

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning _____ 20 _____ ;
ending _____ 20 _____

TO THE GOVERNING BODY of the: Town of }
 Village of } Madison
 City of }

County of Dane Aldermanic Dist No _____ (if required by ordinance)

- 1 The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

- 2 Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): ▶ _____

Applicant's Wisconsin Seller's Permit Number:	
Federal Employer Identification Number (FEIN):	58-1498312
LICENSE REQUESTED ▶	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input type="checkbox"/> Class B liquor	\$
<input checked="" type="checkbox"/> Reserve Class B liquor	\$10,000
Publication fee	\$ 20
TOTAL FEE	\$10,020

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person

Title	Name	Home Address	Post Office & Zip Code
President/Member	See Attached List of Principal Officers and Directors for RARE Hospitality International, Inc.		
Vice President/Member	_____		
Secretary/Member	_____		
Treasurer/Member	_____		
Agent ▶	_____		
Directors/Managers	_____		

3 Trade Name ▶ LongHorn Steakhouse #5361 Business Phone Number 608-836-1830

4 Address of Premises ▶ 418 S. Gammon Road, Madison, WI Post Office & Zip Code ▶ 53719

5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No

6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant? Yes No

7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No

8 (a) **Corporate/limited liability company applicants only:** Insert state Georgia and date 12/29/1982 of registration

(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No

(c) Does the corporation or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Please see attached Addendum and List Yes No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)

9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described) One story 6,997 sq. ft. bldg. with a dining area seating 220 and a lounge/bar area w/ 23 bar stools

10 Legal description (omit if street address is given above): _____ **Please see attached floor plan.

11 (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No

(b) If yes, under what name was license issued? Smokey Bones Restaurant closed 5/5/2007

12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] Yes No

13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] Yes No

14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign; corporate officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME

this 16 day of November, 2009 _____ Joseph G. Kern, VP/Secretary

Sharlene Soto (Clerk/Notary Public) Sharlene Soto (Officer of Corporation/Member/Manager of Limited Liability Company /Partner/Individual)

My commission expires 4/30/2012 _____ Colleen M Hunter, Asst. Sec

_____ Expires 4/30/2012 _____ (Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

_____ Florida Notary Assn., Inc.

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

RARE HOSPITALITY INTERNATIONAL, INC.
PRINCIPAL OFFICERS AND DIRECTORS
As of 10/5/2009

Address all official correspondence to any of the Corporate Officers below to:
P.O. Box 695016, Orlando, FL 32869-5016

Name	Title	Residence	% of Stock Ownership
William R. White, III	President, Treasurer and Director	4035 Gilder Rose Place Winter Park, FL 32792	0%
Joseph G. Kern	VP/Secretary	520 Richmond Street Orlando, FL 32806	0%
Colleen M. Hunter	Assistant Secretary	11920 Delfina Lane Orlando, FL 32827	0%
<p>(RARE Hospitality International, Inc is a wholly owned subsidiary of GMRI, Inc., which is wholly owned by Darden Restaurants, Inc, a publicly traded company)</p>			
Removed 10/09 E. Charlene Abney	VP/Secretary	245 Golf Course Parkway Davenport, FL 33837	0%

Addendum to Original Alcohol Beverage License Application

For RARE Hospitality International, Inc. d/b/a LongHorn Steakhouse # 5361

7. GMRI, Inc., parent company of applicant, owns and operates approximately 1,400 restaurants (Bahama Breeze, Red Lobster, Seasons 52 and The Olive Garden Italian Restaurant) throughout the US, all of which hold alcohol beverage licenses (list available upon request).

8. (C) GMRI, Inc., parent company of applicant RARE Hospitality International, Inc , owns and operates The Olive Garden Italian Restaurants and Red Lobster restaurants in Wisconsin on the attached list. The first LongHorn Steakhouse Restaurant under RARE Hospitality International, Inc. opened in Wisconsin August 27, 2009.

GMRI, INC.
Wisconsin Restaurants

<u>Restaurant</u>	<u>Street</u>	<u>City</u>	<u>Zip</u>	<u>License #</u>
Red Lobster #146	4645 South 76th Street	Greenfield	53220	
Red Lobster #150	2801 North Mayfair Road	Wauwatosa	53222	
Red Lobster #155	1251 Lombardi Access Road	Ashwaubenon	54304	
Red Lobster #370	1019 W. Clairemont Avenue	Eau Claire	54701	
Red Lobster #377	4502 East Town Boulevard	Madison	53704	
Red Lobster #546	3333 State Road 16	La Crosse	54601	
Red Lobster #587	1200 North Casaloma Drive	Appleton	54915	
Olive Garden #1226	4760 76th Street	Greenfield	53220	
Olive Garden #1237	18180 Blue Mound Road	Brookfield	53045	
Olive Garden #1300	4320 East Town Boulevard	Madison	53704	
Olive Garden #1316	7017 Mineral Point Road	Madison	53717	
Olive Garden #1346	2819 Oneida Street	Green Bay	54304	
Olive Garden #1371	6000 Durand Avenue	Racine	53406	
Olive Garden #1387	1275 North Casaloma Drive	Appleton	54913	
Olive Garden #1439	2813 Humes Road	Janesville	53545	
Olive Garden #1443	8531 Brown Deer Road	Milwaukee	53224	
Olive Garden #1476	4920 Golf Road	Eau Claire	54701	
Olive Garden #1492	9413 State Road 16	Onalaska	54650	

LICENSE NUMBER CHANGES ANNUALLY

RARE Hospitality International, Inc.
Wisconsin Restaurant

<u>Restaurant</u>	<u>Street</u>	<u>City</u>	<u>Zip</u>	<u>License #</u>
LongHorn Steakhouse #5354	2475 S. Oneida Street	Ashwaubenon	54304	

