

The Landing
40 Years of Tradition & Innovation

Great Beginnings

Gulf Shores Prawn Cocktail

Jumbo shrimp with zippy cocktail sauce and fresh lemons.....\$7.95

Spinach Artichoke Dip

Artichoke & spinach dip with goat cheese, mozzarella cheese, and Parmesan cheese with special seasonings.
Served with garlic toasted pita points.....\$6.95

MO's Fajita Chicken Quesadilla

Grilled sliced chicken, sautéed red & green peppers, spicy black bean & corn, shredded lettuce, cheese, diced tomatoes, chopped onion, salsa, sour cream & guacamole.....\$7.95

East Coast Style Crab Cakes

Our traditional crab cakes combined with a style from the east, served with chipotle sauce.....\$9.95

Beer Cheese & Liver Pâté

Our "House" Pâté joined up with famous beer cheese.....\$8.95

Seafood Sampler

(4)Jumbo prawn cocktail, (3)seafood stuffed mushrooms, (2)Maryland style crab cakes
served with dipping sauces.....\$11.95

Soup & Salad Selections

Served with a loaf of warm freshly baked bread and creamy whipped butter. Salad dressings available: The Landing's Blue Cheese, House Ranch, French, Fat Free Italian, Raspberry Vinaigrette, Thousand Island and Honey Mustard.

The Landing Steak Soup

Fresh vegetables, Tender Prime Rib in a rich thick beef sauce
Cup \$3.29 Bowl \$4.25

Soup Du Jour

Chef's selection, a new favorite every day
Cup \$2.99 Bowl \$3.99

Chicken Soup

Morsels of tender chicken, fresh vegetables
Cup \$2.99 Bowl \$3.99

Traditional Caesar Salad

Crisp Romaine lettuce, tomatoes, croutons and Parmesan cheese, tossed with a Caesar dressing...\$6.95
Grilled Chicken..... \$8.95.....Grilled Shrimp..... \$10.95.....Grilled Salmon.....\$11.95

The Landing Salad

The "famous" Landing Salad! Crisp Ice Berg lettuce with The Landing's Blue Cheese dressing, topped with bacon, hard boiled egg, and grated Parmesan cheese.....\$7.25
Grilled Chicken..... \$8.95.....Grilled Shrimp..... \$10.95.....Grilled Salmon.....\$11.95

Spicy Beef Salad

Flank strips of beef, cucumber, tomato, fresh mushrooms and green onions atop
mixed greens served with a sesame ginger dressing.....\$8.95

From the Sea & Fresh Water

Served with your choice of soup, Landing salad or Caesar salad, choice of potato and fresh vegetable of the day.

*** Surf & Turf *best price in town...***

Beef tenderloin filet accompanied by a succulent rock lobster tail with clarified butter.....\$24.95

Fresh Walleye Filet

Walleye filet lightly crusted with seasoned flour and sautéed with pecans, served with wild rice.....\$16.95
*Recommended with Wildhurst Chardonnay "Lake County CA" **bottle \$27.00 glass \$7.00***

Lake Perch

Lake Perch, pan-fried or deep fried to perfection, served with wild rice.....\$15.95

Coconut Almond Shrimp

Tasty tempting shrimp, lightly coated with toasted almonds and coconut plum sauce.....\$16.95
*Recommended Babich New Zealand "Sauvignon Blanc" **bottle \$28.00 glass 7.50***

Tilapia Scampi

A generous portion of delicious filets complimented with a butter & garlic sauce.....\$14.95

From The Land

All dinner entrees come with soup or the Landing Salad, Caesar Salad and choice of potato or wild rice.

*** Surf & Turf *best price in town...***

Beef tenderloin filet accompanied by a succulent Rock Lobster tail with clarified butter..... **\$24.95**

*** Prime Rib**

Slow cooked Prime Rib with light seasoning rub. Served with au jus and creamy horseradish sauce.

Queen Cut\$15.95 or King Cut\$19.95

*** New York Strip**

The finest choice of beef, hand selected for tenderness and taste.....**\$16.95**

Served traditionally or choose from one of the following accompaniments

Sautéed sweet peppers, onions and mushrooms...\$18.95 Button mushrooms sautéed and flamed in sherry.....\$19.95

*** Blue Cheese Crusted Filet Mignon with Wild Mushrooms**

A cut above the rest, a beef tenderloin filet served with sautéed wild mushrooms and blue cheese crumbles.....**\$21.95**

Recommended Cellar # 8 Sonoma, CA "Zinfandel" bottle \$27.00, glass \$7.00

*** Center Cut Pork Chops**

Boneless pork chops grilled to perfection, "Michigan Cherry Chutney", accompanied with Almond bread dressing

(2 chops) \$15.95 (1chop) \$11.95

Recommended Mark West Sonoma, CA Pinot Noir bottle \$28.00, glass \$7.50

Pasta and Stir-Fry

Fettuccini Alfredo

Generous serving of fettuccini pasta tossed in Alfredo sauce.....**\$11.95**

Chicken..... \$13.95.....Shrimp.....\$15.95

Oriental Stir Fry

Individually quick cooked to order with fresh oriental-style vegetables served over herbed rice.....**\$10.95**

Chicken.....\$12.95Shrimp.....\$15.95

Recommended Chateau "Grand Traverse" Riesling semi-dry, bottle \$25.00, glass \$6.50

Spicy Shrimp Pasta

Sautéed shrimp, artichokes, red peppers, black olives, tossed in a spicy marina sauce with penne pasta...\$17.50

House Specialties

Home Style Meatloaf

Our version of "Comfort Food" of freshly made meatloaf, mashed potatoes with a brown rich gravy.....**\$11.95**

Traditional Holiday Turkey Dinner

Moist & juicy turkey with sage dressing, mashed potatoes, cranberry relish, and vegetable du jour.....**\$12.95**

Oven Roasted Baked Chicken

Herb-marinated oven roasted half chicken served over sage dressing.....**\$12.95**

Recommended Trivento Argentinean "Chardonnay" bottle \$25.00, glass \$6.50

Wiener schnitzel

A breaded veal steak, pan-fried to golden brown.....**\$15.95**

Grilled Bratwurst

Mild pork & veal sausage, grilled to perfection.....**\$12.95**

Sautéed Chicken Livers

A full pound of chicken livers pan-fried seasoned and topped with onions and wild mushrooms.....**\$11.95**

*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*Cooked to order.

*Executive Chef, Tom Cook and
Dining Room Managers, Vanessa Leer & Jill Bowman Welcome your Comments and Feed Back
Thank You for Dining with Us*