamed fresh asparagus, and a rosemary & mustard sauce*

25.95

#### *Blackened Pan Seared Colorado Lamb Chops\**

*Served with three bean & andouille sausage cassoulet and a chipotle hollandaise sauce*

25.95

#### *Black Peppercorn & Bleu Cheese Encrusted Black Angus Filet Mignon\**

*Served with roasted garlic potato mash, steamed fresh asparagus, and finished with a red onion & beer sauce*

28.95

*Please Note That We Do Offer a Children's Menu and Can Accommodate Vegetarian Meals Upon Request.*

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