

**APPLICATION FOR
URBAN DESIGN COMMISSION
REVIEW AND APPROVAL**

AGENDA ITEM # _____
Project # _____

| | |
|---|---|
| DATE SUBMITTED: <u>FEB. 20, 2009</u> | <input checked="" type="checkbox"/> Action Requested |
| UDC MEETING DATE: <u>MARCH 18, 2009</u> | <input type="checkbox"/> Informational Presentation |
| | <input type="checkbox"/> Initial Approval and/or Recommendation |
| | <input type="checkbox"/> Final Approval and/or Recommendation |

PROJECT ADDRESS: 418 S. GANNON RD. (WEST TOWNE MALL)
ALDERMANIC DISTRICT: 9

OWNER/DEVELOPER (Partners and/or Principals) ARCHITECT/DESIGNER/OR AGENT:
DARDEN RESTAURANTS JACK DEBAENE FRCH - RYAN MCNALLY
7469 BROKERAGE DRIVE 311 ELM ST., # 600
ORLANDO, FL 32809 CINCINNATI, OH 45202

CONTACT PERSON: JANET REID - CDS DEVELOPMENT
Address: 1410 DALLAS PARKWAY, SUITE 250
DALLAS, TX 75254
Phone: 214-461-9628
Fax: 469-916-5375
E-mail address: JREID@CDSDEVELOPMENT.COM

TYPE OF PROJECT:

(See Section A for:)

- Planned Unit Development (PUD)
 - General Development Plan (GDP)
 - Specific Implementation Plan (SIP)
- Planned Community Development (PCD)
 - General Development Plan (GDP)
 - Specific Implementation Plan (SIP)
- Planned Residential Development (PRD)
- New Construction or Exterior Remodeling in an Urban Design District * (A public hearing is required as well as a fee)
- School, Public Building or Space (Fee may be required)
- New Construction or Addition to or Remodeling of a Retail, Hotel or Motel Building Exceeding 40,000 Sq. Ft.
- Planned Commercial Site

(See Section B for:)

- New Construction or Exterior Remodeling in C4 District (Fee required)

(See Section C for:)

- R.P.S.M. Parking Variance (Fee required)

(See Section D for:)

- Comprehensive Design Review* (Fee required)
- Street Graphics Variance* (Fee required)
- Other _____

*Public Hearing Required (Submission Deadline 3 Weeks in Advance of Meeting Date)

Where fees are required (as noted above) they apply with the first submittal for either initial or final approval of a project.

GMRI, Inc.

GMRI, Inc. is a wholly owned subsidiary of Darden Restaurants, Inc.

Red Lobster®

The Olive Garden®

Bahama Breeze®

LongHorn®

February 20, 2009

The City of Madison, WI
Urban Design Commission
215 Martin Luther King Jr. Blvd.
Madison, WI 53703
623-932-3005

Re: Project Narrative – Proposed Longhorn Restaurant, to be located on Gammon Road, SW Corner of Gammon Rd. and Mineral Point Rd.

To Whom It May Concern:

LongHorn Steakhouse restaurants are full-service, casual dining steakhouses serving both lunch and dinner. Emphasizing high quality, LongHorn appeals to all guests with its distinctive combination of attentive personalized service and flavorful entrees served in an inviting, comfortable atmosphere. The restaurant's atmosphere is warm, friendly, and reminiscent of a rancher's home in the American West. Guests enjoy dining surrounded by soft natural materials accented by stacked stone, Remington bronzes and original oil paintings of western scenery.

Our Signature Menu at Longhorn has been recognized for the past 25 years for serving tender, juicy steaks including the signature Flo's filet, classic NY strip, T-bone and the Outlaw Ribeye. LongHorn Steakhouse also features an extensive menu consisting of fresh salmon, shrimp, chicken and fall-off-the-bone ribs. Freshly made salads, soups, hearth-baked bread and irresistible desserts accompany these delicious entrees.

The project data is as follows:

- Overall Lot Size - 1.82 ac.
- Building Floor Area – 5,695 sq. ft. (LH-7R+ Prototype)
- Seating - 204
- Parking Required – 62 spaces
- Parking Provide – 96 spaces

If you should have any questions or need additional information, please contact me at 407-245-5935 (office) or 407-342-6781 (cell).

