

THE LANDING RESTAURANT

APPETIZERS

TUNA DUET*

Seared Ahi Tuna/Aji Amarillo/Avocado Crème

Ahi Tuna Spaghetti

\$18

LOBSTER & CRAB DUET

Lobster Crab Fritters/Lobster Crab Dumplings

Spicy Lobster Ginger Sauce/Asian Dipping Sauce

\$16

SCALLOP BENEDICT*

Pan Seared Sea Scallops/Crab Hollandaise/Lardon

\$16

THAI BASIL MUSSELS*

Fresh PEI Mussels/Coconut Milk/Lemongrass/Thai Basil

Saffron/Grilled Ciabatta

\$14

BUFFALO WING EGGROLLS

Grilled Buffalo Chicken/Celery/Carrots/Blue Cheese/Risotto

Spicy Blue Cheese Crème Sauce

\$13

FAR EAST CHICKEN

Asian Chicken/Crispy Sushi Rice Cake/Daikon Sprouts/Roasted Peanuts

\$12

BRUSCHETTA

Basil Tomatoes/Fresh Mozzarella/Goat Cheese/Parmesan Cheese/Grilled Ciabatta

\$12

DUCK FAT POMMES FRITES

Assorted Dipping Sauces

\$8

SALADS

CLASSIC CAESAR

Romaine Hearts/Caesar Dressing/Pecorino Romano/Crostini

Small \$8

Entrée \$12

BRUNO'S MIXED GREENS

Field Greens/Basil Tomatoes/Corn/Spicy Pecans/Medjul Dates/Citrus Vinaigrette

Small \$8

Entrée \$12

Add Crumbled Blue Cheese or Goat Cheese \$1

*Add Grilled Chicken \$6

*Add Grilled Steak \$7

*Add Grilled Shrimp \$8

ROASTED BEET SALAD

Field Greens/Basil Tomatoes/Shaved Red Onions/Goat Cheese Pearls

Spicy Pecans/Balsamic Vinaigrette

\$12

*AHI SALAD

Blackened Ahi Tuna/Spring Mix/Shaved Fennel/Red Onion/Basil Tomatoes

Mustard Vinaigrette/Avocado Crème

\$18

SANDWICHES

THE FRENCHIE*

6oz Ground Kobe Burger/Pan Seared Foie Gras/Wild Mushroom Ragout
Havarti Cheese/Bibb Lettuce/Fresh Tomato/Truffle Mayo/Duck Fat Pommes Frites
\$28

JUMBO LUMP CRABCAKE SANDWICH

Potato Roll/Roasted Yellow Pepper Aioli/Grilled Yukon Gold Potato Salad
\$15

THE BISTRO BURGER*

6oz Housemade Burger/Smoky Red Balsamic Onions/Gruyere Cheese
Bibb Lettuce/Tomatoes/Russian Herb Sauce/Brioche Bun/Pommes Frites
\$14

MINI KOBE BURGERS*

Potato Roll/Relish/Tomatoes/Baby Arugula/Pommes Frites
\$12

You may substitute a Small Mixed Green or Caesar Salad for an additional \$2

You may substitute Duck Fat Pommes Frites for an additional \$5

PASTAS

JAMBALAYA PENNE PASTA

Chicken/Shrimp/Andouille Sausage/Spicy Creole Sauce
\$24

PASTA AL CEPPO

Grilled Chicken/Asparagus/Lardon/Creamy Pecorino Romano Sauce
\$24

PESTO MANDOLINI

Fresh Pasta/Basil Pesto/Roasted Pistachio Nuts/Pecorino Romano/Fresh Ricotta
\$21

FROM THE SEA

CHILEAN SEA BASS*

Pan Seared Sea Bass/Wild Mushroom Risotto/Bouillabaisse Sauce
\$32

SCALLOP STEAK*

Pan Seared Sea Scallops/Black Forrest Ham/Maple Syrup
Potato Portobello Bacon Hash/Corn Fondue
\$32

JUMBO LUMP CRAB CAKES

Parmesan Potatoes/Asparagus/Roasted Yellow Pepper Aioli
\$30

VIETNAMESE STYLE PHO

SPICY PAN SEARED AHI TUNA*

Aji Amarillo/Rice Noodles/Bean Sprouts/Scallions/Cilantro/Mache
Spicy Lemongrass Ginger Broth
\$28

FROM THE LAND

*HAND-CUT PITTSBURGH FILET

Mashed Potatoes/Tempura Onion Rings/Asparagus/Cherry Grappa Sauce
10 oz \$42 7 oz \$38

*KOBE FLANK STEAK AU POIVRE

Baby Arugula & Tomato Salad/Pommes Frites
\$30

*ORGANIC PORK TENDERLOIN

Granny Smith Apple Slaw/Haricot Vertz/Apple Cider Merlot Reduction
\$28

*PISTACHIO CRUSTED NEW ZEALAND RACK OF LAMB

Parmesan Potatoes/Sauté Vegetables/Port Wine Reduction/Fresh Mint Paint
\$27

CHOCOLATE BEEF SHORT RIBS

Boneless Braised Short Ribs/Parmesan Potatoes/Fresh Snow Peas
\$25

*BISTRO CHICKEN

Pan Seared Chicken Breast/Wild Mushroom Tarragon Crème Sauce
Herb Capellini/Baby Arugula
\$23

Bruno M. Silva, Owner/Executive Chef Tiffany J. Silva, Owner/General Manager
Sous Chefs-Michael Havlik & Adam Morse
Zoe S. Silva, The Boss

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness