

APPETIZERS

Fried Brussel Sprouts <i>Bacon, Shaved Parmesan, Balsamic Syrup</i>	\$12
Deviled Eggs <i>Classic Deviled Egg with Bacon & Chives</i>	\$7
Beet Tartare <i>Roasted Beets, Capers, Cornichons, Parsley, Wonton Crisps</i>	\$12
Pimento Cheese Dip <i>Served with Pretzel Bites</i>	\$14
Cheese and Charcuterie Board <i>Chef's Choice of Cheeses, Dried Fruit</i>	\$18
The Landing Crab Dip <i>Toasted Baguette</i>	\$15
Hand Cut Chicken Tenders <i>Choice of Sauce: Buffalo, Old Bay, Maple Sriracha, Hot Honey Garlic, BBQ, Garlic Parm</i>	\$14
Landing Wings <i>Choice of Sauce: Buffalo, Old Bay, Maple Sriracha, Hot Honey Garlic, BBQ, Garlic Parm</i>	\$15
Landing Quesadilla <i>Garlic & Herb Tortilla, Sautéed Peppers and Onions, Pepper Jack Lime Chicken 5 Shrimp de la Parilla 8</i>	\$10
Margherita Flatbread <i>Mozzarella, Fresh Tomato, Basil, Balsamic Drizzle</i>	\$12
Traditional Flatbread <i>Marinara, Mozzarella Add Pepperoni \$2</i>	\$10



THE **LANDING**
BAR & GRILLE

SALADS

Chicken 5 | Shrimp 8 | Salmon 8

House Salad <i>Spring Mix, Grape Tomatoes, English Cucumber, Red Onion, House Made Croutons</i>	\$6
Cobb Salad <i>Fresh Romaine, Avocado, Fresh Roasted Corn, Red Onion, Tomato, Bacon, Hard Boiled Egg, Blue Cheese Crumbles</i>	\$16
The Wedge <i>Baby Iceberg, Bacon, Grape Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing</i>	\$13
Caesar Salad <i>Chopped Romaine, Fresh Grated Parmesan, House Made Croutons, Caesar Dressing</i>	\$12
Roasted Beet Salad <i>Arugula, Red & Golden Beets, Candied Pecans, Goat Cheese, Fresh Basil, Balsamic Syrup</i>	\$13

Dressings: 1000 Island, Ranch, Blue Cheese, Balsamic Vinaigrette, Zesty Italian or Caesar

ENTRÉES

All Entrées Served With Chef's Daily Featured Accompaniments Unless Noted

Fresh Catch

Catch of the Day with Chef's Daily Preparation

MKT

Crab Cakes

Remoulade



\$34

Miso Glazed Salmon

Jasmine Rice and Garlic Bok Choy

THE **LANDING**
BAR & GRILLE

\$24

Mongolian Pork Chop

\$24

Chicken Milanese

Tender, Lightly Breaded Chicken Served with a Refreshing Spring Salad Finished with Lemon and Parmesan.

\$19

Pasta Primavera

Seasonal Vegetables tossed with Penne, Light Garlic Cream, Fresh Parmesan, Herbs

— Chicken 5 | Shrimp 8 | Salmon 8

\$17

8 oz Filet

Mushroom Demiglace

\$32

HANDHELDS

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

Grilled Salmon BLT

Grilled Salmon, Bacon, Tomato, Lettuce, Basil Mayo on Toasted Ciabatta

\$18

Grilled BBQ Chicken Sandwich

Applewood Smoked Bacon, Provolone served on Brioche Bun

\$15

Turkey Burger

Grilled Turkey Burger, Lettuce, Tomato, Avocado, Garlic Soy Mayo on Toasted Ciabatta

\$14

Landing Burger

Half Pound Certified Black Angus, Lettuce, Tomato, Red Onion, Choice of Cheese on Brioche Bun, Dill Pickle

\$14

DESSERT

Please Ask Your Server For Chef's Daily Dessert Features

"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."