Sincerely,



Jack DeGagne, Site Dev. Manager
Darden Restaurants, Inc.

STARTERS

WILD WEST SHRIMP

A generous portion of crispy batter-fried popcorn shrimp tossed with sliced cherry peppers, garlic butter and Prairie Dust™. Served with ranch dipping sauce.

TEXAS CHEESE FRIES

Seasoned French fries smothered with our Authentic Texas Chili, three melted cheeses, hickory-smoked bacon and jalapeño slices.

NEW CRISPY CHICKEN TRIO

Bite-sized fresh chicken breasts, hand-battered And cooked until crispy & golden. Served with a trio of flavorful sauces: Honey Mustard, BBQ and Sweet Pepper.

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.

FIRECRACKER CHICKEN WRAPS

Crispy, fried flour tortillas filled with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce.

TEXAS TONION™

Jumbo Spanish onion petals, lightly battered, fried and sprinkled with Prairie Dust™. Served with a tangy dipping sauce.

AUTHENTIC TEXAS CHILI

Delicious all-meat chili, freshly made with tomatoes, bell peppers and onions. Topped with cheddar cheese and jalapeño slices. Cup or Bowl.

SHRIMP & LOBSTER CHOWDER

Shrimp and Lobster simmered with corn, potatoes and red bell peppers in a cream broth with special seasonings

FRENCH ONION SOUP

Sweet caramelized onions simmered in a sirloin beef broth with a touch of Madeira wine. Topped with melted Swiss cheese and seasoned breadcrumbs.

CHICKEN

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.

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.

SIERRA CHICKEN

Grilled, seasoned chicken breast topped with a fresh, tomato-basil salsa. A lighter choice that's full of flavor. Served with rice and fresh seasonal vegetables.

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.

CHICKEN EXTRAS

Add a Mixed Green or Caesar salad to your lunch entrée.

LUNCH

BURGERS AND SANDWICHES

BLACK & BLEU BURGER

Dusted with 7-pepper seasoning, then topped with melted bleu cheese.

TEXAS BURGER

Loaded with hickory-smoked bacon, Authentic Texas Chili, cheddar cheese and sour cream.

BACON & CHEDDAR BURGER

Served fully dressed LongHorn style with ketchup, mustard, hickory-smoked bacon, melted Swiss cheese and honey mustard sauce.

NEW SHAVED PRIME RIB SANDWICH TENDER

Shaved prime rib, grilled with 7-pepper seasoning and topped with sautéed onions, mushrooms and melted Swiss cheese. Served on a toasted hoagie roll with horseradish sauce.

AMARILLO CHICKEN SANDWICH

Fresh grilled chicken breast glazed with our tangy BBQ sauce, topped with melted cheddar and Jack cheeses and creamy cole slaw. Served on a warm handcrafted cheddar and jalapeño roll.

CHEESEBURGER

Served fully dressed LongHorn style with ketchup, mustard and your choice of American, Swiss or Cheddar cheese.

MUSHROOM & SWISS BURGER

Topped with fresh, sautéed red wine Bordelaise mushrooms and melted Swiss cheese.

HONEY MUSTARD CHICKEN SANDWICH

Grilled, fresh chicken breast topped with hickory-smoked bacon, melted Swiss cheese and honey mustard sauce.

SHRIMP & CHICKEN QUESADILLA

Cheddar and Jack cheese, shrimp, chicken and mushrooms with a Southwestern corn mix, inside a grilled tortilla. Topped with jalapeños, sour cream and avocado-lime dressing. Served with rice pilaf.

BURGERS & SANDWICHES EXTRAS

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. Burgers cooked to Medium (155 degrees).

LUNCH STEAKS

FLO'S FILET™

7 oz. hand-seasoned signature filet cooked to perfection.

CHOP STEAK

10 oz. freshly ground, seasoned, grilled and smothered with sautéed mushrooms, red wine Bordelaise sauce and crisp onion straws.

RIBEYE

Cut fresh, 12 oz. exceptionally tender, juicy and flavorful.

