

STARTERS

HOMEMADE SOUP 4
chef's daily seasonal selection

APPLEJACK ONION SOUP 6
swiss cheese, applejack brandy, caramelized onion broth, parmesan crostini

HEIRLOOM TOMATO GAZPACHO 5
jalapeño cilantro crema, polenta crouton

CHAR GRILLED OCTOPUS 14 ★
roasted fennel, fingerling potatoes, chorizo oil, black garlic aioli

PULLED PORK NACHOS 13 ★
jalapeños, onions, black olives, tomatoes, cilantro crème fraiche

BLACK GARLIC HUMMUS 7.5
griddled pita, vegetable crudité, marinated olives

STEAK or CHICKEN QUESADILLA 12
monterey jack & cheddar, peppers & onions, cilantro crème fraiche, grilled pineapple salsa

SUMMER TOAST 11
whipped ricotta, heirloom tomatoes, basil pesto, prosciutto, balsamic drizzle

CHICKEN WINGS 8/15
naked / buffalo / alabama white bbq / honey bbq / bourbon habanero
bleu cheese dip, carrots, celery

CRISPY CALAMARI 12
sweet banana peppers, sriracha lime aioli

"THE BREZEL" 9
jumbo bavarian pretzel, whole grain dijon mustard & spicy IPA beer cheese

PAN SEARED CRAB CAKE 12.5
mango salsa, louisiana remoulade

SHRIMP & AVOCADO 13
chilled gazpacho, polenta croutons, olive oil

TEQUILA LIME GUACAMOLE 9 ★
made fresh daily, tricolor nacho chips

SALADS

LANDING HOUSE SALAD OR SIDE CAESAR SALAD 6

PEAR & ARUGULA 11 ★
port poached pears, candied walnuts, goat cheese, white balsamic vinaigrette

PEACHES & CREAM 11
field greens, roasted peaches, burrata mozzarella, heirloom tomatoes, polenta croutons, citrus honey vinaigrette

CAESAR 8
romaine hearts, parmesan ribbons, brioche croutons, creamy caesar dressing

AVOCADO WEDGE & SHRIMP 16 ★
grilled shrimp, crispy bacon, crumbled bleu cheese, grape tomato, purple onions, creamy cilantro ranch

ASIAN CHICKEN & MANGO 15
chopped grilled chicken, shredded cabbage, mango, crispy noodles, toasted almonds, edamame, sesame ginger vinaigrette

ADD GRILLED OR BLACKENED TO ANY SALAD:
SALMON 9 SHRIMP 8 CHICKEN 6

Artisan Pizza

CARBONARA bacon, scallion, black pepper, egg 12

MARGHERITA burrata mozzarella, fresh basil 11

ARUGULA & PROSCIUTTO parmesan cheese 12

BBQ PORK mozzarella, pineapple salsa, bbq sauce 12

WHITE CLAM mozzarella, little neck clams, garlic, parsley 13
CHEESE 10

MAINS

FREE RANGE CITRUS ROASTED CHICKEN 18 ★
local fingerling potatoes, citrus herb butter, grilled asparagus

CHICKEN & WAFFLES 16
smoked maple syrup, whipped butter, malted vanilla belgium waffle

PORK PORTERHOUSE 21 ★
12oz bone-in pork chop, ginger apple raisin compote, fingerling potatoes and seasonal vegetables

PEACH MOONSHINE BBQ RIBS 18.5
half rack smoked baby back ribs, carolina slaw, fries

HONEY GLAZED GRILLED SALMON 23 ★
tarragon dijon emulsion, wild rice, grilled asparagus

RIGATONI VODKA & SHRIMP 21
pancetta, sweet peas, parmesan, creamy pink sauce

LINGUINE & CLAMS 16
little neck clams, chorizo, white wine garlic sauce, italian parsley

VEAL MILANESE 22
pan fried veal cutlet, baby arugula, heirloom tomatoes, pickled red onions, polenta croutons, balsamic reduction

GNOCCHI BOLOGNESE 15
potato gnocci, creamy short rib bolognese, shaved parmesan, truffle oil

MAPLE BOURBON SHORT RIB 24
slow braised in maple bourbon, molasses & herbs, mashed potato, seasonal vegetables, pan gravy

RIBEYE STEAK FRITES 26
10oz certified angus cut, black garlic truffle butter, griddled toast, fries, sriracha ketchup

FILET MIGNON 29 ★
8oz center cut, béarnaise, mashed potato, grilled asparagus

EGGPLANT ROLLATINI 15
ricotta & basil stuffed eggplant, penne marinara, parmesan

WIENERSCHNITZEL 22
pan fried veal cutlet, spätzle, braised red cabbage, lemon wedge, brown gravy

