The Landing

From The Garden

Soup du Jour *Chef's Daily Selection* — C 7 | B 9

The Landing House Salad V | HH *Gem Lettuce, Endive, Arugula, Roma Tomatoes, Valentine Radish Parmesan Copeaux, Croutons, Champagne Vinaigrette* — 13

Caesar Salad *Romaine, Parmesan, Herb Croutons, Caesar Dressing* — 13

The Wedge GF *Iceberg, Smoked Bacon, Tomatoes, Red Onions, Gorgonzola Cheese, Blue Cheese Dressing* — 14

NEW **Lentil Salad** GF *Green Lentils, English Cucumbers, Tomatoes, Red Onion, Roasted Red Pepper, Feta, Parsley Baby Spinach, Lemon-Honey Mustard Vinaigrette* — 15

NEW **Baked Goat Cheese Salad** *Crispy Baked Goat Cheese, Mixed Greens, Strawberries, Toasted Almonds, Red Onion Honey Drizzle, Sherry Vinaigrette* — 16

NEW **Little Gem Lettuce Salad** *Watermelon Radish, Avocado, Sugar Snap Peas, Parmesan, Foccacia Croutons Green Goddess Dressing* — 14

Add To Any Salad Grilled or Blackened: 6 oz. Chicken 8 | 4 oz. Mahi-Mahi 11
4 oz. Salmon 12 | 3 ea. Shrimp 12 | 4 oz. Filet Mignon 22

To Start

NEW **Cilantro Lime Chicken Wings** *Butter, Honey, Lime, Hot Sauce, Garlic, Cilantro, Scallions* — 16

NEW **Tabbouleh** *Bulgar Wheat, Lemon, Garlic, Parsley, Mint, Cilantro, Tomato, Cucumber, Red Pepper, Olives, Hummus Warm Toasted Pita* — 16

NEW **Charred Spanish Octopus** *Spice Roasted Potatoes, Heart of Palm, Black Bean Salad, Lemon Herb Yogurt Romesco Sauce* — 22

NEW **Parmesan Crusted Artichokes** V | GF *Garlic Butter, Lemon, Herbs, Lemon-Garlic Aioli* — 18

NEW **Pan Seared Foie Gras** *Red Wine Poached Pears, French Toast, Caramelized Hazelnuts, Lingonberry Sauce* — 34



NEW **Crispy Tuna Tartar** *Crispy Rice Cakes Topped with Tuna Tartar, Avocado, Sriracha Mayo Sesame Seeds, Scallions* — 20

Skewers



NEW **Greek Grilled Chicken Skewers** GF *Greek Salad, Feta, Red Wine Vinaigrette* — 16

NEW **Thai Style Grilled Pork Skewers** GF *Thai Marinated Slaw, Coconut Glaze, Mandarin Oranges, Cilantro* — 16

NEW **Caribbean Seafood Skewers** GF *Lightly Blackened Mahi, Scallop, Shrimp, Pineapple Chutney, Avocado Drizzle* — 22

NEW **Korean Beef Skewers** *Korean Marinated, Cucumber Banchan, Sesame, Scallion, Korean BBQ Sauce* — 18

CRUDO
RAW OR COOKED

New

Served by the Piece GF



Colossal Shrimp Cocktail	5 Ea
Ceviche of the Day	6 ea
Tuna Poké	6 Ea

Rolls



California Roll GF	*Cucumber, Crab, Avocado*	18
Spicy Tuna Roll GF	*Carrot, Cucumber, Tuna*	16
Spicy Salmon Roll GF	*Carrot, Cucumber, Salmon*	16
Dragon Roll GF	*Unagi, Cucumber, Avocado, Tempura Shrimp, Tobiko*	18
Kryptonite Roll GF	*Spicy Crab, Scallop, Avocado, Seared Tuna*	18
Volcano Roll GF	*Crab, Avocado, Salmon, Bonito Flakes*	18

V - Vegetarian | HH - Heart Healthy | GF - Gluten Free

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness. Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve.