NEW YORK STRIP

Classic 11 oz. strip with hearty flavor and robust taste.

THE RENEGADE

8 oz. tender, USDA Choice top sirloin, seasoned with Prairie Dust™.

GREAT STEAK ADDITIONS

Jumbo Lump Crab Bake, White Wine Garlic Shrimp Scampi, Half-Rack of Baby Back Ribs, Skewer of Grilled Shrimp. Cold-Water Lobster Tail (not available in MA, ME, VT, NH, CT, RI.)

LUNCH STEAK EXTRAS

Lunch Steaks are served with your choice of side item.

Add a Mixed Green or Caesar salad.

LUNCH

SPECIALTY SALADS

SONOMA CHICKEN SALAD

Sliced, grilled fresh chicken breast with shredded provolone, feta cheese, pepperoncini peppers, shaved red onion and fresh tomato basil salsa. All atop a bed of crisp romaine tossed in tangy balsamic vinaigrette.

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.

SOUTHERN FRIED CHICKEN SALAD

Lightly breaded, fresh chicken breast slices, mixed field greens and romaine, red onion, mandarin oranges, spicy pecans and warm, sweet cornbread croutons. Served with bacon-honey mustard dressing.

7-PEPPER SIRLOIN SALAD

Juicy, tender steak served warm, rubbed with a special 7-pepper blend and grilled just the way you like it. Served over mixed field greens with diced roma tomatoes and bleu cheese crumbles.

GRILLED CHICKEN SALAD

Sliced, grilled fresh chicken breast served warm on a bed of mixed field greens and romaine or Caesar. Also available Cajun style.

SALAD & LOADED BAKED POTATO

Your choice of a Mixed Green or Caesar salad and a loaded baked potato.

SALAD & SIGNATURE SOUP

Your choice of a Mixed Green or Caesar salad and a bowl of our French Onion Soup, Shrimp & Lobster Chowder or Authentic Texas Chili.

SALAD & CHILI

Mixed Green or Caesar salad and a bowl of our Authentic Texas Chili.

SALAD DRESSINGS

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

LONGHORN FAVORITES

LONGHORN SALMON

A salmon fillet flown in fresh, hand-cut and prepared LongHorn style using our secret bourbon marinade. Served with rice and your choice of one side dish.

NEW REDROCK GRILLED SHRIMP

Grilled shrimp skewers seasoned with zesty spices. Served on a bed of rice with your choice of one side item and chipotle ranch sauce for dipping.

COWBOY PORK CHOP

An 8 oz. center-cut, bone-in pork chop grilled and seasoned with Prairie Dust™. Served with seasoned brandied apples and your choice of one side dish.

CRAB BAKE

A generous portion of jumbo lump crabmeat baked in a creamy, rich cheese sauce with mushrooms and sweet peppers. Served with one side dish.

GOLDEN FRIED SHRIMP

Jumbo shrimp, hand-breaded and fried golden brown. Served with seasoned French Fries and jalapeño cole slaw.

BABY BACK RIBS

Half-rack of fall-off-the-bone tender baby back ribs. Rubbed with our special seasonings, chargrilled for extra flavor and brushed with our own BBQ sauce. Served with jalapeño cole slaw and your choice of one side dish.

LONGHORN FAVORITES EXTRAS

Add a Mixed Green or Caesar salad to your lunch entrée.

LUNCH

SIDE DISHES

SAUTÉED MUSHROOMS
GRILLED ONIONS
SAUTÉED MUSHROOMS & ONIONS
FRESH SEASONAL VEGETABLES
BRANDIED CINNAMON APPLES
FRESH STEAMED ASPARAGUS

JALAPEÑO COLE SLAW
BAKED POTATO W/ BUTTER & SOUR CREAM
MASHED POTATOES
SEASONED FRENCH FRIES
RICE PILAF
SWEET POTATO W/ CINNAMON & BUTTER

DESSERTS

CHOCOLATE STAMPEDE

Two peaks of chocolate cake packed with six types of chocolate, including chocolate mousse, Fudge icing and chocolate icing. Served with vanilla bean ice cream, and real whipped cream.