LICENSE NUMBER CHANGES ANNUALLY

City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Number <input type="checkbox"/> Federal Employer Identification # <input type="checkbox"/> Notarized Original Application Form <input type="checkbox"/> Notarized Supplemental Form <input type="checkbox"/> Orange Sign (Clerk's Office provides at time of application)	<input type="checkbox"/> Written Description of Premise <input type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> Notarized Transfer of Ownership <input type="checkbox"/> *Articles of Incorporation <input type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC RARE Hospitality International, Inc. d/b/a LongHorn Steakhouse #5361

2. Address of Licensed Premise 418 S. Gammon Road, Madison, WI 53719

3. Telephone Number: 608-836-1830 4. Anticipated opening date: 03/08/2010

5. Mailing address if not opening immediately Attn: Licensing P.O. Box 695016, Orlando, FL 32869-5016

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No

7. Are there any special conditions desired by the neighborhood? Yes No

Explain. Please see attached approval sent via e-mail

8. Business Description, including hours of operation: _____

Full Service Restaurant operating Sunday-Thursday 11:00 am - 10:00 PM, Friday and Saturday 11:00 am - 11:00

9. Do you plan to have live entertainment? No Yes—What kind? _____

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

One story 5,695 sq. ft. bldg. with a dining area seating 190 and a lounge/bar area with 14 bar stools.

Please see attached floor plan.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored. Parking lot will have four light fixtures, each 35 feet tall. Please see attached Electrical Site Photometric Plan

13. Describe your management experience, staffing levels, duties and employee training.

A team of four managers will oversee the daily operations of the restaurant, ranging from 3-8 years experience with LongHorn Restaurants and up to 14 years tenure in the hospitality industry.

14. Identify the **registered agent** for your Corporation or LLC This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation

Corporate Creations Network, Inc. 2985 Gordy Parkway, 1st Floor, Marietta, GA 30066
Name Address

15. Utilizing your market research, who would you project your target market to be?

Casual Family Dining (Steakhouse Restaurant)

16. What age range would you hope to attract to your establishment? Primary target is adults ages 25-59

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

We are a steakhouse concept priding ourselves on delivering a great culinary experience utilizing grilling expertise along with genuine western hospitality.

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: Madison/West Towne, LLC c/o CBL & Associates Management, Inc.

Address of Owner: 2030 Hamilton Place Boulevard, Chattanooga, TN 37421 Phone Number 423-855-0001

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? N/A Yes No

21. List the Directors of your Corporation/LLC

See attached list of Officers & Directors

Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

GMRI, Inc. 1000 Darden Center Drive, Orlando, FL 32837 100

Name Address % of Ownership

RARE Hospitality International, Inc is a wholly owned subsidiary of GMRI, Inc.

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain _____

24. What type of food will you be serving, if any? Full service restaurant

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your

operational menu when you open? Appetizers Salads Soups Sandwiches Entrees

Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? Sunday-Thursday 11:00 am - 10:00 pm,
Friday and Saturday 11:00 am - 11:00 pm

RARE HOSPITALITY INTERNATIONAL, INC.
PRINCIPAL OFFICERS AND DIRECTORS
As of 10/5/2009

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P.O. Box 695016, Orlando, FL 32869-5016

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Colleen M. Hunter	Assistant Secretary	11920 Delfina Lane Orlando, FL 32827	0%

(RARE Hospitality International, Inc. is a wholly owned subsidiary of GMRI, Inc., which is wholly owned by Darden Restaurants, Inc., a publicly traded company)

27. What hours, if any, will food service not be available? N/A
28. Indicate any other product/service offered. N/A
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? Around 40 to accommodate business flow
During what hours do you anticipate they will be on duty? Sunday - Thursday 11:00 am - 10:00 pm
Friday - Saturday 11:00 am - 11:00 pm
32. Do you plan to have hosts or hostesses seating customers? Yes No
33. Do your plans call for a full-service bar? Yes No
If yes, how many bar stools do you anticipate having at your bar? 14
How many bartenders do you anticipate you would have working at one time on a busy night? 2 bartenders per night as business dictates
34. Will there be a kitchen facility separate from the bar? Yes No
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? Full food service available at both dining and lounge area
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
Dependent on the menu mix particular to the market, we anticipate payroll salaries near 15-17%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 100%
What percentage of your advertising budget do you anticipate will be drink related? 0%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No
-

42. What is your estimated capacity? 269

43 Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	10 %
Gross Receipts from Food and Non-Alcoholic Beverages	90 %
Gross Receipts from Other	0 %
Total Gross Receipts	100%

44. Do you have written records to document the percentages shown? Yes No Restaurant is scheduled to open February 2010
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 16 day of November, 2009

Sharlene Soto
(Clerk/Notary Public)

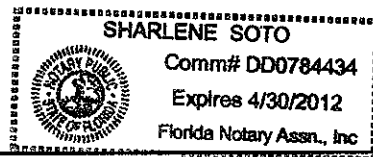
My commission expires 4/30/2012

RARE Hospitality International, Inc.

