ALLERGEN GUIDE

At **LongHorn**, we're committed to making the dining experience for every guest, including our guests with food allergies, an exceptional one. That's why we are proud to offer this information to help you make an informed food selection.

Here are a few key points to know when reviewing this guide:

1. Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens. Items cooked on our grill or in our fryer present a special risk for cross-contact and we've tried to clearly identify those for you. Please note, our kitchens are not free of Gluten.

2. **Please be sure to tell your server that you have an allergy or intolerance.** This will allow us to alert the kitchen of your special needs. Our restaurant team members will follow specific procedures to help prevent cross-contact.

3. Our recipes do not call for the use of Monosodium Glutamate (MSG) and, based on information from our suppliers, MSG is not added to any of the ingredients we use. Please note that there are certain foods and ingredients that naturally contain glutamate or glutamic acid (such as tomatoes, milk, cheese, mushrooms, and certain yeasts and proteins).

4. Lastly, please know that due to limited ingredient information available in our kitchen, we may not be able to answer all of your questions. In these cases, please call our Guest Relations team at 800-793-4126 between the hours of 10am and 4pm on Monday through Friday (Eastern Time) so that we can help you. If you prefer to reach us by email, please go to www.longhornsteakhouse.com and click on the Contact Us link. Please know your questions may take several days to investigate.

ALLERGEN GUIDE

Information Valid: 06/06/22 - 12/31/22

The information below details which of the most common allergens are present in each menu item. Please note this does not include which items may have been made in a facility with the allergen. Because items cooked in our fryer or on our grill may come in contact with all allergens, we have identified those for you. Unless noted, information excludes accompaniments, dressings and dipping sauces, which are shown separately.

KEY TO THIS GUIDE	PREPARATION		COMMON ALLERGIES									OTHER
Y Menu item contains this specific allergen ● Menu item presents a special risk of cross-contact of all allergens due to the cooking method M Ask for our Gluten Sensitive Guide; this item can be Modified to remove gluten	**Grilled**	**Fried** in Soybean Oil	**Peanut**	**Tree Nut**	**Soy**	**Egg**	**Dairy**	**Wheat**	**Finfish**	**Molluscan Shellfish** (oysters, clams, mussels, scallops)	**Crustacean Shellfish** (shrimp, crab, lobster)	**Gluten*** contains gluten ingredients
APPETIZERS												
Spicy Chicken Bites		●			Y	Y	Y	Y				Y
+ Sweet Chili-Ginger Sauce					Y	Y						
Surf & Surf Dip (where available)	●						Y				Y	
+ Flatbread (where available)		●					Y	Y				Y
Wild West Shrimp		●			Y		Y	Y			Y	Y
+ Ranch Sauce						Y	Y					
Seasoned Steakhouse Wings		●										
+ Blue Cheese Dressing						Y	Y					
+ Buffalo Sauce						Y	Y					
Texas Tonion		●			Y		Y	Y				Y
+ Tonion Sauce						Y						
White Cheddar Stuffed Mushrooms					Y		Y	Y				Y
Firecracker Chicken Wraps		●			Y	Y	Y	Y				Y
+ Avocado-Lime Dip						Y	Y					
Texas Brisket Queso (where available)		●			Y		Y	Y				Y
Parmesan Crusted Spinach Dip (where available)					Y		Y	Y				Y
+ Flatbread Chips (where available)		●					Y	Y				Y
Texas Brisket Nachos (where available)		●			Y		Y	Y				Y
SOUPS												
Southwest Chicken Tortilla Soup (where available)		●			Y		Y					
Loaded Potato Soup	●				Y		Y					
Shrimp & Lobster Chowder					Y		Y			Y	Y	
French Onion Soup (where available)					Y		Y	Y				Y
SIDE SALADS												
Mixed Green Side Salad							Y	Y				M
Mixed Green Side Salad with Egg (where available)						Y	Y	Y				M
Caesar Side Salad with Caesar Dressing						Y	Y	Y	Y			M
Strawberry Pecan Salad with Dressing				Y			Y					

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*Lack of gluten-containing ingredients does not necessarily meet the definition of "gluten-free" for those who are highly sensitive.

