



THE LANDING

DINNER

APPETIZERS

TRUFFLE WEDGES

Parmigiano-Reggiano, Truffle Mayo, Rosemary, and Thyme \$10

STEAK & CHEESE CRUNCH ROLLS

Served with Beer Cheese \$ 10

ONION RINGS

Served with Ranch \$ 6

SPINACH DIP

Served with Naan Dippers \$12

CHEESE CURDS

Served with Marinara \$8

FRIED CALAMARI

Clam Bolognese with Basil Oil \$12

MEDITERRANEAN PLATTER

Hummus, Pita, Tabbouleh, Feta Cheese, Cucumber, Tomato, Olives, Peppadew Peppers \$12

SOUP & SALAD

CHEF'S SPECIAL RECIPE SOUPS

Soup of the Day \$5

French Onion \$7

MIXED GREENS STRAWBERRY SALAD

Spinach, Lettuce, Strawberries, Tomatoes, Feta, Red Onion, Toasted Almonds, with a Berry Poppy Seed Vinaigrette

\$ 12

MICHIGAN SALAD

Mixed Greens, Dried Cherries, Granny Smith Apples, Feta, Walnuts, and Cherry Heirloom Tomatoes

\$ 12

CAPRESE SALAD

Mixed Greens, Tomatoes, Fresh Burrata, Basil Oil and Balsamic Reduction

\$12

SIDE SALAD

Mixed Greens, Tomato, Cucumber, Carrots, Cheddar Cheese, with Choice of Dressing

\$ 5

BONUS SALAD

Mixed Greens with Ham, Turkey, Shredded Cheddar, Tomato, Bacon, and Sliced Egg

\$ 12

Add to your Salad

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

SIDES

Mashed Potatoes
Baked Potato

Sweet Potato Fries
French Fries
Onion Rings

Vegetable of the Day
Asparagus
Wild Rice

Side Salad
Cottage Cheese



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DINNER

FARM ENTREES

Farm Entrees are Served with a Choice of Two Sides unless otherwise noted

SEARED BISON SIRLOIN MEDALLIONS

Served with Wild Mushroom Risotto, Demi-Glace, Crispy Onions, no Choice of Sides
\$ 26

GRILLED RIBEYE

12 oz. USDA Choice Cut Ribeye Grilled with Garlic Herb Butter
\$ 26

NEW YORK STRIP

12 oz. Grilled New York Strip
\$24

CONFIT CHICKEN DUO

Leg and Thigh Confit, Frenched Roasted Breast, Natural Sauce
\$24

BONE IN PORK CHOP

Bone in Pork Chop Served with Apple Bourbon Glaze
\$22

PRETZEL BURGER

8 oz. Burger, Beer Cheese, Bacon, Crispy Onions, Peppadews, on a Pretzel Bun, with One Side
\$18

CLASSIC CHEESEBURGER

8 oz. Burger, Pinconning Cheese, Lettuce, Tomato, Pickle, and Onion, with One Side
\$15

FISH ENTREES

PAN SEARED SALMON

Butterscotch Bourbon Glaze and Two Sides
\$ 25

LOCAL CAUGHT CATFISH

Prime Cut Catfish Deep Fried, with Tartar Sauce, Peppadew Slaw, and French Fries
\$ 18

DAILY FISH CREATION

Market Fish of the Day served with Chef's Choice of Sides

PASTA

BLACKENED CHICKEN & VENISON SAUSAGE

Tortellini, Peppers, Onions, Mushrooms, and Parmesan Cream
\$20

PENNE ALLA VODKA

Creamy Tomato Vodka Sauce, Parmigiano-Reggiano, & Parsley
\$ 15

SEAFOOD BOLOGNESE

Pappardelle Pasta, Shrimp, Scallops, Mussels, Salmon, Calamari, Clams, and Basil Oil
\$28

Add to your Pasta:

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