



THE LONGBRANCH

WELCOME

The Longbranch Restaurant proudly provides quality dining to our guests. We prepare all entrees with the utmost care.

Since the original restaurant opening in 1968, we have added a full-service Hotel Convention Center, including a state-of-the art Fitness Center and indoor pool. Our Banquet facilities offer the perfect setting for your business or social gathering.

We look forward to your return visit.

Sincerely,

The Staff of the Longbranch Hotel and Convention Center

For Reservations call 319-377-6386 or visit thelongbranch.com



THE LONGBRANCH

LONGBRANCH MENU

Appetizers and Starters

Chicken Strips 10

Four Buttermilk Marinated, Hand Breaded Chicken Tenderloins

Cheese Quesadilla 9

House Pico, House Blend Cheese and Chipotle Aioli
Add Chicken or Steak for 3

Sweet & Spicy Coconut Shrimp 15

Five Coconut Breaded Jumbo Shrimp, Drizzled with Sweet Chili Sauce

BBQ Rib Poutine 12

Rib Meat, Shredded Cheese, Green Onions and Jalapenos piled on top of Steak Fries (GF)

Bacon Cheeseburger Fries 11

Ground Beef, Bacon, Pickles, Onion and House Cheese Sauce (GF)

Jumbo Wings 11

Ten Jumbo Fried Wings with Choice of Sauce; Buffalo, Teriyaki, BBQ, Sweet Chili or Honey Mustard (GF)

Mozzarella Sticks 9

Over half a pound of Lightly Battered Mozzarella served with Marinara

Nachos 10

House Fried Tortilla Chips, House Cheese Sauce, House Pico and Chipotle Aioli
Add Chicken or Steak for 3

Loaded Potato Skins 10

Six House-Made Fried Potato Skins, Topped with House Blend Cheese, Bacon, Green Onions and Sour Cream (GF)

Artichoke Spinach Dip 9

Hot and Bubbly House Made Dip, served with House Fried Tortilla Chips

Basket of Fries 7; Side 3.5

Basket of Crispy, Thick Cut Steak Fries (GF)

Sampler Basket 15

Three Potato Skins, Three Mozzarella Sticks, Three Chicken Strips and Three Wings
No Substitutions

Salads

Add Chicken, Steak, or Salmon for 5

De Wedge Side 4.5; Full 9

Diced Tomato, Red Onion, Green Onion, Bacon and Bleu Cheese Dressing

Grilled Cesar Side 4.5; Full 9

Split Romaine Head grilled with Parmesan, House Croutons and Caesar Drizzle

Cran-Apple Almond Chicken Salad 10

On a bed of Fresh Greens with Seasonal Fruit (GF)

De House Salad Side 4; Full 8

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots, Croutons, Cheese and Choice of Dressing (GF)

The Big Salad 15 Serves Two

Mixed Greens, Iceberg, Romaine, Tomatoes, Cucumbers, Eggs, Bacon, Cheese, Red Onion, Carrots, Ham, Turkey, Sunflower Seeds, Croutons, Olives, Banana Peppers and Choice of Dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free





THE LONGBRANCH

Soup, Sandwiches and Wraps

Soup of the Day

Cup 3; Bowl 5

Add Fries for 2

French Dip 11

Thinly Sliced Slow Roasted USDA Choice Prime Rib and Provolone Cheese on a Hoagie Roll with a side of Au Jus

Chicken Parm 12

Italian Seasoned Breaded Chicken Breast with Caprese Relish on Ciabatta

Chicken Panini 11

Grilled Chicken, Pesto, Provolone and Roasted Red Pepper on Ciabatta

The Reuben 11

Corned Beef, Sauerkraut and Swiss on Pumpernickel

Breaded Pork Tenderloin 9

Pickles, Onions, Ketchup and Mustard on a Brioche Bun

Shrimp Po Boy 12

Four Extra Jumbo Shrimp, Diced Tomatoes, Thinly Sliced Lettuce and Onions with Remoulade Drizzle on a Hoagie Roll

BLT on Texas Toast 7

Bacon, Lettuce, Tomato and Garlic Mustard Aioli

Add Salmon for 5

Add Chicken or Steak for 3

Crispy Chicken Caesar Wrap 8

Crispy Chicken, Romaine, Caesar and Diced Tomatoes

Smoked Turkey Wrap 8

Lettuce, Tomato, Cucumber, Cheese, Bacon and Chipotle Aioli

Frisco Patty Melt 12

Ground Beef Patty with American and Swiss Cheese, Carmelized Onion and House Made Frisco Sauce on Texas Toast

