
APPETIZERS

THE LANDING CRAB DIP — Served with freshly made tortilla chips	\$15
DEVILED EGGS-GF — Classic Deviled Egg with Old Bay and Pickled Onion	\$7
CHEESE AND CHARCUTERIE BOARD — Chef's Choice of Cheeses, Honeycomb, Marcona Almonds Dried Fruit	\$18
LANDING QUESADILLA — Garlic & Herb Tortilla, Sautéed Peppers and Onions, Pepper Jack Cheese » <i>Paprika Lime Chicken 5 Shrimp de la Parrilla 8</i>	\$10
LANDING WINGS-GF — Choice of Sauce: Buffalo, Old Bay, Maple Sriracha, Hot Honey Garlic, BBQ, Garlic Parm	\$15
HAND BREADED CHICKEN TENDERS — Choice of Sauce: Buffalo, Old Bay, Maple Sriracha, Hot Honey Garlic, BBQ, Garlic Parm	\$14
FLASH FRIED CALAMARI — Sweet Thai Chili Sauce & Scallions	\$14
BLACKENED AHI TUNA — Sesame Seed Coated Ahi Tuna on a bed of Sliced Cucumber, topped with Citrus Infused Wasabi	\$14
ROASTED STREET CORN DIP — Roasted Corn, Green Chilies, Red Onion, Cilantro, Chili Lime Mayo and Cotija Cheese served with freshly made tortilla chips	\$12
YUCATAN CHICKEN SKEWERS — Chili Citrus Marinated Chicken served with Garlic Yogurt Sauce	\$11

SOUP & SALADS

Chicken 5 | Shrimp 8 | Salmon 8 | Flank Steak 8

HOUSE SALAD — Spring Mix, Grape Tomatoes, English Cucumber, Red Onion, Croutons	\$8
LANDING COBB SALAD — Fresh Romaine, Avocado, Fresh Roasted Corn, Red Onion, Tomato, Bacon, Hard Boiled Egg, Blue Cheese Crumbles. » <i>Add 3 oz of Maryland Lump Crab \$10</i>	\$16
CAESAR SALAD — Chopped Romaine, Fresh Grated Parmesan, Croutons, Caesar Dressing	\$12
ROASTED BEET SALAD — Arugula, Red & Golden Beets, Candied Pecans, Goat Cheese, Fresh Basil, Balsamic Syrup	\$13
WEDGE SALAD — Baywater Farms Bib Lettuce, Bacon, Gorgonzola, Dried Cherries, Crispy Shallots, Pilsner Blue Cheese Dressing	\$12
HEIRLOOM TOMATO SALAD — Burrata, Pickled Onions, Basil, Sherry Vinaigrette	\$15
ORANGE & ARUGULA SALAD — Local Arugula Greens, Orange Supremes, Pickled Red Onions, Savory Goat Cheese tossed in House Sherry Vinaigrette	\$12
SOUP OF THE DAY — Cup \$5 Bowl \$8	
WATERMELON GAZPACHO — Cold Summer Soup Served w/ Grilled Flatbread	\$10



ENTRÉES

SEA BASS — Passionfruit Sauce, Sautéed Spinach, Parsnip Chips	\$28
8 OZ FILET-GF — Tamari Soy Ginger Jus	\$32
HERB ROASTED CHICKEN SUPREME — Chicken Jus, Roasted fingerling Potatoes, Carrots, Parsnips, Onions	\$18
GRILLED FLANK STEAK — Chimmi Churri, Salt Crusted Baked Potato, Garlic Green Beans » Add Cheese, Broccoli and/or Bacon Pieces to Potato +\$1 Each	\$18
CRAB CAKES — House Made Remoulade	\$34
RIBS — Asian Slaw, Salt Crusted Baked Potato » Add Cheese, Broccoli and/or Bacon Pieces to Potato +\$1 Each	\$24
CHICKEN MILANESE — Tender, Lightly Breaded Chicken Served with a Refreshing Spring Salad Finished with Lemon and Parmesan.	\$19
MOROCCAN SEARED SALMON — Chickpea, Caramelized Onion & Golden Raisin Studded Cous Cous, Sumac Roasted Carrots	\$22
MO'S BRAISED SHORT RIBS — Pan Seared, Braised Short Ribs Served With Collared Greens and Creamy Fontina Mac n' Cheese	\$24
TUNA PAPPARDELLE — Sesame Seed Coated, Pan Seared Ahi Tuna, Pappardelle Pasta Topped With Mango-Avocado Chutney	\$18
CURRY CHICKEN BOWL — Carribean Style Curry Chicken Stew, Jasmine Rice Served With Squash & Zucchini Bouquet	\$17
CAULIFLOWER STEAK AGRODOLCE-VG/GF — Lemon Butter, Capers, Golden Raisins, Parsley, Parsnip Puree	\$19

HANDHELDS

Sandwiches/Wraps Served with Choice of Fries, Sweet Potato Fries, Cole Slaw or Side Salad

GRILLED SALMON BLT — Grilled Salmon, Bacon, Tomato, Lettuce, Basil Mayo on Brioche Roll	\$18
LANDING BURGER — Half Pound Certified Black Angus, Lettuce, Tomato, Red Onion, Choice of Cheese on Brioche Roll, Pickle	\$14
TURKEY BURGER — Grilled Turkey Burger, Lettuce, Tomato, Avocado on Brioche Roll	\$14
BLACKENED CHICKEN SANDWICH — Panned Seared with Cajun Mayo and Mango Salsa	\$14

FLATBREADS

TRADITIONAL FLATBREAD — Marinara, Mozzarella » Add Pepperoni \$2	\$10
MARGHERITA FLATBREAD — Mozzarella, Fresh Tomato, Basil, Balsamic Drizzle	\$12
SPINACH ARTICHOKE FLATBREAD — Parmesan, Herb Ricotta Cream	\$12

These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

We offer select gluten-friendly items and can modify others upon request.

Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free.

Before placing your order, please inform your server if you have a food allergy or dietary need.



THE **LANDING**
BAR & GRILLE