By:

Colleen M Hunter

(Officer of Corporation/Member of LLC/Partner/Individual)
Colleen M Hunter, Assistant Secretary



Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Colleen M. Hunter, officer/member for RARE Hospitality International, Inc.
LongHorn
(Corporation/LLC), doing business as Steakhouse #5361, authorize and appoint
James G. Kasprzak (Name) as the liquor/beer agent for the premise
located at 418 S. Gammon Road, Madison, WI 53719

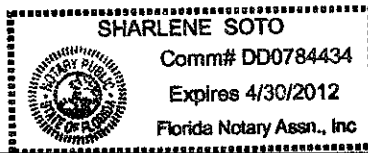
Subscribed and sworn to before me this

16 Day of November, 20 09

Sharlene Soto
Notary Public, Dane County, Wisconsin

My Commission Expires _____

Colleen M. Hunter
Signature of Officer/Member
Colleen M. Hunter, Assistant Secretary



To be completed by appointed Liquor/Beer Agent

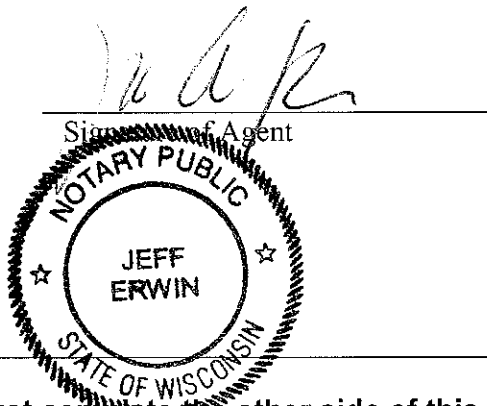
I, James G Kasprzak, appointed **liquor/beer agent** for
Rare Hospitality International, Inc. (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage The interest I have in the business is 0 %

Subscribed and sworn to before me this

13 Day of November, 20 09

Jeff Erwin
Notary Public, Dane County, Wisconsin

My Commission Expires 12-16-2012



The appointed Liquor/Beer Agent must complete the other side of this form.

Margaritas

The Perfect
A smooth blend of Blue Agave tequila, Cointreau, POM Grand Prunier, Cointreau, Triple Sec, and orange juice, and our own sweet 'n sour.

1800 Texas Tornado
1800 Reposado tequila & Grand Prunier.

Watermelon
Don Julio Blanco, 100% Blue Agave tequila, Spangoli, Watermelon Triple Sec, Watermelon and our own Longhorn sweet 'n sour. Served with a watermelon sugared rim.

TEXAS
Cuervo Gold, tequila, Grand Prunier and sweet 'n sour. Make it an "Ultimate" with 1800 Reposado tequila.

Silver Lightning
Sua's Teq Generaciones 100% Blue Agave Silver tequila & Cointreau.

Pomegranate
Cazador Reposado tequila, Cointreau, POM Wonderful Pomegranate Juice, White Pomegranate and our own sweet 'n sour.

Blackberry Peach
A generous portion of 1800 Silver Tequila with the perfect amount of triple sec, Spangoli Peach puree, Pomegranate and Longhorn sweet 'n sour.

Desert Pear
An exotic blend of desert pear liqueur, Cointreau and Triple Sec.

Signature Frozen Fruit Ritas
Cuervo Gold tequila with your choice of either fusion raspberries and DeKuyper Raspberry or juicy strawberries.

Specialty Drinks

Cosmopolitan
Chilled cranberry, Vodka, Cointreau and Ocean Spray Cranberry Juice Cocktail.

Longhorn Pina Colada
Cruzan-Cocorun rum blended with coconut and strawberry pineapple.

Strawberry Daiquiri
Strawberries and Captain Morgan Spiced Rum Or try a strawberry frozen daiquiri made with Cruzan Banana Rum.

Green Apple Martini
Chilled premium Grey Goose vodka and DeKuyper's Sour Apple Schnapps served straight up!

Mojito
Fresh limes, mint, and homemade simple syrup muddled with Bacardi Limon Rum and a splash of club soda. Make it a Blueberry Mojito with fresh blackberries and Bacardi Superior Rum.

Mudslide
Smooth vodka, creamy Bailey's, and rich Ashland all blended with vanilla ice cream and topped with real whipped cream.

Raspberry Lynchburg Lemonade
Our version of a Lynchburg Tennessee specialty - lush Daniel's Whisky, Chambord Raspberry Liqueur, and Juicy mixed with our own sweet 'n sour cranberry juice and a splash of ginger ale and fresh lemon.

Wine

	Glass	Bottle
Blush		
SLIGHTLY SWEET	\$4.99	\$17.00
	\$4.49	\$16.00
White		
LIGHT TO MEDIUM		
	\$5.29	\$18.00
	\$4.49	\$16.00
	\$7.29	\$26.00
	\$7.29	\$22.00
Red		
MEDIUM TO FULL		
	\$4.49	\$16.00
	\$5.99	\$21.00
	\$4.49	\$16.00
	\$4.79	\$17.00
	\$6.49	\$23.00
	\$6.99	\$25.00
	\$7.49	\$27.00

Deserts

Chocolate Stampede
Two pairs of chocolate cake plated with six (6x4) types of chocolate, including chocolate mousse, fudge tang and chocolate shavings. Served with vanilla bean ice cream and real whipped cream. \$6.79

Key Lime Pie
One case of this authentic, tart and creamy pie served with raspberry and kiwi lime sauces will give you new meaning to the saying "lets be your neighbor!" \$4.29

Caramel Apple Goldrush
Sweet, filled apples tossed with cinnamon butter and brown sugar, baked in a golden pastry shell. Served warm, with vanilla ice cream and Paker's Munk's whiskey-caramel and raspberry sauces. \$6.49

Mountain Top Cheesecake
A delectable slice of classic New York style cheesecake topped with strawberry sauce and real whipped cream. \$5.99

Ultimate Brownie Sundae
An extra-ridged, fudgy Ghirardelli chocolate brownie served warm over vanilla ice cream and topped with hot fudge sauce and real whipped cream. \$5.49

Golden Nugget Fried Cheesecake
Creamy cheesecake lightly breaded, flash-fried to crisp perfection and served over ice cream with strawberry sauce and a raspberry-caramel swirl. Topped with real whipped cream and served in a chilled goblet. \$5.49

