



THE LANDING

DINNER

APPETIZERS

CHEESE CURDS

House Made Marinara or Ranch \$9

CRISPY TEMPURA SHRIMP

Served with Sweet Chili Sauce \$12

ONION RINGS

Served with Ranch \$6

MUSHROOM TARTINE

Grilled Everything Sourdough, Garlic and Herb Boursin, Melted Leeks, Parmesan, Basil \$13

SMOKED SALMON DIP

Served with Crostini \$13

JALAPENO POPPER DIP

Served with Crostini \$13

STEAK CUT CALAMARI

With Remoulade Sauce and Chives \$12

MEDITERRANEAN TRIO

Hummus, Tabbouleh, Baba Ghanoush, Naan Bread, Kalamata Olives, Feta, Sweet Drop Peppers \$12

SOUP & SALAD

CHEF'S SPECIAL RECIPE SOUPS

Soup of the Day \$6

French Onion \$8

Tomato Basil \$6

SOUTHWEST CHEF SALAD

Chilled Blackened Chicken, Black Bean and Roasted Corn Pico, Bacon, Hard Egg, Pepper Jack, Avocado, Tortilla Strips, with Cilantro Lime Chipotle Ranch \$14

GREEK SALAD

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Pickled Red Onion, Banana Peppers, Sweet Drop Peppers, Feta, Lemon Oregano Vinaigrette \$12

MICHIGAN SALAD

Mixed Greens, Dried Cherries, Granny Smith Apples, Feta, Walnuts, Cherry Tomatoes \$13

CAESAR SALAD \$12

SIDE SALAD \$5

PROTEIN UPGRADES

Chicken \$6 Shrimp \$8 Salmon \$16

Flank Steak \$12 Sea Scallop \$7 each

Add 1/2 Rack of Ribs to any Entrée \$14

Dressings: Ranch, Bleu Cheese, Italian, French, Honey Mustard, 1000 Island, Fat Free Ranch, Balsamic Vinaigrette

SIDES

Mashed Potatoes
Baked Potato
Sidewinder Fries

Sweet Potato Fries
French Fries
Onion Rings

Vegetable of the Day
Wild Rice
Mac & Cheese \$3

House or Caesar Salad \$3
Cole Slaw
Cottage Cheese

All Prices Include Tax



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DINNER

FARM ENTREES

CHIMICHURRI FLANK STEAK

Rice, Corn and Bean Pico, Avocado, and Tortilla Strips \$24

NEW YORK STRIP

12 oz. Grilled New York Strip with Two Sides \$32

AIRLINE CHICKEN BREAST

Pan Seared, Brown Butter Sage Polenta, Eggplant Caponata, Prosciutto Crisp \$24

BONE IN PORK CHOP

Bone in Pork Chop Served with Whiskey Peppercorn Glaze and Two Sides \$26

JALAPENO POPPER BURGER

Jalapeno Bacon Jam, Wilson's Sharp White Cheddar, Popper Dip, Lettuce, and Pickled Red Onion \$18

MEATLOAF DINNER

Cream Sherry Mushrooms and Two Sides \$16

BABY BACK RIBS

1/2 Rack Smoked Baby Back Ribs, Jalapeno Corn Bread, and Two Sides \$20

BEVERAGES

Freshly Brewed Coffee, Hot Tea, Milk, Hot Cocoa, Iced Tea, Pepsi Soft Drinks \$2

****FULL BAR MENU AVAILABLE****

FISH ENTREES

PAN SEARED SALMON

Cider Glaze and Two Sides \$28

LOCAL CAUGHT CATFISH

Prime Cut Catfish Deep Fried, with Remoulade, and Two Sides \$22

GRILLED MAHI MAHI

Jerk Seasoned, Pineapple, Bacon Jalapeno Jam, Wild Rice, Coconut Rum Sauce \$28

SEARED SEA SCALLOPS

Gnocchi Carbonara, Peas, Crispy Prosciutto \$34

PASTA

Pastas are Served with a Side Salad

BRAISED SHORT RIB MAC & CHEESE

Cavatappi Noodles, Wilted Spinach, Crispy Leeks \$25

PASTA BOLOGNESE

Mafaldine Pasta, Parmesan Cheese, and Basil \$21

MUSHROOM FRICASSEE

Tortellini, Melted Leeks, Spinach, White Wine and Cream \$19

PROTEIN UPGRADES

Chicken \$6 Shrimp \$8 Salmon \$16
Flank Steak \$12 Sea Scallop \$7 each
Add 1/2 Rack of Ribs to any Entrée \$14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS