

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

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

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/Tarragon 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

THE PORTOBELLO

Roasted Portobello Mushrooms/Roasted Tomatoes/Smoked Red Onions/Fresh
Mozzarella/Basil Pesto/Potato Chive Focaccia/Yukon Gold Potato Salad
\$14

MIKE'S SLOPPY JOE

Kobe Beef & Veal Sloppy Joe/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

ENTRÉE

*** KOBE FLANK STEAK AU POIVRE**

Baby Arugula & Tomato Salad/Pommes Frites
\$30

***VIETNAMESE STYLE PHO**

SPICY PAN SEARED AHI TUNA
Aji Amarillo/Rice Noodles/Bean Sprouts/Scallions/Cilantro/Mache
Spicy Lemongrass Ginger Broth
\$28

JAMBALAYA PENNE PASTA

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

***BISTRO CHICKEN**

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

PESTO MANDOLINI

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

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