KEY LIME PIE

One taste of this authentic, tart and creamy pie served with raspberry and kiwi-lime sauces will give new meaning to the saying “melts in your mouth”.

CARAMEL APPLE GOLDRUSH

Sweet, sliced apples tossed with cinnamon, butter and brown sugar, baked into a golden pastry shell. Served warm with vanilla ice cream and Maker’s Mark whiskey-caramel and raspberry sauces.

MOUNTAIN TOP CHEESECAKE

A delectable slice of classic New York style cheesecake, topped with strawberry sauce and real whipped cream.

ULTIMATE BROWNIE SUNDAE

An extra-thick, fudgy Ghirardelli chocolate brownie served warm over vanilla ice cream, topped with hot fudge sauce and whipped cream.

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.

DINNER

STARTERS

WILD WEST SHRIMP

A generous portion of crispy batter-fried popcorn shrimp tossed with sliced cherry peppers, garlic butter and Prairie Dust™. Served with ranch dipping sauce.

TEXAS CHEESE FRIES

Seasoned French fries smothered with our Authentic Texas Chili, three melted cheeses, hickory-smoked bacon and jalapeño slices.

NEW CRISPY CHICKEN TRIO

Bite-sized fresh chicken breasts, hand-battered And cooked until crispy & golden. Served with a trio of flavorful sauces: Honey Mustard, BBQ and Sweet Pepper.

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.

FIRECRACKER CHICKEN WRAPS

Crispy, fried flour tortillas filled with spicy grilled chicken and cheese. Served with cool avocado-lime dipping sauce.

TEXAS TONION™

Jumbo Spanish onion petals, lightly battered, fried and sprinkled with Prairie Dust™. Served with a tangy dipping sauce.

AUTHENTIC TEXAS CHILI

Delicious all-meat chili, freshly made with tomatoes, bell peppers and onions. Topped with cheddar cheese and jalapeño slices. Cup or Bowl.

SHRIMP & LOBSTER CHOWDER

Shrimp and Lobster simmered with corn, potatoes and red bell peppers in a cream broth with special seasonings

FRENCH ONION SOUP

Sweet caramelized onions simmered in a sirloin beef broth with a touch of Madeira wine. Topped with melted Swiss cheese and seasoned breadcrumbs.

CHICKEN

ROCKY TOP CHICKEN

Two flavorful chicken breasts 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.

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.

SIERRA CHICKEN

Two seasoned, grilled chicken breasts topped with a fresh, tomato-basil salsa. A lighter choice that's full of flavor. Served with rice and fresh seasonal vegetables.

LAFAYETTE CHICKEN & SHRIMP

Twin 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 choice of one side dish.

CHICKEN EXTRAS

Add a Mixed Green or Caesar salad to your chicken dinner.



When Life Calls FOR STEAK™

DINNER

LEGENDARY STEAKS

FLO'S FILET™

7 oz. Hand-seasoned and cooked to perfection, our signature Flo's Filet is treasured for its tenderness and savory taste. Also available wrapped in hickory-smoked, peppered bacon.

LONGHORN PORTERHOUSE

22 oz. USDA Choice porterhouse. It's a NY Strip and a filet in one thick, delicious cut. Chargrilled over an open flame.

PORTABELLA PEPPERCORN FILET

Our tender 9 oz. Flo's Filet is rubbed in pepper seasoning then grilled to perfection. Topped with fresh portabella mushrooms sautéed in a red wine glaze.

THE RENEGADE

8 oz. tender USDA Choice top sirloin, seasoned with Prairie Dust™.

NEW YORK STRIP

Classic 11 oz. strip with hearty flavor and robust taste.

SIRLOIN AND SHRIMP SCAMPI

An 8 oz. top sirloin paired with baked shrimp in a bold white wine garlic sauce. Serve with one side dish and a salad.

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.

OUTLAW RIBEYE

Our signature USDA Choice 18 oz. bone-in ribeye is rubbed with special seasonings and grilled over an open flame. Famous for its exceptional flavor.

