



# THE LANDING

## LUNCH

### 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

#### BLACKENED SALMON SPINACH SALAD

Spinach, Orange Segments, Toasted Almonds, Red Bell Peppers, and Cherry Tomatoes with a Citrus Vinaigrette  
\$ 16

#### BONUS SALAD

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

#### HEART OF CAESAR

Romaine Hearts, Shaved Parmigiano-Reggiano, and Garlic Croutons  
\$ 8

#### SIDE SALAD

Mixed Greens, Tomato, Cucumber, Julienned Carrots, Cheddar Cheese, Choice of Dressing \$ 5

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

### PASTA

#### HOT HONEY CHICKEN MAC & CHEESE

3 Cheese Mornay, Cavatappi Noodles, Chives  
\$ 13

#### SHRIMP LINGUINE PROVENCAL

Tomato, Garlic, Herbs, and Wilted Spinach  
\$16

#### PENNE PASTA PRIMAVERA

Blistered Cherry Tomatoes, Bell Peppers, Pearl Onions, Peas, Asparagus, Lemon Butter Sauce, Fine Herbs, and Fried Capers  
\$12



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## SANDWICHES

Sandwiches are Served with French Fries or Sweet Potato Fries  
Onion Rings or Side Salad are an additional \$3

### SMOKE HOUSE BURGER

8 oz. Prime Burger, Smoked Brisket,  
Applewood Smoked Bacon, 3 Cheese  
Mornay, Lettuce, Tomato Jam, and Crispy  
Onions \$18

### CLASSIC CHEESEBURGER

8 oz. Prime Burger, Pinconning Cheese,  
Lettuce, Tomato, Pickle, and Onion \$15

### BBQ SMOKED PULLED PORK

Apple Wood Smoked Pork topped with Cherry  
BBQ Sauce and Peppadew Slaw \$13

### REUBEN

Sliced Corn Beef, Swiss Cheese,  
Sauerkraut, Thousand Island Dressing \$14

### TURKEY CLUB WRAP

Roasted Turkey, Pepper Mayo, Lettuce, Tomato, Avocado, Swiss Cheese, on a Sundried  
Tomato Tortilla \$13

### ROAST BEEF DIPPER

Shaved Beef, Caramelized Onions,  
Mushrooms, Swiss Cheese, with Caramelized  
Onion Jus \$16

### GRILLED CHICKEN PITA

Cucumber Dill Mayo, Feta, Lettuce,  
Tomato, and Red Onion \$12

### PARMESAN CRUSTED GRILLED CHEESE

Pinconning Cheese, Parmesan, and  
American Cheese on Pinconning Cheese  
Bread \$9

### PATTY MELT

Caramelized Onions, Mushrooms, Swiss  
Cheese, with a Spicy Mustard Sauce on  
Toasted Rye \$16

## ENTREES

### SEARED PETITE TENDER STEAK

8 oz. Sous Vide USDA Choice Cut, Brandy  
Cream Pan Sauce, Vegetable of the Day, and  
Mashed Potatoes  
\$ 19

### LOCAL CAUGHT FISH FRY

With a Cajun Remoulade, Peppadew Slaw,  
and French Fries  
\$ 15

### PULLED PORK NACHO

Fried Corn Tortillas, 3 Cheese Mornay,  
Lettuce, Pico De Gallo, Sour Cream, Avocado.  
Garnished with Pork Rinds.  
\$14

### CHICKEN SCALOPPINI MARSALA

Served with Wild Rice, Grilled Asparagus, and  
Cherry Tomato Confit  
\$17