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## SOUPS

### Soup Du Jour

Cup or Bowl of Chef's Selections of the day 6/7

### Pumpkin Bisque

Cup or Bowl 5/6

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## BEGINNINGS

### Fried Brussel Sprouts

Raisin River Bacon, Crispy Shallots, Balsamic Vinegar Reduction \$12

### Baked Meatballs and Mozzarella

Grandma's Blend of Beef, Pork, and Veal, Spices, Fresh Mozzarella, Grilled Ciabatta \$13

### Cheese and Charcuterie Board

Chef's Choice of 3 cheeses, Cured Meats, Fig Jam, Fruit, and Olives \$18

### Spinach Artichoke Dip

Baked Creamy Spinach and Artichoke Dip, Grilled Ciabatta, Carrots and Celery \$12

### Tot-chos

Tater Tots, Chorizo, Chipotle Cheddar Cheese Sauce, House Pickled Jalapenos, Black Bean and Corn Salsa, Sour Cream \$14

### Cranberry Pistachio Brie En Croute

Brie, Pistachios, Cranberry Relish, Puff Pastry, Crostini \$12

### Scrapple Fries

Deep Fried Scrapple Sticks, Cheddar Cheese, Fried Egg, Maple Sriracha Dipping Sauce \$13

### Landing Wings

8 House Fried Wings, Choice of Sauce: Buffalo, Old Bay, Maple Sriracha, Hot Honey Garlic, BBQ, Gochujang, Garlic Parm, Jerk, Salt & Vinegar, Asian Plum Sauce \$15

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## SALADS

*Add to any salad, Grilled Chicken \$7, Shrimp \$8, Salmon \$12 Steak \$14*

### GF Eastern Shore Cobb

Mixed Greens, Avocado, Fresh Roasted Corn, Tomato, Bacon, Hard Boiled Egg, Jumbo Lump Crab, Avocado Lime Ranch Dressing \$22

### Fork and Knife Caesar Salad

Whole Leaf Romaine, Pecorino, Torn Ciabatta, Lemon, House Caesar Dressing. \$10

### Southwest Chicken Tender Salad

Mixed Greens, Black Bean and Corn Salsa, Cherry Tomatoes, Cheddar Jack Cheese, Chipotle Ranch, HomeStyle Tenders \$14

### Arugula and Pear Salad

Arugula, Goat Cheese, Candied Pecans, Roasted Pears, Dried Cranberries, Cranberry White Balsamic Vinaigrette \$13

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## HANDHELDS

*Choice of Fries, Fresh Fruit or House Slaw*

### Grilled Salmon BLT

Grilled Salmon, Lemon Basil Aioli, Bacon, Bib lettuce, Tomato, Brioche Bun \$18

### Proscuitto and Pear

Proscuitto, Sliced Pear, Herbed Goat Cheese, Arugula, and Honey on Baguette \$14

### Meatloaf Stack

Bacon wrapped Meatloaf, Maple Sriracha Glaze, Bib Lettuce, Tomato, Ciabatta \$13

### California Turkey Burger

Grilled Turkey Burger, Lettuce, Tomato, Avocado, Brioche Bun \$13

### Classic Cheese Burger

Grilled Brisket Short Rib Blend Patty, Cheddar Cheese, Bib Lettuce, Tomato, Brioche Bun Add Bacon \$2 \$12

### Plantation Burger

Grilled Brisket Short Rib Blend Patty, Fried Green Tomato, Pimento Cheese, Brioche Bun \$13

### Shrimp Salad Sandwich

Classic Shrimp Salad, Bib Lettuce, Tomato, Toasted Brioche Bun \$13

### Prime Rib French Dip

Toasted Sub Roll, Shaved Prime Rib, Horseradish Aioli, Caramelized Onion, Au Jus \$13

### Beyond Burger

Grilled Plant Based Beyond Burger, Bib Lettuce, Tomato, Red Onion \$11

### Decadent Grilled Cheese

Bricoché, Brie, Granny Smith Apple, Fig Jam \$13



THE **LANDING**  
BAR & GRILLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”  
20% Gratuity added to parties of 8 or more.  
Separate checks limited to two per table.*

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## ENTRÉES

*All Entrées served with Warm Dinner Rolls*

### **Meatloaf**

Samantha's Savory Blend of Beef, Pork and Veal, Bacon Wrapped , Roasted Fingerling Potatoes, Gravy, Chef 's Vegetable \$23

### **GF Pan Roasted Halibut**

Bacon, Tomato, and Arugula Hash, Tomato Vinaigrette \$28

### **GF Honey Chipotle Glazed Salmon**

Honey Chipotle Glazed Salmon, Herbed Rice, Garlic Green Beans \$23

### **Grass Fed Strip Steak**

12 oz Grilled Strip Steak, Blackberry Demi Glace, Mashed Potato, Asparagus \$29

### **Curry Chicken Pot Pie**

Coconut Curry Chicken, Carrots, Celery, Onion, Potato, Puff Pastry \$22

### **GF Pork Chop**

10 oz Grilled Bone in Pork Chop, Apple Butter, Bacon Bits, Mashed Potato, Chef's Vegetable \$26

### **GF Rack of Lamb**

Porcini Dusted Rack of Lamb, Cranberry Port Wine Reduction, Wild Mushroom Risotto, Asparagus \$29

### **Oktoberfest Half Chicken**

Half Roasted Chicken, Oktoberfest Jus, German Potato Salad, Garlic Green Beans \$24

### **Red Wine Cranberry Braised Short Rib**

Braised Short Rib, Candied Brussel Sprouts, Mashed Potato \$29

### **Sweet Potato Ravioli**

Sweet Potato Ravioli, Chorizo, Wild Mushroom, Boursin Cream, Curried Pepitas \$25

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## PIZZAS

*12" Hearth Baked Crust*

### **Traditional Pizza**

Marinara, Mozzarella \$12  
– add Pepperoni for \$2 more

### **Margherita Pizza**

Mozzarella, Heirloom Tomatoes, Basil, Balsamic Drizzle \$14

### **BBQ Chicken Pizza**

Grilled Chicken, BBQ Sauce, Mozzarella, Red Onion \$14

### **Wild Mushroom**

Wild Mushrooms, Caramelized Onions, Alfredo, Finished with a Lemon Thyme Olive Oil \$14

### **Pesto Chicken**

Grilled Chicken, Pesto, Roasted Red Pepper, Mozzarella \$14

### **Braised Short Rib**

Braised Short Rib, Boursin Spread, Crispy Shallots, Micro Basil \$15



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