BIG SKY BLEU FILET

A tender 9 oz. Flo's Filet cooked the way you like and topped with melted bleu cheese. Served atop a bed of red-wine glazed portabella mushrooms.

TEXAS T-BONE

A 16 oz. hearty New York strip and a tender filet in one cut. Chargrilled over an open flame.

EYE OF PRIME RIB

Slow-roasted to seal in the savory juices, our USDA Choice prime rib is seasoned with a garlic-pepper crust, hand cut to size and then fully trimmed.

CHOP STEAK

10 oz. freshly ground, seasoned, grilled and smothered with sautéed mushrooms, red wine Bordelaise sauce and crisp onion straws.

RIBEYE

Cut fresh, 12 oz. exceptionally tender, juicy and flavorful.

GREAT STEAK ADDITIONS

Jumbo Lump Crab Bake, White Wine Garlic Shrimp Scampi, Half-Rack of Baby Back Ribs, Skewer of Grilled Shrimp

LEGENDARY STEAK EXTRAS

Legendary Steaks and Prime Rib are served with your choice of one side item (unless one is specified), a Mixed Green or Caesar salad and hearth-baked bread.

SALAD DRESSINGS

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

DINNER

SEAFOOD

LONGHORN SALMON

A salmon fillet flown 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. or 10 oz.

GOLDEN FRIED SHRIMP

A generous portion of jumbo shrimp, hand-breaded and fried golden brown. Served with seasoned French fries and jalapeño cole slaw.

FLO'S FILET & LOBSTER TAIL

A seasoned 7 oz. Flo's Filet with a roasted, cold-water lobster tail sprinkled with Prairie Dust. Served with melted butter, one side dish and a salad.

(Not available in MA, ME, VT, RI, NH or CT.)

NEW RED ROCK GRILLED SHRIMP

Grilled shrimp skewers seasoned with zesty spices. Served on a bed of rice with your choice of one side item and chipotle ranch sauce for dipping.

FLO'S FILET™ & LONGHORN SALMON

Our tender filet with our flown in fresh, bourbon-marinated grilled salmon. Served with rice, your choice of side dish and a crisp salad.

RIBS AND CHOPS, ETC.

BABY BACK RIBS

Fall-off-the-bone tender baby back ribs. Rubbed with our special seasonings, chargrilled for extra flavor and brushed with our own BBQ sauce. Served with jalapeño cole slaw and your choice of one side dish. Half Rack or Full Rack.

HONEY MUSTARD CHICKEN SANDWICH

A grilled, seasoned chicken breast topped with hickory-smoked bacon, melted Swiss cheese and honey mustard sauce on a grilled sesame seed bun. Served with seasoned French fries.

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.

SOUTHERN FRIED CHICKEN SALAD

Lightly breaded, fresh chicken breast slices, mixed field greens and romaine, red onion, mandarin oranges, spicy pecans and warm, sweet cornbread croutons. Served with bacon-honey mustard dressing.

COWBOY PORK CHOPS

Two 8 oz. center-cut, bone-in pork chops grilled and seasoned with Prairie Dust™. Served with brandied apples and your choice of one side dish.

CHEESEBURGER

A juicy, sizzling half-pound burger topped with your choice of American, Swiss or cheddar cheese. Served on a grilled sesame seed bun with ketchup, mustard, mayo, shredded lettuce, tomato, pickle, onion and seasoned French fries. Add hickory-smoked bacon for only 50¢.

SONOMA CHICKEN SALAD

Sliced, grilled fresh chicken breast with shredded provolone, feta cheese, pepperocini peppers, shaved red onion and fresh tomato basil salsa. All atop a bed of crisp romaine tossed in tangy balsamic vinaigrette.

7-PEPPER SIRLOIN SALAD

Juicy, tender steak rubbed with a special 7-pepper blend and grilled just the way you like it. Served over mixed field greens with diced roma tomatoes and bleu cheese crumbles.

SALAD DRESSINGS

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

Burgers cooked to Medium Well (155°).

DINNER

DESSERTS

CHOCOLATE STAMPEDE

Two peaks of chocolate cake packed with six types of chocolate, including chocolate mousse, Fudge icing and chocolate icing. Served with vanilla bean ice cream, and real whipped cream.

