

## APPETIZERS

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

## SALADS

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

<b>House Salad</b> <i>Spring Mix, Grape Tomatoes, English Cucumber, Red Onion, Croutons</i>	\$8
<b>Cobb Salad</b> <i>Fresh Romaine, Avocado, Fresh Roasted Corn, Red Onion, Tomato, Bacon, Hard Boiled Egg, Blue Cheese Crumbles</i>	\$16
<b>Shaved Brussels Sprouts Salad</b> <i>Butternut Squash, Toasted Pecans and Pickled Red Onions</i>	\$14
<b>The Wedge</b> <i>Baby Iceberg, Bacon, Grape Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing</i>	\$13
<b>Caesar Salad</b> <i>Chopped Romaine, Fresh Grated Parmesan, Croutons, Caesar Dressing</i>	\$12
<b>Roasted Beet Salad</b> <i>Arugula, Red &amp; Golden Beets, Candied Pecans, Goat Cheese, Fresh Basil, Balsamic Syrup</i>	\$13

## ENTRÉES

<b>Fresh Catch</b> <i>Catch of the Day with Chef's Daily Preparation</i>	MKT
<b>Cauliflower Steak Agrodolce-VG/GF</b> <i>Lemon Butter, Capers, Golden Raisins, Parsley, Parsnip Puree</i>	\$19
<b>Crab Cakes</b> <i>House Made Remoulade</i>	\$34
<b>Miso Glazed Salmon-GF</b> <i>Jasmine Rice and Garlic Bok Choy</i>	\$24
<b>8 oz Filet-GF</b> <i>Tamari Soy Ginger Jus</i>	\$32
<b>Mongolian Pork Chop-GF</b> <i>Finished in Savory, Sweet Mongolian Sauce made with Tamari</i>	\$24
<b>Chicken Milanese</b> <i>Tender, Lightly Breaded Chicken Served with a Refreshing Spring Salad Finished with Lemon and Parmesan.</i>	\$19
<b>Pasta Primavera</b> <i>Seasonal Vegetables tossed with Penne, Light Garlic Cream, Fresh Parmesan, Herbs</i> — Chicken 5   Shrimp 8   Salmon 8   Flank Steak 8	\$17



THE **LANDING**  
BAR & GRILLE

## HANDHELDS

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

<b>Grilled Salmon BLT</b> <i>Grilled Salmon, Bacon, Tomato, Lettuce, Basil Mayo on Brioche Roll</i>	\$18
<b>Grilled BBQ Chicken Sandwich</b> <i>Applewood Smoked Bacon, Provolone served on Brioche Roll</i>	\$15
<b>Turkey Burger</b> <i>Grilled Turkey Burger, Lettuce, Tomato, Avocado on Brioche Roll</i>	\$14
<b>Landing Burger</b> <i>Half Pound Certified Black Angus, Lettuce, Tomato, Red Onion, Choice of Cheese on Brioche Roll, Pickle</i>	\$14

*"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."*