Thirst Quenchers

Cranes, Apples and Cranberry Juices.
Milk, Bottled Spring Water, IBC, Root Beer

Bottomless Beverages
Coke, Diet Coke, Sprite, Pibb Xtra Minute Mild Lemonade, Hi-C Fruit Punch, Iced Tea, Hot Tea and Coffee

Bottomless Flavored Teas and Lemonade
Mango Iced Tea, Blackberry Iced Tea, Raspberry Iced Tea and Strawberry Lemonade

Beer

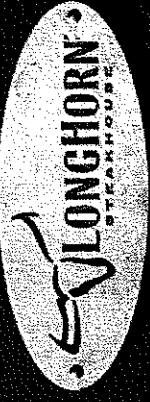
Imported & Specialty Ice Cold Bottles
Anaxel Light, Bass Ale, Blue Moon, Corona, Corona Light, Dos Equis, Heinekken, Killian's, Michelob Light, Michelob ULTRA, Newcastle Brown Ale, Samuel Adams (Boston Lager), Samuel Adams (Seasonal), Sam Adams Light

American Premium Long Neck Bottles
Budweiser, Bud Light, Budweiser Select, Coors Light, Miller Genuine Draft, Miller Lite

Draft
Pilsener, Lager, Wheat, IPA, Stout

(Please ask your server about additional bottled beers and draft beer selections)

DMH 0018



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Starters

- Wild West Shrimp**
A generous portion of crispy, sautéed shrimp topped with melted cheddar, pepper, garlic butter and Prairie Dust. Served with ranch dipping sauce. \$17.99
- Texas Cheese Fries**
Seasoned French fries, smothered with our Authentic Texas Chili, three melted cheeses, hot sauce, jalapeño, onion and jalapeño slices. \$6.99
- Boneless Buffalo Wings**
Over a half-pound of lightly battered, fresh chicken breast pieces tossed in our spicy chicken buffalo sauce served with celery sticks and bleu cheese dipping sauce. \$7.99
- LongHorn Shrimp & Lobster Dip**
A delicious blend of shrimp and lobster baked in creamy white wine cheese sauce mixed with sun-dried tomatoes. Served with tri-colored tortilla chips for dipping. \$8.49
- Firecracker Chicken Wraps**
Crispy fried flour tortillas stuffed with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce. \$7.69
- Texas Tomaton.**
Jumbo Spanish onion peaks, lightly battered, fried and sprinkled with Prairie Dust. Served with a tangy dipping sauce. \$4.99
- Authentic Texas Chili**
Chickadee all-beef chili, freshly made with tomatoes, bell peppers and onions. Topped with cheddar cheese and jalapeño slices. Cup \$3.49 Bowl \$3.99
- Shrimp & Lobster Chowder**
Shrimp and lobster simmered with onion, potatoes and red bell peppers in a cream broth with special seasonings. Bowl \$4.99
- French Onion Soup**
Sweet caramelized onions simmered in a sizzling beef broth with a touch of Madras wine. Topped with melted Swiss cheese and seasoned breadcrumbs. Bowl \$4.49

Chicken

We use only fresh chicken combined with our special ingredients to bring you the best tasting dishes.

- Rocky Top Chicken**
Two flavorful chicken breasts, grilled, seasoned and breaded with our own BBQ sauce, topped with three cheeses, hot sauce, smothered with melted cheddar, served with seasoned French fries and your choice of one side dish. \$12.99
- Chicken Tenders**
Plump, juicy chicken tenders, hand-breaded and fried, served with honey mustard sauce, seasoned French fries and your choice of one side dish. \$12.49
- Sierra Chicken**
Two seasoned, grilled chicken breasts topped with a fresh tomato-basil salsa. A lighter chicken dish, full of flavor, served with rice and fresh seasonal vegetables. \$12.99
- Lafayette Chicken & Shrimp**
Tender, grilled chicken breasts topped with sautéed shrimp, onions, mushrooms, sweet red pepper strips, melted Pepper Jack cheese and a spicy Cajun cream sauce, served with your choice of one side dish. \$14.49

Delectable Sides

- Sautéed Mushrooms \$2.99
- Grilled Onions \$1.79
- Sautéed Mushrooms & Onions \$2.39
- Fresh Seasoned Vegetables \$1.99
- Branded Cheddar Apples \$1.99
- Fresh Steamed Asparagus \$3.49
- Jalapeño Cole Slaw \$1.99
- Baked Potato with Butter & Sour Cream \$1.99
- Fried Potatoes \$1.99
- Seasoned French Fries \$1.99
- Rice Pilaf \$1.99
- Sweet Potato with Cinnamon & Butter \$2.29

This stamp denotes a LongHorn Steakhouse specialty.

A 15% gratuity will be added to parties of 8 or more for your convenience. If you believe this amount should be increased or decreased, please notify your server.

Legendary Steaks

LongHorn knows steaks. All of our tender, juicy steaks are cut from Midwestern corn-fed beef. Always fresh, never frozen, seasoned perfectly and cooked just the way you like.

OUR SIGNATURE STEAKS

- Flo's Filet**
7 oz. bone seasoned and cooked to perfection our signature Flo's Filet is rubbed with our special seasoning for an exceptional flavor. \$20.99
- Outlaw Ribeye**
Our signature USDA Choice 16 oz. bone-in ribeye is hand rubbed with our special seasoning for an exceptional flavor. \$20.99
- Big Sky Bleu Filet**
A tender 8 oz. Flo's Filet cooked the way you like and topped with melted bleu cheese, served atop a bed of rich, creamy giant portabella mushrooms. \$17.99
- Texas T-Bone**
16 oz. heavy NY Strip and a tender filet in one cut. Char-grilled over an open flame. \$19.99
- Eye of Prime**
12 oz. USDA Choice fully seasoned prime rib, served on a bed of onion rings. Cooked with an oil on the side, topped with a red wine mushroom Bordalaise sauce or spicy Westmore-style. LongHorn \$17.99 Texas \$19.99
- Chop Steak**
10 oz. freshly ground, seasoned, grilled and smothered with sautéed mushrooms, red wine Bordalaise sauce and crisp onion straws. \$12.99
- Ribeye**
Cut fresh, 12 oz. exceptionally tender, juicy and flavorful. \$17.99
- Flo's Filet & Crab Cake**
A 7 oz. Flo's Filet paired with a generous portion of jumbo lump crabmeat, baked in a creamy, rich cheese sauce with mushrooms and sweet peppers. \$23.99
- Portabella Peppercorn Filet**
Our tender 9 oz. Flo's Filet is rubbed in pepper seasoning then grilled to perfection. Topped with fresh portabella mushrooms smothered in a red wine sauce. \$12.99
- Sixty City Strip**
Our 11 oz. USDA Choice Strip topped with sautéed onion in a red Dijonard Merlot and herb-baked butter glaze. \$18.99
- The Renegade**
8 oz. tender USDA Choice top sirloin, seasoned with Prairie Dust. \$13.99 12 oz. \$15.29
- New York Strip**
Classic 11 oz. strip with heavy flour and robust taste. \$17.99 14 oz. \$19.99
- Sirloin & Shrimp Scampi**
A 8 oz. Top Sirloin paired with baked shrimp in a bold white wine garlic sauce. Served with one side dish and a salad. \$17.99

Legendary Steaks are served with a Mixed Green or Caesar salad, your choice of one side dish and freshly baked bread. Substitute fresh asparagus as your entree side for an additional \$1.49.

GREAT ADDITIONS

- Crab Cake \$8.49
- Shrimp Scampi \$5.99
- Half-Black of Rib \$7.99
- Grilled Shrimp \$5.99
- Lobster Tail \$8.99
- Jumbo lump crab in a creamy rich cheese sauce \$8.49
- Baked in a bold white wine, garlic-butter \$5.99
- Brushed with our own BBQ sauce \$7.99
- A shower of shrimp seasoned with zesty spices \$5.99
- A cold-water lobster tail tossed to perfection \$8.99

How would you like your steak cooked?

- **BARB** Cool, red center
- **MEDIUM RARE** Warm, red center
- **MEDIUM** Bright pink throughout
- **MEDIUM WELL** Very warm, pink almost gone
- **WELL** Very warm, brown throughout

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

Seafood

- LongHorn Salmon**
A salmon filet from in fresh, hand-cut and prepared LongHorn style using our secret bourbon marinade. Served with rice, your choice of one side dish and a salad. 7 oz. \$14.29 10 oz. \$15.29
- Golden Fried Shrimp**
A generous portion of jumbo shrimp, hand-breaded and fried golden brown, finished with seasonal French fries and jalapeño cole slaw. \$13.99
- Flo's Filet & Lobster Tail**
A succulent 7 oz. Flo's Filet paired with a hand-breaded and fried lobster tail with Prairie Dust. Served with melted butter, one side dish and a salad. \$24.99
- Twin Tails**
Two cold-water lobster tails expertly seasoned and raised to perfection, served with melted butter, side dish and a salad. \$22.49
- Grilled Shrimp**
A dozen skewered grilled shrimp seasoned with zesty spices served on a bed of rice with your choice of one side dish and a dip. Served with ranch dipping sauce for dipping. \$14.79
- Flo's Filet & LongHorn Salmon**
Two favorite signature items on one plate! Our tender Flo's Filet and fresh, bourbon-marinated LongHorn salmon, served with rice, your choice of one side dish and a crisp salad. \$31.49

Ribs, Chops & More

- Baby Back Ribs**
Fall-off-the-bone tender baby back ribs, rubbed with our special seasoning, char-grilled for extra flavor and brushed with our own BBQ sauce, served with jalapeño cole slaw and your choice of one side dish. Half-Back \$14.49 Full-Back \$18.49
- Honey Mustard Chicken Sandwich**
A grilled, seasoned chicken breast topped with hot honey mustard sauce, lettuce, tomato and onion on a grilled soft roll. Served with seasoned French fries. \$8.99
- Grilled Salmon Salad**
Bourbon-marinated LongHorn Salmon is flown in fresh and served warm on a bed of mixed field greens and crisp romaine or Caesar salad. \$10.99
- Southern Fried Chicken Salad**
Lightly breaded, fresh chicken breast, sliced, mixed field greens and romaine, red onion, mustard oranges, spicy pecans and warm, sweet cornbread croutons, served with a honey-honey mustard dressing. \$12.99
- Cowboy Pork Chops**
Two 8 oz. center-cut, bone-in pork chops, grilled and seasoned with Prairie Dust. Served with branded apples and your choice of one side dish. \$13.49
- Cheeseburger**
A juicy, sizzling half-pound burger, topped with your choice of American, Swiss or cheddar, cheese. Served on a grilled soft roll with ketchup, mustard, onion and shredded lettuce, tomato, pickle, onion and seasoned French fries. \$8.49
- Sonoma Chicken Salad**
Slices of grilled chicken breast with shredded provolone, fresh cheese, pepperoncini peppers, sliced red onion and fresh tomato-basil salsa. All atop a bed of crisp romaine tossed in tangy balsamic vinaigrette. \$10.99
- 7-Pepper Sirloin Salad**
Juicy center steak, served warm, rubbed with a special 7-pepper blend and grilled just the way you like it, served over mixed field greens with sliced tomatoes, onions and blue cheese croutons. \$11.99

Salad Dressings:
Ranch, Fat-Free Ranch, Balsamic Vinaigrette, Thousand Island, Chipotle Ranch, Bleu Cheese, Caesar, Italian, Honey Mustard and Oil & Vinegar

*Cooked to order. 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 and Chop Steak cooked to Medium (135°)

This stamp denotes a LongHorn Steakhouse specialty.

