www.longhornicehouse.com 972-707-0884



TEXAS RESTAURANT, SPORTS BAR, ENTERTAINMENT & EVENT VENUE. BOOK YOUR EVENT WITH US & **SEE WHY "BIGGER IS BETTER!"**





@longhornicehouse

TEXAS*TEASERS

FRIED TEASER PLATTER Mozzarella Dunkers, Fried Zucchini, colossal Shiner Bock Onion Rings, Fried Okra, Fried Jalapeños and Hand-cut Fries with ranch, homemade chipotle aioli and ketchup for dipping \$19

STAGECOACH FRIES hand-cut potatoes smothered with shredded cheddar and mozzarella cheeses and baked then topped with crumbled applewood smoked bacon, green onions and pickled jalapeños, served with ranch \$9.5

BEER-BATTERED CALAMARI fried to golden perfection, served with your choice of marinara, ranch or chipotle aioli \$13

FRIED JALAPEÑOS flash fried jalapeños slices, with ranch \$8

TEXAS-SIZED GIANT PRETZEL salted or unsalted, served with your choice of Queso Blanco or mustard for dipping \$7

ONION RING STACK colossal onion rings tossed in Shiner Bock

panko batter and flash fried, served with homemade chipotle aioli \$7.5 COWBOY SKEWERS choice of marinated and grilled chicken breast or pork tenderloin, served with toasted Pita bread and our famous Tzatziki \$10.5

AVOCADO FRIES served with homemade chipotle aioli *9

MOZZARELLA DUNKERS served with marinara or ranch \$8 FRIED ZUCCHINI served with homemade chipotle aioli \$7.5

QUESADILLAS fresh tortillas flat-grilled with mozzarella and cheeses, sided with sour cream, pico de gallo and salsa \$10.5 (with chicken fajita \$13.5) with pulled pork \$13.5, with fajita beef \$14.5, with shrimp \$16.5}

LONGHORN NACHOS tortilla chips smothered in black beans. mozzarella and cheddar cheeses and baked, served with sour cream, jalapeños, pico de gallo and homemade salsa rojo \$10.5 {with chicken fajita \$13.5, with pulled pork \$13.5, with fajita beef \$14.5, with shrimp \$16.5}

BIG*DIPPERS

SPINACH ARTICHOKE DIP roasted artichokes blended with spinach, cream cheese and panko with choice of tortilla chips and Pita bread \$9.5

BOMBA BLACK BEAN DIP topped with sour cream and pico de gallo, served with tortilla chips \$7.5

QUESO BLANCO smooth and creamy white American cheese, green chilis and jalapeños served with tortilla chips \$7.5 {add Texas chili +\$2}

GUACAMOLE with pico de gallo and cilantro, served with tortilla chips *8

HOMEMADE SALSA ROJO fire roasted tomatoes, sautéed

onions, toasted garlic, fresh cilantro and jalapeños served with tortilla chips \$5.5 **SEAFOOD CEVICHE** shrimp and white fish marinated in teguila and

fresh lime juice, with fresh avocado and cilantro, served with tortilla chips \$15 **HUMMUS** chickpeas blended with garlic, olive oil and spices, topped with

FAMOUS TZATZIKI Greek yogurt and sour cream muddled with garlic, cucumbers, spices and olive oil, served with Kalamata olives and Pita *8

crumbled Feta cheese and served with toasted Pita bread \$7

${f WINGS}{f imes}{f TENDERS}$

*Longhorn Buffalo *Cajun *Lemon-Pepper *Garlic-Parmesan with your choice of ranch or blue cheese

WINNING WINGS flash fried and baked for that extra crunch! Your choice of sauce or rub with carrot sticks and celery 6 count, \$9 12 count, \$16

LONGHORN CHICKEN TENDERS tender chicken breasts hand-cut and marinated overnight in buttermilk and spices, fried to golden perfection! Served classic or with your choice of sauce or rub 4 count, \$9 6 count, \$12

LEGENDARY*GYROS

NICK'S FAMOUS GYRO SANDWICH classic lamb and beef gyro freshly shaved off the rotisserie in a toasted pita bread with homemade Tzatziki, diced onions and diced tomatoes \$11

GRILLED CHICKEN GYRO SANDWICH marinated, grilled & sliced chicken breast in a toasted pita bread with lettuce, homemade Tzatziki, grilled purple onions and diced tomatoes \$11

PASTA*PITA PIZZA

FETTUCCINI ALFREDO fettuccini tossed in homemade Alfredo sauce, served with Texas toast \$11.5 {with grilled or blackened chicken \$15.5 with grilled or blackened shrimp \$18}

LONGHORN PITA PIZZA homemade marinara, mozzarella cheese, sliced pepperoni, purple onions, Kalamata olives, mushrooms and jalapeños \$9.5

GREEK PITA PIZZA Tzatziki, gyro meat, crumbled Feta, mozzarella, cheddar cheese, spinach, tomatoes, purple onions and Kalamata olives \$9.5

PEPPERONI PITA PIZZA homemade marinara with shredded mozzarella cheese and sliced pepperoni \$8.5

VEGGIE PITA PIZZA black bean spread, spinach, mozzarella, tomatoes, purple onions, bell peppers, Kalamata olives and mushrooms \$8.5

SALADS

RANCH-HAND TEXAS COBB fresh avocado, onion rings, Applewood smoked bacon, cheddar cheese, tomatoes and sliced boiled eggs over a bed of romaine lettuce, served with blue cheese dressing \$10.5 {with chicken \$15.5, with gyro \$15.5, with shrimp \$18.5, with salmon \$20}

GREEK SALAD tomatoes, cucumbers, imported crumbled Feta cheese and Kalamata olives over romaine and Iceberg lettuces with Greek dressing \$9.5 {with chicken \$14.5, with gyro \$14.5, with shrimp \$17.5, with salmon \$19}

BACON AVOCADO CAESAR SALAD chopped romaine lettuce, parmesan cheese, Applewood smoked bacon, sliced avocado and buttery croutons tossed in creamy Caesar dressing \$10.5 {with chicken \$15.5, with gyro \$15.5, with shrimp \$18.5, with salmon \$20}

FARMHOUSE SALAD fresh cucumbers, tomatoes, shaved carrots, cheddar and croutons over a bed of fresh lettuce with your choice of dressing \$7 {with chicken \$12, with gyro \$12, with shrimp \$15, with salmon \$18}

HANDHELDS

LONGHORN BACON CHEESEBURGER 1/2 pound Angus beef, applewood smoked bacon, cheddar cheese, purple onions, lettuce, tomato, pickles with homemade dijonnaise sauce on a toasted brioche bun \$11

PULLED PORK BBQ SANDWICH pork tenderloin low & slow roasted and hand-pulled topped with Texas BBQ sauce, a colossal onion ring and homemade coleslaw on a toasted brioche bun \$10.5

MAX'S GREEK BURGER 1/2 pound Angus with crumbled Feta, sautéed purple onions, tomato, lettuce and mayo on a toasted brioche bun \$11 OLD FASHIONED BURGER 1/2 pound Angus beef, lettuce, onion,

TEXAS CHILI BURGER 1/2 pound Angus beef with Texas chili, chopped onions, jalapeños and cheddar cheese on a toasted brioche bun \$12

tomato, pickles and your choice of mayo or mustard \$9.5 {add cheese +\$1}

BOSS HOGG'S BBQ BURGER 1/2 pound Angus beef, cheddar cheese, a colossal thick-cut onion ring, Texas BBQ sauce on Texas toast \$11

LONGHORN PATTY MELT 1/2 pound Angus beef, sautéed onions, pepper jack cheese and homemade chipotle aioli served on Texas toast \$10

VEGGIE BURGER plant based protein patty topped with pepper jack, lettuce, tomato, red onion, pickles and dijonnaise on a toasted brioche bun \$11

GRILLED CHICKEN SANDWICH grilled chicken breast topped with Swiss cheese, applewood smoked bacon and sliced avocado with

lettuce, tomato and honey mustard on a toasted brioche bun \$10

CRISPY BUFFALO CHICKEN WRAP crispy chicken tenders tossed in buffalo sauce and chopped with lettuce, red onion and tomatoes tossed in blue cheese dressing, wrapped in a flour tortilla and flat-grilled \$11

SPINACH VEGGIE WRAP spinach tortilla stuffed with fresh spinach, cucumbers, purple onions, black olives, tomatoes, hummus and Feta \$9

GRILLED CHICKEN CAESAR WRAP grilled and sliced chicken breast, romaine lettuce, crumbled applewood smoked bacon and parmesan tossed in creamy Caesar dressing, wrapped in a spinach tortilla and flat-grilled \$10

SIDE*TRIMMINGS

HAND-CUT FRIES \$4.5 SHINER BOCK ONION RINGS \$4.5 JALAPEÑO HUSH PUPPIES \$4 **MASHED POTATOES \$4** SAUTEED VEGETABLES \$4.5

MAC & CHEESE \$4.5 YELLOW RICE 3 **GREEN BEANS \$4** COLESLAW \$3.5

FRIED OKRA \$4

TEXAS CHILI topped with cheddar and purple onions \$4.5 cup / \$7 bowl

SOUTHERN*CLASSICS

TEXAS-SIZED CHICKEN FRIED STEAK hand-tenderized sirloin steak rolled in seasoned flour then deep fried, served with homemade classic peppered white gravy, mashed potatoes, fried okra and Texas toast \$18

TEXAS-SIZED CHICKEN FRIED CHICKEN rolled in seasoned flour and deep fried, served with homemade classic peppered white gravy, mashed potatoes, fried okra and Texas toast \$17

PECAN-CRUSTED CHICKEN LEMONATTO tender chicken breast rolled in crushed pecans and breadcrumbs then flat-grilled and served over a bed of yellow rice with lemon-butter caper sauce drizzled on top, served with sautéed mixed vegetables \$17

TEXAS CHICKEN 'N' WAFFLES vanilla-infused Belgian style waffles with buttermilk battered, flash fried chicken tenders with maple syrup and homemade peppered white gravy on the side \$17 {add Buffalo sauce +\$1}

LOW & SLOW POT ROAST Angus beef roast slowly-braised for 8 hours in brown gravy with country potatoes, stewed carrots, celery and onions \$17

MAMA'S MEATLOAF lean ground Angus beef blended and baked with garlic, onions and herbed Italian bread crumbs topped with southern red sauce, served with mashed potatoes and green beans \$16.5

TRAILER PARK DOG two juicy all-beef hot dogs smothered in Texas chili, cheddar cheese and diced onions atop two pieces of Texas toast, topped with a fried colossal onion ring \$9.5

SOUTHERN FRIED CATFISH rolled in corn meal and spices and deep fried, served with hand-cut fries, jalapeño hush puppies and our homemade remoulade-tartar sauce \$16

GULF COAST SHRIMP choice of blackened, fried or grilled, served with hand-cut fries, jalapeño hush puppies and our remoulade-tartar sauce \$18.5

FRIED SEAFOOD PLATTER southern-fried catfish and shrimp, with hand-cut fries, jalapeno hush puppies and remoulade-tartar sauce \$20.5

PAN-SEARED SALMON pan seared wild salmon topped with a lemon-dill butter caper sauce, served with sautéed vegetables and yellow rice \$18

FLAT-GRILLED TILAPIA rolled in bread crumbs, flat-grilled and topped with a lemon-dill butter caper sauce, served with sautéed mixed vegetables, yellow rice and a lemon wedge \$16

GRILLED CHICKEN 'N' RICE simply grilled chicken breast with lemon-butter sauce, yellow rice and sautéed mixed vegetables \$16

STREET-STYLE TACOS 4, served on corn tortillas with salsa verde, spicy salsa, limes, cilantro and diced white onions AL PASTOR \$10 FISH \$11 CHICKEN \$10 SHREDDED BEEF \$11.5 SHRIMP \$13 COMBO \$13

SWEET*TEMPTATIONS

BOURBON PECAN PIE made the old fashioned way with Texas pecans and a splash of Knob Creek bourbon in a flaky crust, served with vanilla ice cream \$8.5 SOUTH OF THE BORDER CHURROS deep fried then rolled in cinnamon and sugar with caramel drizzled on top, served with vanilla ice cream \$7 HOMEMADE BREAD PUDDING chunks of brioche bread infused with dark rum and baked with raisins and cinnamon topped with vanilla whiskey sauce \$7.5 CHOCOLATE ERUPTION a chocolate lover's fantasy: chocolate brownie crust filled with rich chocolate mousse cream studded with nuts, chocolate chips and turtle cheesecake cubes then topped with chocolate curls, almond slivers and golden caramel, served with vanilla ice cream \$11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. A 20% GRATUITY MAY BE APPLIED.

available from 11:00am until 3:00pm

(SERVED WITH COUNTRY POTATOES OR FRESH FRUIT)

TEXAS CHICKEN 'N' WAFFLES

vanilla-infused Belgian style Texas waffles with buttermilk battered, flash fried chicken tenders with maple syrup and southern peppered white gravy on the side \$17 (spice up your chicken with Buffalo sauce +\$1)

BOUJEE BENEDICT

flaky buttery croissant, shaved black forest ham, sliced tomatoes, sautéed spinach and poached eggs topped with hollandaise sauce \$14.5

CHICKEN FRIED STEAK & EGGS

big of Texas-sized, hand tenderized sirloin rolled in peppered flour and deep fried, topped with peppered white gravy and 2 eggs sunny side up \$18

HAMMY EGG SAMMY shaved black forest ham, fried egg, avocado, tomato, pepper jack cheese and

homemade chipotle aioli on Texas toast \$14

CINAMMON FRENCH TOAST Texas toast dunked in a sweetened egg batter with cinnamon and flat grilled

then dusted with powdered sugar and topped with vanilla whiskey sauce \$14 **TEXAS 2-STEP**

2 fluffy buttermilk pancakes with maple syrup, 2 eggs any style, 2 slices of applewood smoked bacon and 2 sausage patties *15