KEY LIME PIE

One taste of this authentic, tart and creamy pie served with raspberry and kiwi-lime sauces will give new meaning to the saying “melts in your mouth”.

CARAMEL APPLE GOLDRUSH

Sweet, sliced apples tossed with cinnamon, butter and brown sugar, baked into a golden pastry shell. Served warm with vanilla ice cream and Maker’s Mark whiskey-caramel and raspberry sauces.

MOUNTAIN TOP CHEESECAKE

A delectable slice of classic New York style cheesecake, topped with strawberry sauce and real whipped cream.

ULTIMATE BROWNIE SUNDAE

An extra-thick, fudgy Ghirardelli chocolate brownie served warm over vanilla ice cream, topped with hot fudge sauce and whipped cream.

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.



FRONT ELEVATION

** NOTE: Rooftop equipment is screened from view by parapet walls.*



RIGHT ELEVATION

-  LONGHORN SABLE COLOR
PATTERN: PALOS VERDE
-  GLEN-GERY BRICK
COLOR: "CHESTERFIELD"
-  GLEN-GERY BRICK
COLOR: "ADRIAN C/B"
-  BENJAMIN MOORE
2166-40 "SOFT PUMPKIN"
-  BENJAMIN MOORE
1155 "CAPPUCCINO MUFFIN"
-  BENJAMIN MOORE
2120-10 "JET BLACK"
-  STAIN BY OLYMPIC
708 "WALNUT" EXTERIOR STAIN
-  BENJAMIN MOORE
READY-MIX "COUNTRY REDWOOD"



LH-7 Left Prototype Elevations

Yourtown, U.S.A.



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REAR ELEVATION

** NOTE: Rooftop equipment is screened from view by parapet walls.*



LEFT ELEVATION

- 

LONGHORN SABLE COLOR
PATTERN: PALOS VERDE
- 

GLEN-GERY BRICK
COLOR: "CHESTERFIELD"
- 

GLEN-GERY BRICK
COLOR: "ADRIAN C/B"
- 

BENJAMIN MOORE
2166-40 "SOFT PUMPKIN"
- 

BENJAMIN MOORE
1155 "CAPPUCCINO MUFFIN"
- 

BENJAMIN MOORE
2120-10 "JET BLACK"
- 

STAIN BY OLYMPIC
708 "WALNUT" EXTERIOR STAIN
- 

BENJAMIN MOORE
READY-MIX "COUNTRY REDWOOD"



LH-7 Left Prototype Elevations

Yourtown, U.S.A.



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TRANSMITTAL

TO: City of Madison
Attn: Planning & Development Office
215 Martin Luther King Jr. Blvd.
Room LL-100
Madison, WI 53703

RE: - Longhorn Steakhouse, Madison, WI - C080464.400 -

FROM: Janet Reid

DATE: February 20, 2009

Please find enclosed the submittal requirements for application for Urban Design Commission Informational Presentation for Longhorn Steakhouse.

One (1) of each:

- Completed application
- CD-ROM containing PDFs of Electronic Application Submittal

Fourteen (14) copies of each:

- Project narrative
- Menu
- Floor plan
- Site Plan
- Exterior elevations.

Please let me know if I may answer any questions or provide you with any additional information.

