

Small Plates

BRAIDED DINNER ROLLS | 6

homemade braided dinner rolls | herb dipping oil | apple-cinnamon whipped butter

THE DIP | 17

stuffed roasted butternut squash | spinach | roasted garlic ricotta dip | crispy sage | homemade pita chips

SHORT RIB ARANCINI | 19

braised short rib | parmesan risotto | mozzarella | red wine demi glacé | chopped scallions

LOBSTER CRAB CAKES | 21

lobster & crabcakes | citrus remoulade | grilled lemon | diced scallions

BELLA LUNA GREENS | 19

fresh escarole | hot cherry peppers | prosciutto | onions | parmesan | italian bread crumbs

FRIED BRUSSELS SPROUTS | 16

thai chili sauce | crispy pork belly | black garlic aioli | togarashi

CHICKEN WINGS | 17

crispy chicken wings | choice of sauce - buffalo, red ram, calabrian chili BBQ, dill pickled dry rub, garlic parmesan | celery | bleu cheese

Soups & Salads

SOUP DU JOUR | MARKET

BEET & GOAT CHEESE | 16

arugula | roasted beets | goat cheese | candied walnuts | red onions | honey balsamic vinaigrette

APPLE & STEAK SALAD | 21

honeycrisp apples | USDA choice flat iron steak | smoked gouda | candied pecans | house-made garlic croutons | cider-dijon vinaigrette

CAESAR | 14

romaine lettuce | baked garlic croutons | house-made caesar dressing | parmesan

Salad Add-ons

Grilled Chicken | 6

Grilled Shrimp | 10

Salmon | 16

Flat Iron | 10

Handhelds

all sandwiches served with house made chips

LOBSTER ROLL | 32

warm North Atlantic lobster | drawn butter | New England style brioche roll

THE LANDING BURGER | 18

two 4oz smash patties | lettuce | tomato | homemade pickles | onion jam | american cheese | landing sauce

APPLE & FIG GRILLED CHEESE | 16

honeycrisp apples | fig jam | caramelized onions | gruyere cheese | thyme-butter toasted sourdough

FRENCH ONION DIP | 19

shaved prime rib | aged white cheddar | french onion demi glacé | scallions | garlic-herb buttered sub roll | au jus

FRIED CHICKEN & PIMENTO | 17

Sub GF Roll +\$1.50

cajun fried chicken | thick-cut applewood-smoked bacon | warm pimento cheese | homemade pickles | hot honey | brioche bun

FISH & CHIPS | 21

panko crusted fried haddock | hand cut fries | coleslaw | tartar

Add brioche roll +\$2.50

TACOS | MARKET PRICE

check with your server for today's tacos and accoutrement served with house tortillas Sub Corn Tortillas

Sub hand cut fries | \$1.75

Sub sweet potato fries | \$2.50

Sub onion rings | \$2.50

Sub side salad | \$4.00

Entrées

available after 4pm

SHORT RIBS | 44

mushroom and herb-braised short rib | mashed potatoes | button mushrooms | au jus

MAPLE PISTACHIO-CRUSTED SALMON | 36

maple & pistachio-crusted salmon | butternut squash risotto | crispy sage | browned butter

PUMPKIN CURRY & CIDER-GLAZED PORK BELLY | 28

cider-glazed crispy pork belly | long-grain basmati rice | pumpkin curry | crisp squash blossom

RIBEYE RAGU | 34

slow-braised ribeye | rich tomato-red wine ragu | fresh pappardelle | burrata | shaved parmesan

CHICKEN FRANCAISE | 26

pan fried breaded chicken cutlets | lemon butter & sweet sherry wine sauce | linguine

CHICKEN RIGGIES | 24

Brian's Landing riggie sauce | sautéed chicken | hot cherry peppers | scallions | parmesan