BRUNCH BURGER

½ pound Angus beef, fried egg, avocado, pepper jack cheese, applewood smoked

bacon, purple onion, tomato, jalapeños and chipotle aioli on Texas toast \$15

HUEVOS RANCHEROS

two crispy corn tortillas with refried beans pulled pork, 2 sunny side up eggs, avocado, salsa verde and salsa rojo with queso fresco \$15

THE BIG D OMELETTE beaten eggs with applewood bacon, sausage, country potatoes, bell peppers,

white onions, cheddar and mozzarella, served with Texas toast and salsa \$14 UPTOWN GIRL OMELETTE

egg whites with spinach, Swiss cheese, applewood smoked bacon and tomatoes topped with avocado and purple onions, served with Texas toast and salsa \$15

WESTERN OMELETTE beaten eggs with black forest ham, bell peppers, white onions, shredded cheddar

and mozzarella cheese, served with Texas toast and salsa \$13.5 GREEK LOVER OMELETTE

beaten eggs with gyro meat freshly sliced off the rotisserie, Feta cheese, tomatoes, white onions and Kalamata olives, served with a side of Tzatziki \$14

ZUCCHINI OMELETTE beaten eggs with fresh zucchini, white onions and crumbled Feta cheese,

served with Texas toast and a side of fresh salsa \$13.5

DRAFT*BEERS

LONE STAR BUD LIGHT MILLER LITE MICHELOB ULTRA **BLUE MOON** SHINER BOCK **DOS XX LAGER ASK ABOUT OUR 3 SEASONAL ROTATIONS**

BOTTLES*CANS

BUD LIGHT BUDWEISER COORS LIGHT COORS YELLOW BELLY MICHELOB ULTRA MILLER LITE **LONE STAR** SOL **CORONA PACIFICO DOS XX LAGER MODELO ESPECIAL** STELLA ARTOIS

GUINESS ANGRY ORCHARD CIDER STRONGBOW CIDER TRULY LEMONADE SELTZERS TEXAS SELECT N/A

BLOOD AND HONEY

COCKTAILS

TRAILBLAZER RITA

JOSE CUERVO SILVER TEQUILA, MANGO, HABANERO, TRIPLE SEC, SWEET AND SOUR, GARNISHED WITH A SALTED RIM AND LIME WEDGE \$12

BLACKBERRY JULEP

PENDLETON WHISKEY, MUDDLED BLACKBERRY, FRESH MINT AND A SPLASH OF SODA \$12

PINEAPPLE LASSO

TITO'S HANDMADE VODKA, PASSION FRUIT AND PINEAPPLE JUICES, TRIPLE SEC, SWEET AND SOUR AND A SPLASH OF SODA \$12

WATERMELON SUGAR

DEEP EDDY VODKA, WATERMELON SCHNAPPS, LEMONADE AND SIMPLE SYRUP \$10

RANCH WATER

JOSE CUERVO SILVER TEQUILA, TOPO CHICO, FRESH LIME JUICE WITH A TAJIN RIM \$9

SPIKED CHERRY LIMEADE DEEP EDDY LIME VODKA, GRENADINE,

CLUB SODA AND SWEET AND SOUR \$9

MOCKTAILS

TEXAS LEMONADE

PASSION FRUIT, PINEAPPLE, LEMONADE AND SODA *PAIRS NICELY WITH VODKA \$6

BLACKBERRY PALMER

BLACKBERRY, MINT, TEA AND LEMONADE

*PAIRS NICELY WITH BOURBON \$6

WAKE ME UP

MANGO, HABANERO, SODA AND SPRITE *PAIRS NICELY WITH TEQUILA *6

FINEXWINES

WHITE AND ROSE

DANZANTE PINOT GRIGIO *8 | *32 JUSTIN SAUVIGNON BLANC *8 | *32 LA TERRE CHARDONNAY \$7 | \$26 JOSH CHARDONNAY \$40

WHISPERING ANGEL ROSE \$35

REDS MARK WEST PINOT NOIR \$9 | \$34 LA TERRE MERLOT \$7 | \$26

BUBBLES

LA TERRE CABERNET SAUVIGNON \$7 | \$26

PERELADA BRUT *9 | *34 PERELADA ROSE \$9 | \$34

VEUVE YELLOW LABEL \$175 MOET NECTAR BRUT \$175

MOET NECTAR IMPERIAL ROSE \$175 VEUVE CLIQUOT ROSE \$200 DOM PERIGNON \$600

SODAS*ETC.

ROOT BEER COCA COLA DIET COKE **SPRITE DR PEPPER RED BULL TOPO CHICO** FRESHLY BREWED ICED TEA **SOUTHERN-STYLE LEMONADE**

LUNCH, DINNER & LATE NIGHT DINING KITCHEN OPEN 11AM until 1AM **BAR OPEN until 2AM NIGHTLY**



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