



## *Dinner Menu*

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

### **Appetizers**

#### **Potato Crusted Crab Cakes \$23**

*Jumbo Lump Crab rolled in Julienne-Cut Potatoes, served golden brown with a Bell Pepper Coulis and Creamy Dijon Mustard Sauce*

#### **Fresh Island Ahi Carpaccio \$22**

*Sashimi Grade Ahi on Bruschetta with local Tomato & fresh Maui Basil.  
Served over Waimanalo Greens with Extra Virgin Olive Oil, Lemon and Capers*

#### **Pacific Petite Manila Clams \$25**

*Live Pacific Clams, steamed in White Wine, Lemon, Butter, Garlic, chopped Tomato & Parsley,  
served with Garlic Toast*

#### **Spicy Penn Cove Mussels \$20**

*Steamed in Sweet & Dry Marsala Wines, finished with Maui Basil & a Spicy Pomodoro Broth,  
served with Garlic Toast*

#### **Calamari \$18**

*Seasoned and served golden brown with our Spicy Arrabiata Sauce & Lemon Garlic Aioli*

#### **Artichoke Longhi \$17**

*Steamed California Globe Artichoke with Lemon Butter & Parmigiano Reggiano*

#### **Cauliflower Sicilian \$14**

*Rolled in Italian Bread Crumbs & Parmesan, finished in Browned Garlic, Capers, Chili Flakes & Parsley*

#### **Zucchini Fritta \$14**

*Fresh cut Zucchini rolled in Parmesan, served golden brown with our Pomodoro Sauce & Pesto Aioli*

#### **Grilled Portobello Mushroom \$14**

*Served on a bed of Basil Pesto, topped with melted Chevre Goat Cheese & Fire Roasted Bell Peppers*

### **Salads**

#### **Caprese \$16**

*Fresh Mozzarella, Vine Ripe Tomatoes, fresh Basil, Olive Oil and Balsamic Reduction, served with Crostini*

#### **Longhi \$14**

*Romaine, Cannelini & Green Beans, Heirloom Tomatoes, Red Onion & Gorgonzola in our Gorgonzola Dijon Vinaigrette*

#### **Greek \$14**

*Local Romaine, Cucumber, Red Onion, Kalamata Olives, Heirloom Tomatoes and Organic Bulgarian Feta,  
tossed in our Lemon Feta Vinaigrette*

#### **Waimanalo Greens \$14**

*Local Mixed Greens, Heirloom Tomatoes and Caramelized Mac Nuts with Honey Scallion Mint Dressing*

#### **Longhi Longhi \$14**

*Romaine, house made Garlic Croutons and Parmigiano Reggiano in our Bulgarian Feta Lemon Vinaigrette*

## **Chef Special**

### **Surf & Turf \$105**

*7 oz. Grilled Maine Lobster Tail served with our Lemon Beurre Blanc, complimented by a  
10 oz. Filet Mignon served with house made Bearnaise, Garlic Mash & Grilled Asparagus*

### **16 oz Bone-In Veal Porterhouse \$80**

*Grilled and smothered in a sauce of Fresh Shiitake Mushrooms, Sweet and Dry Italian Marsala Wines,  
Butter and fresh Maui Basil, served with Mushroom Risotto & Grilled Asparagus*

## **Fresh Fish and Seafood**

### **Fresh Island Fish \$50**

*Choice of Preparation:*

*Island Style – Mac Nut Crusted and finished with a Lilikoi Beurre Blanc and Tropical Salsa, served with Ube Mash  
Longhi Style – Vine Ripe Tomatoes and Basil with a White Wine Lemon Butter Sauté, served with Jasmine Rice  
Veronique – Italian Parsley and fresh Green Grapes with a White Wine Lemon Butter Sauté and Jasmine Rice*

### **Crab Stuffed Big Glory Bay King Salmon \$55**

*Sashimi Grade Salmon stuffed with Jumbo Lump Crabmeat and a Lobster Cream Sauce, served with Garlic Mash*

### **Pepper Crusted Ahi Au Poivre \$48**

*Sashimi grade Hawaiian Ahi, seared medium rare and finished with a  
Shiitake Mushroom Green Peppercorn Brandy Sauce, served with Jasmine Rice*

### **Shrimp & Scallops Longhi \$42**

*Sea of Cortez Blue Shrimp & Maine Scallops with a White Wine Lemon Butter Sauté,  
Vine Ripe Tomatoes & fresh Basil, served over Garlic Crostini, **substitute pasta \$6***

### **Prawns Venice \$40**

*Sea of Cortez Blue Shrimp sauteed with fresh Garlic, White Wine Lemon Butter Sauté,  
Italian Parsley and Lemon Zest, served with Jasmine Rice, **substitute pasta \$6***

## **Steaks, Chicken and Veal**

### **16 oz. Prime Ribeye Steak \$78**

*Peppercorn crusted and finished with a fresh Rosemary Butter Sauce and sauteed Garlic Chips  
Drizzled with a Balsamic Reduction, served with Garlic Mash*

### **10 oz. Filet Mignon \$68**

*Choice of Preparation, served with Garlic Mash:*

*Classic Style – Grilled Filet Mignon served with house made Bearnaise, **add Gorgonzola \$3**  
Longhi Style – Grilled, sliced thin and served with sauteed Red & Gold Peppers, finished with sizzling Basil Butter*

### **14 oz. Prime New York Steak \$63**

*Choice of Preparation, served with Garlic Mash:*

*Steakhouse Style – Grilled and smothered with sauteed Mushrooms and Caramelized Onions  
A la Palm – Grilled, sliced and smother with Caramelized Onions, Garlic & Fire Roasted Red Bell Peppers*

### **Jidori Chicken \$36 Or Veal Scallopini \$42**

*Served with Garlic Mash, Choice of Preparation:*

*Marsala - Fresh Mushrooms, Sweet & Dry Italian Marsala Wines and Fresh Maui Basil  
Picatta – Lemon, Butter, White Wine, Italian Parsley and Capers*

## **Pasta and More**

### **Lobster Longhi \$85**

*7 oz Lobster Tail, Sea of Cortez Blue Shrimp, live Clams & Mussels and Calamari sautéed in Olive Oil, Garlic, Hot Peppers and Rosé Wine, fused with our Pomodoro Sauce, served over Linguine*

### **Seared Scallops and Creamy Pesto \$44**

*Maine Scallops tossed in a Maui Basil Pesto with Parmigiano Reggiano, served over Penne Pasta*

### **Maine Lobster Alfredo \$65**

*Classic Alfredo Sauce with Maine Lobster and Fettuccine, topped with a Grilled 6 oz. Lobster Tail*

### **Shrimp Fettuccine Lombardi \$44**

*The classic Alfredo recipe from Rome! Imported Parmigiano Reggiano, fresh Heavy Cream and Butter, tossed with Sea of Cortez Blue Shrimp, Prosciutto di Parma and Sugar Snap Peas*

### **Clams Linguine \$40**

*Live Manila Clams simmered in White Wine, Garlic, Lemon & Butter, finished with Vine Ripe Tomatoes & Italian Parsley*

### **Eggplant Parmesan \$35**

*Italian Eggplant rolled in Parmesan and pan fried to golden brown, finished with melted Mozzarella, fresh Basil, house Pomodoro Sauce and Parmigiano Reggiano with Capellini Pomodoro*

## **Fresh Vegetables and Sides**

### **Asparagus \$12**

*Sauteed and finished in Browned Butter & Parmigiano Reggiano*

### **Broccolini \$12**

*Sauteed in Garlic, Olive Oil, Basil & Lemon Zest*

### **Spinach \$10**

*Sauteed in Garlic and Extra Virgin Olive Oil*

### **Mushroom Risotto \$16**

*Italian Arborio rice cooked in our house mushroom stock, fresh herbs & Parmigiano Reggiano*

## **Desserts**

### **Caramel Knowledge \$18**

*Hawaiian Fruits & Berries topped with Vanilla Bean Gelato, house made Hot Caramel & Candied Mac Nuts*

### **Belgium Chocolate Lava Cake \$20**

*Please allow 30 minutes for preparation.*

### **Hawaiian Macadamia Nut Pie \$15**

*Served warm and topped with Vanilla Gelato*

### **Selections from our In-House Bakery \$13**

### **Locally made Gelato and Sorbet \$8**

\*Consumer Advisory – Consumption of undercooked meat, poultry, eggs or seafood may increase your risk of food-borne illness.

\*Allergy Warning: Please be advised that menu items may contain or come in to contact with common allergens such as dairy, eggs, wheat, nuts, fish/shellfish.

Before placing your order, please inform your server of any known food allergies.

For your convenience, a 20% gratuity will be added to parties of six or more. Maximum of 4 split/separate checks per table, please inform your server prior to ordering.

A 2% surcharge will be applied to all food purchases in appreciation of our Kitchen Staff