



Easter Brunch Menu

****Menu Subject to Change****

Breakfast Selections

All breakfast entrees include a Fresh Fruit Cup

Longhi's World Famous Benedicts

2 poached eggs on our freshly baked and toasted baguette, served with our house made hollandaise sauce

Choice of Preparation:

Classic Eggs Benedict with Thick Cut Ham \$28

Florentine Benedict with Sauteed Spinach and Tomatoes \$28

Maine Lobster Benedict \$41

Loco Moco \$33

Freshly ground prime beef over Jasmine rice topped with caramelized onions, two sunny side up eggs and a brandy peppercorn demi-glace

Scottish Lox with Toasted Bagel \$29

Scottish lox and toasted bagel with cream cheese, capers, vine ripe tomatoes, baby romaine and red onions

Grand Marnier French Toast with Strawberries \$24

French Toast "Longhi Style" made with our freshly baked French Baguette, topped with freshly sliced strawberries, dusted with Confectioner's Sugar

Longhi's Italian Frittata \$27

A Longhi's classic served since 1976! An Italian style omelet baked in a cast iron skillet with ham, Italian cheeses, bell peppers, onions and asparagus, served with hollandaise sauce and toasted French Baguette

***Limited Availability*

Breakfast Sides

Fresh Squeezed Orange Juice \$8.00

Maple Cured Bacon \$8.00

Home Fried Potatoes \$8.00

Specialty Salads

All Salads accompanied by Tomato Bisque topped with House Garlic Croutons

Grilled Chicken Salad \$33

Romaine, cucumber, red onion, kalamata olives, heirloom tomatoes and feta, tossed in our lemon feta vinaigrette

Crab Salad with Avocado and Maple Cured Bacon \$37

Super lump blue crab salad with avocado and maple cured bacon, served over a bed of Waipoli mixed greens, red & gold peppers, green onions and heirloom tomatoes, tossed in a champagne vinaigrette

Seafood Entrees

All seafood entrees accompanied by a Longhi's Caesar Style Salad

Fresh Island Fish and Chips \$31

Beer battered fresh Hawaiian fish served with a lemon caper tartar sauce and French fries

Shrimp Longhi \$31

Sea of Cortez Shrimp with a White Wine Lemon Sauté, Grape Tomatoes & fresh Basil, served over Garlic Crostini

Sandwiches, Burgers & Steak

All sandwiches, burgers and steak are accompanied by a Longhi's Caesar Style Salad and served with French Fries

Prime New York Steak \$38

7 ounce grilled Striploin topped with Caramelized Onions

Grilled Jidori Chicken Sandwich \$32

*Served on our house made Scallion Roll with Caramelized Onions, Vine Ripe Tomato, local Mixed Greens and Pesto Aioli, **add Cheese \$2, add Bacon \$2, add Guacamole \$3***

Grilled Hawaiian Ahi Sandwich \$33

*Sashimi grade Ahi marinated in Olive Oil, Garlic and Basil, served on our house made Scallion Roll with Caramelized Onions, Vine Ripe Tomato, local Mixed Greens and Lemon Garlic Aioli, **add Guacamole \$3***

Triple Prime Bacon Burger \$33

*Maple Cured Bacon, Lettuce, Vine Ripe Tomato and Cheddar Cheese, with Caramelized Onion and finished with Bacon Dijonnaise, **add Guacamole \$3***

Pasta

All Pasta entrees accompanied with a Longhi Caesar Style Salad

Shrimp Fettuccine Alfredo \$38

The classic Alfredo recipe from Rome with Parmigiano Reggiano, fresh heavy cream and butter, topped with grilled shrimp

Bolognese \$27

A Longhi's family recipe! Mild Italian sausage, prime ground beef, red & gold peppers, tomato and fennel, deglazed with Chianti wine, tossed with ricotta and served over penne pasta

Grilled Chicken Pesto \$34

Grilled Jidori Chicken tossed in a Maui Basil Pesto with Parmigiano Reggiano, served over penne pasta

Eggplant Parmesan \$27

Eggplant rolled in Parmesan and served golden brown, finished with melted Mozzarella, house Pomodoro Sauce and Parmigiano Reggiano, served with linguine pasta marinara

Desserts

Selection of freshly baked desserts from our in-house bakery \$13

Caramel Knowledge \$18

Fresh island fruits and berries with two scoops vanilla gelato, topped with rich caramel sauce and candied mac nuts

For your convenience, a 20% gratuity will be added to parties of six or more