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STEAKHOUSE SALADS												
Grilled Chicken & Strawberry Salad with Vinaigrette	●			Y			Y					
7-Pepper Sirloin Salad	●						Y	Y				M
Farm Fresh Field Greens with Crispy Chicken Tenders		●					Y	Y				Y
Farm Fresh Field Greens with Salmon	●				Y		Y	Y	Y			M
LongHorn Caesar Salad with Grilled Chicken	●					Y	Y	Y	Y			M
LongHorn Caesar Salad with Salmon	●				Y	Y	Y	Y	Y			M
Crispy Buttermilk Chicken Cobb Salad (where available)	●	●				Y	Y	Y				Y
STEAKHOUSE LUNCH PLATES												
Loaded Potato Soup	●				Y		Y					
Shrimp & Lobster Chowder					Y		Y			Y	Y	
Half-Pound Steakhouse Cheeseburger*	●				Y	Y	Y	Y	Y			M
Crispy Buttermilk Chicken Sandwich		●				Y	Y	Y				Y
Grilled Chicken & Strawberry Lunch Salad	●			Y			Y					
7-Pepper Sirloin Lunch Salad	●						Y	Y				M
Maverick Ribeye Sandwich	●	●			Y	Y	Y	Y	Y			Y
HANDHELDS												
The LH Burger	●				Y	Y	Y	Y	Y			M
Maverick Ribeye Sandwich	●	●			Y	Y	Y	Y	Y			Y
SEAFOOD												
LongHorn Salmon	●				Y			Y	Y			M
Red Rock Grilled Shrimp	●				Y		Y				Y	
+ Garlic Butter Sauce					Y		Y					
CHICKEN												
Parmesan Crusted Chicken	●				Y	Y	Y	Y				M
Hand-Breaded Chicken Tenders		●					Y	Y				Y
Chicken Fried Chicken (where available)		●			Y		Y	Y				Y

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RIBS, CHOPS & MORE												
Baby Back Ribs	●											
Cowboy Pork Chops	●											
LongHorn Steak Tips (where available)	●				Y		Y	Y				Y
Chicken Fried Steak (where available)		●			Y		Y	Y				Y
LEGENDARY STEAKS												
Renegade Sirloin	●											
Chop Steak	●	●			Y		Y	Y				Y
Renegade Sirloin & Red Rock Grilled Shrimp	●				Y		Y				Y	
Flo's Filet	●											
New York/Kansas City Strip	●											
Ribeye	●											
Fire-Grilled T-Bone	●											
Outlaw Ribeye	●											
LongHorn Churrasco Steak (where available)	●				Y			Y				Y
USDA Prime Delmonico 16 oz. (where available)	●											
GREAT STEAK ADDITIONS												
Parmesan Cheese Crust (Topping)					Y	Y	Y	Y				Y
Grilled Mushrooms	●						Y					
Redrock Grilled Shrimp	●				Y		Y				Y	
Lobster Tail (where available)	●						Y				Y	
GRILL MASTER COMBOS (WHERE AVAILABLE)												
Renegade Sirloin 6 oz. with Red Rock Grilled Shrimp	●				Y		Y				Y	
Flo's Filet 6 oz. with Lobster Tail	●						Y				Y	
Flo's Filet 6 oz. with Redrock Grilled Shrimp	●				Y		Y				Y	

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ENTRÉE ADDITIONS												
SIDE DISHES												
Fire-Grilled Corn on the Cob	●						Y					
Fresh Steamed Asparagus							Y					
Steakhouse Mac & Cheese	●				Y		Y	Y				Y
Crispy Brussels Sprouts		●					Y					
Plain Idaho Baked Potato												
Loaded Idaho Baked Potato	●						Y					
Mashed Potatoes					Y		Y					
Plain Sweet Potato												
Sweet Potato with Cinnamon-Sugar & Butter							Y					
Fresh Steamed Broccoli							Y					
Seasoned French Fries		●										
Seasoned Rice												
Freshly Baked Bread								Y				Y
+ Butter							Y					
Fried Okra (where available)		●					Y	Y				Y
DRESSING & DIPPING SAUCES												
Ranch						Y	Y					
Blue Cheese						Y	Y					
White Balsamic Vinaigrette							Y					
Honey Mustard						Y						
DESSERTS												
The Cheesecake (where available)				Y	Y	Y	Y	Y				Y
Triple Chocolate Cheesecake					Y	Y	Y	Y				Y
Chocolate Stampede (where available)					Y	Y	Y	Y				Y
Strawberries & Cream Shortcake					Y	Y	Y	Y				Y
Molten Lava Cake (where available)					Y	Y	Y	Y				Y
Praline Cheesecake (where available)				Y	Y	Y	Y	Y				Y

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CHILDREN'S MENU												
Cheeseburger	●						Y	Y				M
Chicken Tenders		●					Y	Y				Y
Grilled Chicken Tenders	●											
Kid's Sirloin Steak	●											
Kraft Macaroni & Cheese							Y	Y				Y
1% Milk Chug							Y					
Seasoned French Fries		●										

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