Desserts

- Chocolate Stampede**
Two pats of chocolate cake packed with bits of chocolate. Served with vanilla bean ice cream and real whipped cream. \$4.79
- Key Lime Pie**
Creamy and tart pie served with raspberry and vanilla sauce. \$4.79
- Caramel Apple Goldrush**
Sweet, sized apple coated with caramel butter and brown sugar baked in a golden pastry shell. Served warm with vanilla ice cream and Mike's Mark's whiskey-caramel and raspberry sauces. \$4.49
- Mountain Top Cheesecake**
Classic New York style cheesecake topped with strawberry sauce and whipped cream. \$5.99
- Ultimate Brownie Sundae**
A Ghirardelli cheesecake brownie served warm over vanilla ice cream topped with hot fudge sauce and whipped cream. \$5.49
- Golden Nugget Fried Cheesecake**
Creamy cheesecake lightly breaded, served with our ice cream with strawberry sauce and a raspberry-caramel swirl. Topped with whipped cream. \$5.49

Margaritas

- The Perfect**
A spin blend of Esau Cosme's recipes, Grand Margarita, Cosme's, PCH Margarita, Margarita, Tijuana, and our own twist. \$4.99
- 1800 Texas Tornado**
1800 Reposado tequila & Grand Margarita.
- Watermelon**
Don Jito Blanco, 100% Blue Agave tequila, Smirnoff Vodka, fresh Florida Watermelon and our own Longhorn's sweet in sour. Served with a watermelon sugared rim.
- Texas**
Curro Golds tequila, Grand Margarita and sweet in sour. Make it an "Ultimate" with 1800 Reposado tequila.
- Silver Lightning**
Santitas Cosme's 100% Blue Agave Silver tequila & Caliente.
- Pomegranate**
Cosme's Reposado tequila, Cosme's PCH Margarita, Pomegranate Juice, Mike's Mark's Margarita and our own twist. \$4.99
- Blackberry Peach**
A generous portion of 1800 Silver Tequila with the perfect amount of Triple Sec, Smirnoff Peach puree, Marlon Blackberries and Longhorn's sweet in sour.
- Desert Pear**
A generous portion of 1800 Silver Tequila with the perfect amount of 100% Blue Agave tequila, Cosme's and our own twist. \$4.99
- Signature Frozen Fruit Ritas**
Curro Golds tequila with your choice of either luscious raspberries and DeKuyper Raspberry or juicy strawberries.

Wine

	Glass	Bottle
Blush		
SLIGHTLY SWEET	\$4.99	\$17.00
	\$4.49	\$16.00
White		
LIGHT TO MEDIUM	\$5.29	\$18.00
	\$4.49	\$16.00
	\$5.99	\$21.00
	\$7.29	\$26.00
	\$7.49	\$27.00
Red		
MEDIUM TO FULL	\$4.49	\$16.00
	\$5.99	\$21.00
	\$6.99	\$25.00
	\$4.49	\$16.00
	\$4.49	\$16.00
	\$6.99	\$25.00
	\$7.49	\$27.00

*This stamp denotes a Longhorn Steakhouse specialty.

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Legendary Steaks

- Portabella Peppercorn Filet***
Our 9 oz. Filet is rubbed in pepper seasoning then grilled to perfection. Topped with portabella mushrooms, served in a red wine glaze. \$21.99
- Flo's Filet***
9 oz. hand seasoned and cooked to perfection. Our signature Flo's Filet is prepared for its tenderness and zesty taste. \$19.99
- Sioux City Strip***
Our 11 oz. USDA Choice Strip topped with sautéed balsamic onions in a Red Diamond Maple and herb-butter glaze. \$18.99
- New York Strip***
Choice 14 oz. strip with hearty flavor and robust taste. \$19.49
- Big Sky Bleu Filet***
A tender 9 oz. Flo's Filet cooked the way you like and topped with melted Bleu cheese. Served with a hot of melted butter and parmesan mushrooms. \$21.29
- Flo's Filet* & Lobster Tail**
A seasoned 7 oz. Flo's Filet, with a roasted cold-water lobster tail sprinkled with Prairie Dust. \$24.99
- Outlaw Ribeye***
Our signature USDA Choice 18 oz. bone-in Ribeye is hand rubbed with special seasoning and grilled over an open flame. Famous for its exceptional flavor. \$29.99
- Sirloin* & Shrimp Scampi**
An 8 oz. top Sirloin paired with our best shrimp in a 2. Both items were prepared to order. \$21.99
- Texas T-Bone***
16 oz. heavy NY Strip and a tender filet in one cut. Charged over an open flame. \$19.99
- Flo's Filet & Longhorn Salmon***
Our tender filet paired with our finest fresh, bourbon-marinated salmon. Served with rice, your choice of one side dish and a salad. \$21.49
- Flo's Filet* & Crab Bake**
A 7 oz. Flo's Filet paired with a generous portion of jumbo lump crabmeat baked in a creamy rich cheese sauce with mushrooms and sweet peppers. \$23.99
- LongHorn Porterhouse***
22 oz. USDA Choice porterhouse is a NY Strip and a filet in one thick, delicious cut. Charged over an open flame. \$23.99
- Mixed Green or Caesar salad**
Substitute fresh asparagus as your entree side for an additional \$1.49.

Beer

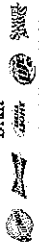
Imported & Specialty Ice Cold Bottles

Annual Light, Blue Bird, Corona, Corona Light, Dos Equis, Heileman, Killian's, Michelob Light, Michelob Ultra, Newcastle Brown Ale, Samuel Adams (Boston Lager), Samuel Adams (Boston), Sam Adams Light.

American Premium Long Neck Bottles

Beck's, Bud Light, Budweiser, Select, Coors Light, Miller Genuine Draft, Miller Lite.

Draft



Thirst Quenchers

Orange, Apple and Cranberry juices, Milk, Bottled Spring Water, IBC's Root Beer

Bottomless Beverages

Coke, Diet Coke, Sprite, Rib-Xen, Minute Maid Lemonade, Hi-C Fruit Punch, Iced Tea, Hot Tea and Coffee



Bottomless Flavored Iced and Lemonade

Mango Iced Tea, Blackberry Iced Tea, Raspberry Iced Tea and Strawberry Lemonade

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *L.A. & O.R. only



WELCOME TO THE GOLF COURSE STEAK

LONGHORN

Starters

- 19 Wild West Shrimp**
A generous portion of crisp, battered fried shrimp tossed with spicy Cajun remoulade dressing. Served with cool avocado-lime dipping sauce. \$7.99
- 20 Firecracker Chicken Wraps**
Crisp fried four tortillas stuffed with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce. \$7.99
- 21 Texas Tomaton.**
Jumbo spanish onion pizza, lightly battered, fried and sprinkled with Prairie Dust. Served with a tangy dipping sauce. \$6.99
- Authentic Texas Chili**
Delicious steak chili, freshly made with tomatoes, bell peppers and onions. Topped with cheddar cheese and jalapeno slices. Cup \$3.99 Bowl \$3.99
- Shrimp & Lobster Chowder**
Shrimp and lobster simmered with corn, peas and red bell peppers in a cream broth with special seasonings. Bowl \$4.99
- French Onion Soup**
Sweet caramelized onions simmered in a rich beef broth with a touch of Poudre and wine. Topped with melted Swiss cheese and seasoned breadcrumbs. Bowl \$4.99
- 22 Boneless Buffalo Wings**
Over a half-pound of lightly battered, fresh chicken breast pieces tossed in our spicy chipotle buffalo sauce. Served with celery sticks and bleu cheese dressing. \$7.99
- 23 Longhorn Shrimp & Lobster Dip**
A delicious blend of shrimp and lobster based in creamy white wine cheese sauce mixed with our-bread tomatoes. Served with tricolor tortilla chips for dipping. \$8.99

Chicken

We use only fresh chicken, combined with our special ingredients to bring you the best tasting dishes.

- Rocky Top Chicken**
Flavorful chicken breast, grilled, seasoned and basted with our own BBQ sauce, topped with three cheeses, hickory-smoked bacon and diced tomatoes. Served with seasoned French fries and your choice of one side dish. \$10.29
- Chicken Tenders**
Plump, juicy chicken tenders, hand-breaded and fried. Served with honey mustard sauce, seasoned French fries and your choice of one side dish. \$8.99
- 24 Sierra Chicken**
Grilled seasoned chicken breast topped with a fresh tomato-basil salsa. A lighter choice than it's full of flavor. Served with rice and fresh seasonal vegetables. \$9.99
- Lafayette Chicken & Shrimp**
Grilled chicken breast topped with sautéed shrimp, onions, mushrooms, sweet red pepper strips, melted Pepper Jack cheese and a spicy Cajun cream sauce. Served with choice of one side dish. \$10.79

Delectable Sides

- Sautéed Mushrooms \$1.99
- Grilled Onions \$1.79
- Sautéed Mushrooms & Onions \$2.39
- Fresh Seasonal Vegetables \$1.99
- Branded Cinnamon Apples \$1.99
- Fresh Steamed Asparagus \$3.49
- Jalapeno Cole Slaw \$1.99
- Baked Potato with Butter & Sour Cream \$1.99
- Mashed Potatoes \$1.99
- Seasoned French Fries \$1.99
- Rice Pilaf \$1.99
- Sweet Potato with Cinnamon & Butter \$2.29

25 This stamp denotes a Longhorn Steakhouse specialty. A 15% gratuity will be added to parties of 8 or more for your convenience. If you believe this amount should be increased or decreased, please notify your server.

Burgers

Our half-pound burgers are always fresh, never frozen.

- 18 Black & Bleu[®]**
Crisp fried 7-ounce, seasoned chicken topped with melted bleu cheese. \$7.99
- 19 Texas[®]**
Loaded with hickory-smoked bacon, Texas Chik, cheddar cheese and sour cream. \$8.29
- 20 Mushroom & Swiss[®]**
Topped with fresh, sautéed red wine bordelaise mushrooms and melted Swiss cheese. \$7.99

Sandwiches

- 21 Honey Mustard Chicken**
Grilled fresh chicken breast topped with hickory-smoked bacon, melted Swiss and honey mustard sauce. \$8.99
- 22 Shrimp & Chicken Quesadilla**
Cheddar & Jack cheese, shrimp, chicken and mushrooms with a southwestern corn tortilla inside a grilled tortilla, topped with jalapeno, fresh sour cream and melted cheese. Served with rice pilaf. \$8.69
- 23 Longhorn Cheesesteak**
Tender, shaved prime rib, grilled and topped with sautéed onions, bell peppers and mushrooms. Smothered with melted Swiss cheese and served on a toasted hoagie roll. \$8.99
- Amarillo Chicken**
Fresh grilled chicken breast glazed with our tangy BBQ sauce, topped with melted cheddar and Jack cheese and creamy cole slaw. Served on a warm hand-cut roll with jalapeno and honey mustard dressing. French fries. \$8.99

All burgers and chicken sandwiches are served on a grilled sesame seed bun with shredded lettuce, tomato, onion, mayo and seasoned French Fries. Burgers include pickles.

