

the Landing restaurant

Appetizers

Soup du Jour	\$9
French Onion Soup	\$9
Crab Fondue Jumbo Lump & Lump Crab Meat, Mozzarella & Cheddar Cheeses, Herbed Mayonnaise, Guacamole & Pico de Gallo, Served with Corn Tortilla Chips	\$16
Fried Calamari with Two Sauces, Cilantro Lime Mayo and Marinara	\$16
Buffalo Wings Celery Sticks and Blue Cheese Dressing	\$17
Black Bean Nachos Pico de Gallo, Sour Cream and Avocado Relish	\$17
Add Chicken or Chili \$7	

Flatbreads-\$16 each

- Margarita Style with Tomatoes, Mozzarella Cheese, Fresh Basil & Olive Oil
- Glazed Fig Flatbread with Arugula, Goat Cheese, Balsamic Reduction
- Flatbread of Prosciutto, Caramelized Onions, Goat Cheese, Olive Oil, Cracked Pepper
- Flatbread of Pesto, Tomato, Basil and Mozzarella

Salads

Roasted Pear and Beet Salad Mesclun Greens, Endive, Gorgonzola, Spicy Walnuts, Apple Cider Vinaigrette	\$17
Caesar Salad Romaine, Roasted Garlic Tomatoes, Parmesan Cheese, Croutons, Caesar Dressing	\$16
Add to Any Salad: Chicken \$7 or Shrimp \$13	

Sandwiches

Crab Cake Sliders Lettuce, Tomato, Onion, Side of Remoulade and House Chips	\$21
Turkey BLT on Sourdough Chipotle Mayo and House Chips	\$16
Grilled Chicken Sandwich Drizzled with a Basil Olive Oil, Fresh Mozzarella and Tomato on a Torpedo Roll with House Chips	\$17
Char Broiled 9oz. Hamburger Add American, Swiss, Cheddar, Provolone or PepperJack \$1.00 Add Blue Cheese \$2.00, Served with House Chips	\$19

Entrees

Fish Tacos Blackened Tilapia, Mango-Pineapple Salsa, Cilantro-Lime Slaw, Avocado	\$21
Add a Taco \$5	
Fish & Chips Malt Vinegar, Creole Mayo, House Made Chips	\$18
Shrimp Tacos Grilled Shrimp, Mango-Pineapple Salsa, Cilantro-Lime Slaw, Avocado	\$21
Add a Taco \$5	
Award Winning Chili Filet Tips, Ground Beef and Pork, Andouille Sausage, Beans, Peppers & Corn, Topped with Sour Cream, Cheddar Cheese and Corn Bread	\$17
Half Bowl of Chili \$8	
House Made Spaghetti & Meatballs w/ Marinara & Parmesan	\$20
Grilled Shrimp over Pappardelle Pasta Roasted Tomatoes, Sautéed Spinach In a White Wine Pesto Cream Sauce	\$30
10oz. Peppercorn Crusted NY Strip Steak Garlic Mashed Potatoes, Sautéed Broccoli, Veal Reduction and Herbed Butter	\$30

Kid's Plates

Kids Spaghetti & Meatballs w/ Marinara & Parmesan	\$10
Pasta with Butter or Tomato Sauce	\$9
Chicken Fingers with House Chips	\$9
Pizza for One	\$7
Grilled Cheese with House Chips	\$8

Desserts-\$8

Decadent Brownie Vanilla Ice Cream & Chocolate Sauce
White Chocolate Decadence Vanilla Cake filled with White Chocolate Mousse & Raspberry Preserves
Peanut Butter Explosion Peanut Butter Ganache & Chocolate Mousse, Topped w/ Peanuts & Peanut Butter
Cannoli Cake Layers of Vanilla Cake filled with Cannoli Cream
Dark Side of the Moon Fudge Cake Soaked in Coffee Liqueur, Chocolate Mousse & Covered in Dark Chocolate Ganache
Big Kahuna Cake Vanilla Cake Soaked in Coconut Rum, Filled with Pineapple Mousse & Vanilla Butter Cream, Topped with Toasted Coconut Flakes & White Chocolate Ganache

Notice: Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness