



# THE LANDING

## DINNER

### APPETIZERS

#### POTATO SKINS

Topped with Bacon, Cheddar, Green Onions, and Sour Cream  
\$ 8

#### SOUTHWEST CHICKEN EGG ROLLS

Served with Sour Cream  
\$ 10

#### ONION RINGS

\$ 6

#### SPINACH DIP

Served with Tortilla Chips  
\$ 9

#### CHEESE CURDS

Served with Marinara  
\$ 7

#### SAMPLER PLATTER

Southwest Chicken Egg Rolls, Cheese Curds, Hot Honey Chicken Strips, and Potato Skins  
\$ 16

### SOUP & SALAD

#### CHEF'S SPECIAL RECIPE SOUPS

Soup of the Day  
\$ 4

Tomato Basil Bisque  
\$ 4

French Onion  
\$ 6

#### SPINACH SALAD

Spinach, Orange Segments, Toasted Almonds, Red Bell Peppers, and Cherry Tomatoes with a Citrus Vinaigrette  
\$ 10

#### BONUS SALAD

Mixed Greens with Ham, Turkey, Shredded Colby White Cheddar, Tomato, Bacon, and Chopped Egg  
\$ 12

#### HEART OF CAESAR

Romaine Hearts, Shaved Parmigiana Reggiano, and Garlic Croutons  
\$ 8

#### MICHIGAN SALAD

Mixed Greens, Dried Cherries, Julienned Apples, Blue Cheese, Walnuts, and Cherry Heirloom Tomatoes  
\$ 10

#### SIDE SALAD

Mixed Greens, Tomato, Cucumber, Julienned Carrots, and Shredded Pinconning Cheese Blend  
\$ 5

#### LANDING WEDGE

Iceberg Wedge, Bacon, Chives, Blue Cheese, Tomatoes, Ranch, and Balsamic Reduction  
\$ 10

Add to your Salad:      Chicken \$6      Shrimp \$7      4 oz. Salmon \$10



# THE LANDING

## DINNER

### FROM THE FARM

#### SEARED PETITE TENDER STEAK

8 oz. Sous Vide USDA Choice Cut, Brandy Cream Pan Sauce, Vegetable of the Day, and Mashed Potatoes  
\$ 20

#### GRILLED RIBEYE

12 oz. USDA Choice Cut, Garlic Herb Butter, Vegetable, and Baked Potato  
\$ 26

#### ROASTED BONELESS HALF CHICKEN

Served with Natural Sauce, Grilled Asparagus, and Mashed Potatoes  
\$ 21

#### SMOKED ST. LOUIS RIBS

Cherry BBQ Sauce, Peppadew Slaw, and Choice of Side  
*Half Rack \$ 22 Full Rack \$33*

#### SMOKE HOUSE BURGER

8 oz. Prime Burger, Smoked Brisket, Applewood Smoked Bacon, 3 Cheese Mornay, Lettuce, Tomato Jam, and Crispy Onions. Choice of Fries or Sweet Potato Fries  
\$18

#### CLASSIC CHEESEBURGER

8 oz. Prime Burger, Pinconning Cheese, Lettuce, Tomato, Pickle, and Onion, With Choice of Fries or Sweet Potato Fries  
\$15

#### BLACK BEAN NAPOLEON

Two Black Bean Patties, Pico De Gallo, Avocado, Sour Cream, Tomato Sauce, and Fried Tortilla Strips  
\$16

### FISH ENTREES

#### PAN SEARED SALMON

Wild Rice with Peppers, Pearl Onions, Peas and Asparagus, Tomato Coulis, and a Garlic Honey Glaze  
\$ 25

#### LOCAL CAUGHT FISH FRY

With a Cajun Remoulade, Peppadew Slaw, and French Fries  
\$ 18

### PASTA

#### SMOKED BRISKET MAC & CHEESE

3 Cheese Mornay, Cavatappi Noodles, and Crispy Onions  
\$ 15

#### SHRIMP LINGUINE PROVENCAL

Tomato, Garlic, Herbs, and Wilted Spinach  
\$18

#### PENNE PASTA PRIMAVERA

Blistered Cheery Tomatoes, Bell Peppers, Pearl Onions, Peas, Asparagus, Lemon Butter Sauce, Fine Herbs, and Fried Capers  
\$14

Add to your Pasta:

Chicken \$6    Shrimp \$7    Salmon \$10

### SIDES

Mashed Potatoes, Baked Potato, French Fries, or Sweet Potato Fries

Premium Sides: Onion Rings, Vegetable of the Day, Asparagus or Wild Rice

*\*Premium Sides are an additional \$3 when substituted for any Entrée Side*