Lunch Steaks

- 24 Filet Mignon[®]**
7 oz. hand seasoned signature filet cooked to perfection. \$14.69
- 25 Chop Steak[®]**
10 oz. freshly ground, seasoned, grilled and smothered with sautéed mushrooms, red wine bordelaise sauce and crisp onion straws. \$9.99
- 26 The Renegade[®]**
Choice top sirloin, seasoned with Prairie Dust. \$10.29 12 oz. \$12.29
- Ribeye[®]**
Cut fresh, 12 oz. exceptionally tender, juicy and flavorful. \$14.79
- New York Strip[®]**
Choice 11 oz. strip with heavy flavor and robust taste. \$14.49

Lunch Steaks are served with your choice of side dish. Add a Mixed Green or Caesar salad for only \$2.69.

GREAT ADDITIONS

- Crab Cake \$8.49
- Jumbo lump crab in a creamy, rice, cheese sauce \$9.49
- Shrimp Stampo \$5.99
- Half Rack of Ribs \$7.99
- Grilled Shrimp \$5.99
- Lobster Tail \$8.99

How would you like your steak cooked?

- RARE Cool red center ● MEDIUM RARE Warm red center ● MEDIUM Bright pink throughout
 - WELL Very warm, pink almost gone ● WELL Very warm, brown throughout
- *Cooked to order. 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 and Chop Steak cooked to Medium (155°).

Specialty Salads

All of our crisp, delicious salads are freshly made to order!

- 27 Sonoma Chicken**
Black, grilled fresh chicken breast served warm with shredded provolone, lean cheese, pepperoni pepper, shaved red onion and fresh tomato-basil salsa. All atop a bed of crisp romaine tossed in tangy balsamic vinaigrette. \$8.99
- 28 7-Pepper Sirloin[®]**
Juicy tender steak served warm, rubbed with a special 7-pepper blend and grilled just the way you like it. Served over sautéed greens with diced zesty tomatoes and bleu cheese croutons. \$9.99
- Grilled Chicken**
Steak, grilled fresh chicken breast served warm on a bed of mixed field greens and crisp romaine or Caesar. Also available Cajun-style. \$7.99
- Salad & Loaded Baked Potato**
Your choice of a Mixed Green or Caesar salad and a Loaded Baked Potato. \$6.99
- Salad & Chili**
Mixed Green or Caesar salad and a Bowl of our Authentic Texas Chili. \$6.29
- Salad & Signature Soup**
Your choice of a Mixed Green or Caesar salad and a Bowl of French Onion Soup or Shrimp & Lobster Chowder. \$6.99

Salad Dressings:
Ranch, Fat-Free Ranch, Balsamic Vinaigrette, Thousand Island, Chipotle Ranch, Bleu Cheese, Caesar, Italian, Honey Mustard and Oil & Vinegar

Longhorn Favorites

- 29 Longhorn Salmon[®]**
A salmon fillet, fresh, hand-cut and prepared Longhorn style using our secret bourbon marinade. Served with rice and your choice of one side dish. \$10.99
- Grilled Shrimp**
Grilled shrimp skewers seasoned with tangy spices, served on a bed of rice with your choice of one side dish and a chipotle ranch sauce for dipping. \$10.49
- Golden Fried Shrimp**
Jumbo shrimp, hand-breaded and fried golden brown, served with seasoned French fries and jalapeno cole slaw. \$10.49
- Crab Cake**
A generous portion of jumbo lump crabmeat tossed in a creamy, rich cheese sauce with mushrooms and sweet pepper. Served with one side dish. \$10.79
- 28 Baby Back Ribs**
Half-rack of fall-off-the-bone tender baby back ribs. Rubbed with our special seasoning, char-grilled for extra flavor and brushed with our own BBQ sauce. Served with jalapeno cole slaw and your choice of one side dish. \$11.49
- Cowboy Pork Chop[®]**
An 8 oz. tender, bone-in pork chop, grilled and seasoned with Prairie Dust. Served with branded apples and your choice of one side dish. \$8.69

Add a Mixed Green or Caesar salad for only \$2.69.

Substitute fresh asparagus as your entrée side for an additional \$1.49.

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

25 This stamp denotes a Longhorn Steakhouse specialty.

Marjorie Untalan

From: Skidmore, Paul [district9@cityofmadison.com]
Sent: Monday, November 09, 2009 6:30 PM
To: Marjorie Untalan
Subject: RE: Longhorn Steakhouse - MADISON, WI

Greetings Marjorie,

Please consider this my formal aldermanic approval on your liquor license. We have discussed your proposed application and I am in agreement with it.

Please let me know if there is anything else that I can help you with.

Paul Skidmore, 9th district alder
City of Madison, Wisconsin

From: Marjorie Untalan [MUntalan@darden.com]
Sent: Monday, November 09, 2009 4:32 PM
To: Skidmore, Paul
Subject: FW: Longhorn Steakhouse - MADISON, WI

Hello Mr Skidmore,

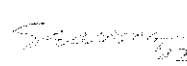
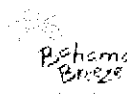
Thank you for the verbal sign-off today in regards to the upcoming LongHorn Steakhouse in Madison Ronda suggested that if I have a 'formal' approval from you, that to go ahead and submit with the application.

Can you please forward your 'approval' via this email so that I can include with our application this week

Again, thank you for all the information and update with the mall and for taking the time explaining the process

Looking forward to opening in Madison Good luck with the budget process and have a Great week!

Mar je Untalan
License Representative
Darden Restaurants, Inc
PO Box 695016
Orlando, FL 32869
(407) 245-5795
(407) 872-3795 - Fax



From: Marjorie Untalan
Sent: Thursday, November 05, 2009 2:37 PM
To: 'district9@cityofmadison.com'