Sub shrimp +\$8.00

Weekly Specials

Wednesday

Homemade Pasta Night
Paired with Wine

Thursday

Burger & Brew
Chef's choice burger
& 16oz brew \$23

Friday

Chef's Catch of the Day
Featured seafood dish

Saturday

King Cut Prime Rib
(available after 4pm)

Sunday

Brunch - a la carte
Open at 10am

Bottled Beer		
Labatt Blue	Miller Light	Stella Artois
Labatt Blue Light	Yuengling	Corona Premiere
Coors Light	Heineken	Corona Extra
Michelob Ultra	Peroni	Modelo

House	listed from light to full bodied	
	glass	bottle
CK MONDAVI PINOT GRIGIO	8	24
CK MONDAVI CHARDONNAY	8	24
CK MONDAVI CABERNET	8	24

White / Rosé		
CHANDON LEMON SPRITZ	13	48
Sparkling Wine, Argentina Light-bodied, Zesty and citrusy with herbal notes		
SCHMITT SÖHNE SPÄTLESE	11	32
Riesling, Germany Light-bodied with notes of apricot and peach		
SANTA MARGHERITA		69
Pinot Grigio, Alto Adige Italy Medium-bodied golden delicious apples and citrus		
THE BEACH BY WHISPERING ANGEL	13	36
Rosé, Provence France light-bodied with notes of strawberry and watermelon		
STONELEIGH	13	36
Sauvignon Blanc, New Zeland light-bodied with notes of passionfruit and Lime		
KIM CRAWFORD	14	47
Sauvignon Blanc, New Zealand medium-bodied with notes of citrus and pineapple		
COPPOLA PROSECCO (SPLIT)		13
Prosecco, California medium-bodied with notes of lemon, citrus, and pear		
WHISPERING ANGEL		54
Rosé, Provence France medium-bodied with notes of citrus and strawberry		
KENDALL JACKSON	14	45
Chardonnay, California full-bodied with oak and tropical notes		
VUEVE CLICQUOT BRUT		120
Champagne, Reims France freshness, strength, aromatic richness & silkiness		

Non-Alcoholic Wine		
FRE CHAMPAGNE	9	
FRE ROSÉ	9	

- Beverages
- Fresh Brewed Coffee

Cold Brew Coffee

Espresso

Hot Tea/Iced Tea

Hot Chocolate

Assorted Fruit Juices

Fountain Beverage

Root Beer

Red	listed from light to full bodied	
	glass	bottle
MARK WEST	12	45
Pinot Noir, California light-bodied with notes of black cherry and strawberry		
BELLE GLOS CLARK & TELEPHONE		125
Pinot Noir, Central Coast California medium-bodied with notes of plum and cranberry		
TERRAZAS	11	33
Malbec, Argentina full-bodied with notes of dark berry and chocolate		
SHAFER TD-9		120
Red Blend Napa California full-bodied with notes of plum, coffee, and black cherry		
JUGGERNAUT HILLSIDE '19	13	47
Cabernet Sauvignon, California full-bodied with notes of vanilla and black currant		
TEXTBOOK		66
Cabernet Sauvignon, Napa Valley California full-bodied with notes of black currant and plum		
FLORA SPRINGS WINERY '18		159
Cabernet Sauvignon, Napa California full-bodied with notes of black fruit & licorice		
CAYMUS '20		189
Cabernet Sauvignon, Napa California full-bodied with notes of berries and cocoa		
NICKEL & NICKEL '18		189
Cabernet Sauvignon, Napa California full-bodied with notes of plum and raspberry		

Mocktails (zero proof cocktails)		
MAPLE PALMER		9
lemonade, apple cider, maple		
NA MULE		11
ginger beer, pear nectar, cinnamon simple, fresh lime		
NA MARG		11
zero proof tequila, apple cider, cinnamon, lemon & lime, cinnamon sugar rim		
NA SPRITZ		11
zero proof champagne, vanilla simple, pear nectar, club		
DIRTY APPLE CRISP SODA		8
apple crisp, gingerale, brown sugar & cinnamon cold foam		