BBQ Pulled Pork 10

In House Smoked Pulled Pork topped with Coleslaw on a Brioche Bun

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Burgers

Add Fries for 2

Classic 10

Just Meat and the Bun; 1/3lb All Beef Patty on a Brioche Bun
Add Cheese for 1

Smoke House 15

Our in House Smoked Brisket, Fried Onions and Smoked Gouda on top of 1/3 lb Patty on a Brioche Bun

Dougie 12

Cajun Seasoned, American Cheese, Lemon Pepper Bacon and Ranch on a Brioche Bun

Black and Bleu 12

Onion Strings, Bleu Cheese and Peppercorn Aioli on a Brioche Bun

Mushroom and Swiss 13

Mushrooms, Swiss Cheese and Sautéed Onions on a Brioche Bun

Brunch 14

Fried Egg, Cheddar Cheese, Bacon, Hash Browns and Maple Aioli on a Brioche Bun



GF denotes gluten free



THE LONGBRANCH

Pizza

Toppings: Pepperoni, Canadian Bacon, Italian Sausage, Onions, Green Peppers, Pineapple, Sauerkraut, Jalapenos, Mushrooms, Black Olives, Chicken, Tomatoes, Bacon, Beef, Green Olives

Cheese 9in. 6; 12in. 11
Bubbly Mozzarella Cheese

Two Topping 9in. 7; 12in. 12
Add on Toppings 1 each

Buffalo 9in. 13; 12in. 18
Spicy Buffalo Sauce, Chicken, Cheddar Cheese and Blue Cheese Crumbles

BBQ Chicken 9in. 13; 12in. 18
Grilled Chicken, BBQ Sauce and Mozzarella

Supreme 9in. 13; 12in. 18
Everything we have piled high and topped with Mozzarella, Cheddar and Parmesan Cheese

Cheeseburger 9in. 13; 12in. 18
Ketchup, Mustard, Pickles, Onions, Ground Beef and Diced Tomatoes

Philly 9in. 13; 12in. 18
Cheese Sauce, Beef, Peppers and Onions

Hawaiian 9in. 13; 12in. 18
Canadian Bacon, Back Bacon and Pineapple

Entrees

Includes Fresh Daily Vegetable and choice of Baked Potato, Hash Browns or Steak Fries

BBQ Ribs 20
One pound of House Smoked Pork Ribs

16oz Prime Rib 23
Available on Saturday after 5pm

Pan Seared Salmon 20
Fresh Atlantic served either Bourbon Glazed or Blackened

Half a Fried Chicken 15
Buttermilk Marinated, Breaded and Fried with Slaw

Country Fried Steak 18
Tender Sirloin Breaded, Fried and Smothered with Country Pepper Gravy

14oz Kansas City Strip 28
USDA Choice

18oz T-Bone 29
USDA Choice

7oz Top Sirloin 16
USDA Choice served with Mushroom, Onion and Gravy

Pasta

Served with Garlic Bread and Side House Salad

Fettuccine Alfredo 12
Add Chicken or Shrimp (5) for 5

Chicken Pesto 13
Pan Seared Chicken Breast served on bed of Pesto Tossed Pasta and Topped with Parmesan Cheese

Grown Up Mac and Cheese 17
Five Cheese Mac with Grilled Chicken, Bacon, Jalapeños and Sautéed Onions



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free



THE LONGBRANCH

Desserts

- Crème Brulee** 7
Smooth and Creamy Sweet Custard with a Crispy Candied Top
- Fudge Brownie À La Mode** 9
Warm Fudge Brownie with Vanilla Ice Cream
- Strawberry Banana Shortcake À La Mode** 9
White Cake topped with Vanilla Ice Cream and Strawberry and Banana Compote
- Turtle Cheesecake** 8
N.Y. Style
- Dessert Du Jour** 5
Ask server for more information

After Dinner Drinks

- Side Car** 7
Hennessy VS Cognac, Triple Sec, Lemon Juice, Cherry
- Old Fashioned** 11
Woodford Reserve Double Oaked Bourbon, Sugar, Angostura Bitters, Orange, Cherry
- H.R. Alexander** 8
Hennessy VS Cognac, Crème de Cacao, Cream
- Irish Coffee** 6
Hot Coffee, Jameson Irish Whiskey, Bailey's Irish Cream
- Verdi Sparkling Spumante** 6
Italian Sparkling White Wine



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free