Sincerely,

Janet Reid
Property Development

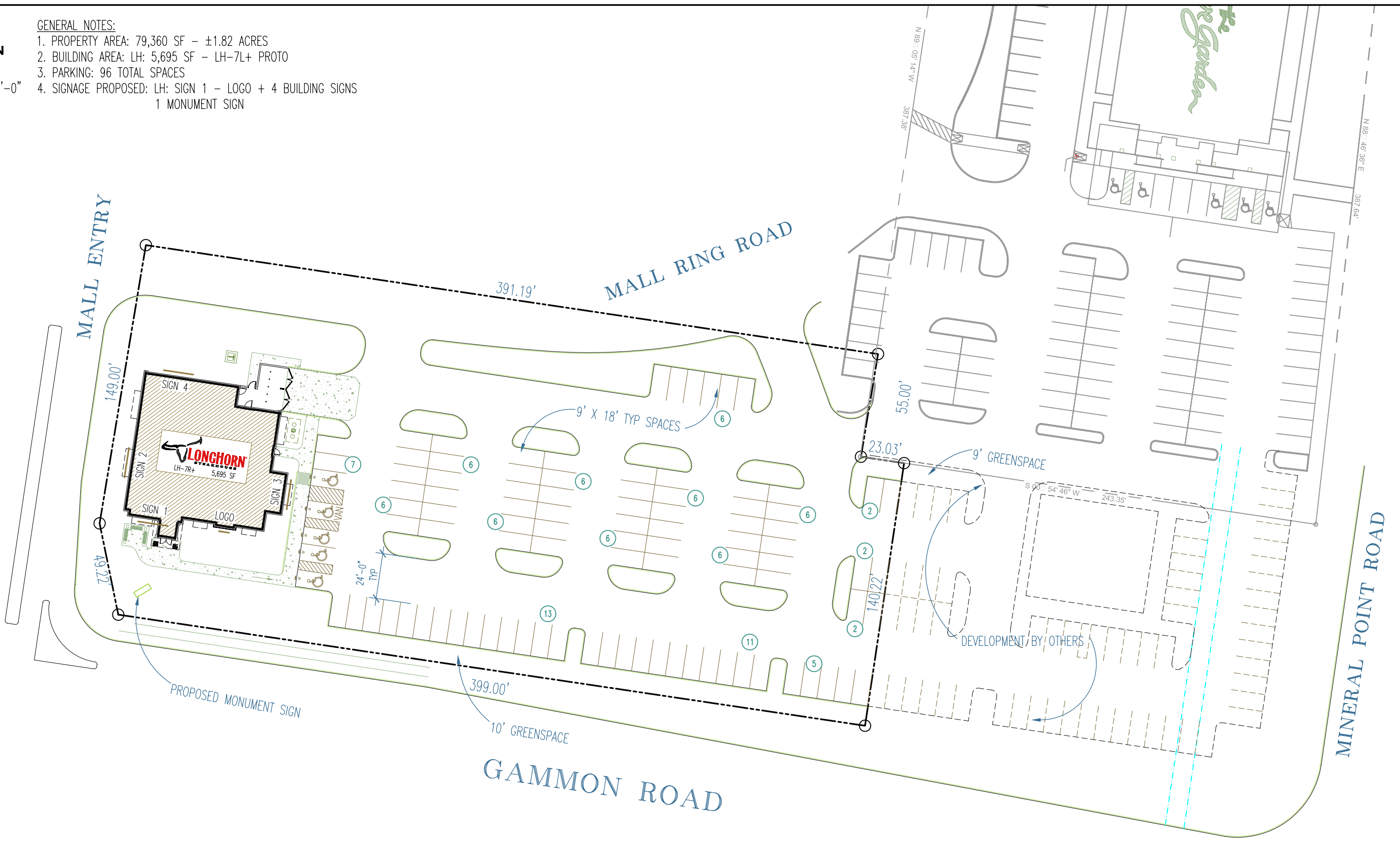
CDS DEVELOPMENT

14110 Dallas Parkway
Suite 250
Dallas, TX 75254

Office: (214) 461-9628
Fax: (469)916-5375
email: jreid@cdsdevelopment.com

TRUE NORTH
SCALE: 1"=50'-0"

- GENERAL NOTES:
 1. PROPERTY AREA: 79,360 SF - ±1.82 ACRES
 2. BUILDING AREA: LH: 5,695 SF - LH-7L+ PROTO
 3. PARKING: 96 TOTAL SPACES
 4. SIGNAGE PROPOSED: LH: SIGN 1 - LOGO + 4 BUILDING SIGNS
 1 MONUMENT SIGN



Parkway Plaza I
 14110 Dallas Parkway
 Suite 100
 Dallas Texas 75254
 Ph: (972) 239-8884
 Fax: (972) 239-5054

Darden Job No.

Job No.
C080464

Date
02/11/09

Sheet No.
SCHEME 7

Project
LONGHORN

GAMMON RD
MADISON, WI