03
13
24

Dinner

Flatbread

- new Steak and Blue Cheese — *Horseradish Cream Sauce, Caramelized Onions, Mushrooms, Arugula, Mozzarella* — 18
- new Shrimp Scampi Flatbread — *Shrimp, Garlic, Chili Flakes, Lemon, Mozzarella, Parmesan, Parsley* — 18
- new Wild Mushroom V — *Caramelized Wild Mushrooms, Caramelized Onions, Blue Cheese, Parmesan, Arugula Truffle Oil* — 16
- BBQ Chicken — *Shredded Chicken, BBQ Sauce, Red Onion, Mozzarella, Avocado* — 16
- Margherita V — *Tomato Sauce, Mozzarella, Tomatoes, Basil, Parmesan* — 15

Composed Dishes

- Grilled Filet of Beef GF — *Potato Purée, Asparagus, Braised Fennel, Red Wine Reduction* — 50
- Ribeye Steak Frites — *12 oz Grilled Ribeye, French Fries, Maitre d'hotel Butter* — 56
- JL Prime Black Angus Burger — *8oz. Custom Blended Patty, Lettuce, Tomato, Red Onion, Choice of Cheese: Feta Swiss, Cheddar, American, Provolone; Toasted Potato Bun, French Fries, Coleslaw* — 17
- Impossible Veggie Burger V — *Asian Marinated Portobello Mushroom Stuffed Impossible Patty, Avocado, Lettuce Tomato, Red Onion, Tzatziki, Toasted Potato Bun, French Fries, Coleslaw* — 17
- new Lightly Blackened Mahi Sandwich — *Lightly Blackened Mahi, Avocado, Lettuce, Red Onion, Tomato Tartar Sauce, Potato Bun, French Fries, Coleslaw* — 21
- New England Style Lobster Roll — *Maine Lobster Salad, Citrus Mayonnaise, Toasted Potato Bun Housemade Chips, Coleslaw* — 36
- new Turkey Chili — *Sour Cream, Jalapeño, Cheddar Cheese, Avocado, Cilantro, Spring Onions, Corn Muffins* — 28
- new House Smoked St. Louis Style Ribs GF — *French Fries, Cole Slaw, BBQ Sauce* — 34
- new Miso Cod GF — *Sesame-Ginger Stir Fried Asian Vegetables with Bok Choy, Asian Sautéed Mushrooms, Jasmine Rice Miso Sauce* — 36
- new Lemon and Dill Baked Salmon GF — *Parmesan Risotto, Roasted Caulifower Hearts, Grilled Lemon Tart Cherry Vinaigrette* — 34
- new Lemon White Wine Risotto GF — *Parmesan, Asparagus, English Peas, Crispy Prosciutto Crunchy Apple and Mache Salad, Horseradish Brown Butter Sauce* — 28
- new Italian Sausage Rigatoni — *Shallot, Garlic, Chili Flakes, Rosé Sauce, Parmesan* — 28
- Envelopes V — *Ricotta, Mascarpone, Spinach, Parmesan, San Marzano Sauce* — 24

Wok My Way GF

Stir-Fried Asian Vegetables
Jasmine Rice, Japanese Sauce

Steak 36 | Shrimp 34 | Chicken 28 | Vegetarian 24

Seafood Sautéed Your Way

Choice of Sides, Choice of Daily Sauce

Salmon 34 | Jumbo Shrimp 34 | Scallops 44

Accompaniments

- new Roast Brussels Sprouts GF — *Bacon, Onion, Parmesan* — 8
- new Wild Mushroom Medley V | GF — *Shallot, Garlic, Parsley* — 9
- new Stir Fried Bok Choy V | GF — *Japanese Sauce, Scallions, Sesame Seeds* — 8
- new Asparagus Puff Pastry Bundle — *Parmesan, Prosciutto* — 8
- new Potato Gratin V | GF — *Cream, Garlic, Parmesan* — 8
- Creamed Spinach V | GF — *Parmesan* — 8

Sides

Whipped Potato	7	Baked Sweet Potato	7	Sweet Potato Fries	7
Jasmine Rice	7	Broccoli	7	Truffle Parm Fries	8
baked Potato	7	French Fries	7	Onion Rings	8