Hand Helds

Served with fries and pickle
substitute small side salad for \$1 / sweet potater tots for \$1.5

PORK BELLY TACOS 13
jicama pineapple slaw, queso fresco, spicy chipotle aioli

SHRIMP TACOS 14
pico de gallo, cabbage slaw, sriracha lime aioli

SMOKED BBQ PULLED PORK 13
brioche bun, carolina slaw

PRESSED CUBAN 13
mojo roasted pork loin, smoked ham, swiss cheese, pickle, dijon mayo

SHORT RIB CHEESESTEAK 14
caramelized onions, pepper jack, garlic aioli, griddled texas toast

GROWN-UP GRILLED CHEESE 12
avocado, sharp cheddar, baby arugula, chipotle mayo, bourbon bacon jam, texas toast

CHICKEN & ROASTED PEPPER PANINI 11.5
fresh mozzarella, basil pesto, baby arugula, focaccia roll

Burgers

Served on a brioche bun with fries and pickle
substitute small side salad for \$1 / sweet potater tots for \$1.5

THE CLASSIC 11
topped with lettuce, tomato, red onion & your choice of cheese: American, swiss, cheddar, pepperjack, bleu cheese

SMOKEHOUSE BBQ 13
sharp cheddar, frizzled onions, bbq sauce, bacon

FIG & BLEU 13.5
warm bleu cheese, bacon, arugula, fig jam

OUR SIGNATURE "LANDING BURGER" 12.5
sharp cheddar, chipotle aioli, bourbon bacon jam

SALMON BURGER 14
sliced avocado, sriracha lime aioli, lettuce, tomato, red onion

GLUTEN FREE BUN AVAILABLE add \$1

KIDS MENU 6.5
BURGER & FRIES
CHICKEN FINGERS & FRIES
GRILLED CHEESE & FRIES
PENNE PASTA WITH BUTTER OR MARINARA SAUCE



- Gluten Free Item

Wine List

REDS

- Cabernet Sauvignon, Coastal Vines 6.25/ 24**
red raspberries, plums, vanilla
- Cabernet, Josh 9/ 35**
cinnamon, clove, toasty oak
- Cabernet, Freemark&Abbey 68 (Bottle Only)**
blackberry, cassis, cocoa powder
- Pinot Noir, Coastal Vines 6.25/ 24**
strawberry jam, tangy orange sorbet, cherry
- Pinot Noir, Etude Lyric 10/ 39**
ripe cherry, cranberry, spice & almond,
- Flowers, Pinot Noir 61 (Bottle Only)**
full bodied & earthy, tobacco, licorice
- Merlot, Coastal Vines 6.25/ 24**
plum, coffee oak, cherries
- Syrah-Shriaz, Francis Coppola 9/ 35**
fruity, white pepper, toasted oak
- Malbec, PascualToso 8/ 31**
smooth, red cherry, earthy smoke

WHITES, BLUSH & BUBBLES

- Chardonnay, Coastal Vines 6.25/ 24**
fruity & smooth, apple, vanilla
- Chardonnay, Chalk Hill 9/ 35**
rich & intense, baked apples, oak
- Chardonnay, Mer Soleil 49 (Bottle Only)**
full bodied, tropical fruit, citrus blossom
- Riesling, Kung Fu Girl 7.5/ 29**
white peach, apricot, apple
- Sauvignon Blanc, Simi 8/ 31**
bright & crisp, pink grapefruit, passion fruit
- Pinot Grigio, Coastal Vines 6.25/ 24**
vanilla, citrus and honeysuckle
- Pinot Grigio, Bastianich 8/ 31**
peach, stone, apricot
- Rosé, Hogwash 8/ 31**
raspberry, papaya, rose petals
- White Zinfandel, Beringer 6.25/ 24**
fruity, strawberry, citrus, honeydew
- Prosecco ,Maschio 8/ 31**
fizzy & fruity, white peach, almond

Margaritas

10

POMEGRANATE

Jose Cuervo Tequila, Pama Liqueur, pomegranate juice, salted rim

JALAPEÑO PINEAPPLE

Milagro Reposado Tequila, Ginger Liqueur, pineapple juice, jalapeño, salted rim

WATERMELON MINT

Espolon Tequila, Smirnoff Watermelon Vodka, lemonade, watermelon mint syrup, sugared rim

SPICY CUCUMBER

Sauza Chili Tequila, Triple Sec, chili lime rim

Frozen Specialties

10

STRAWBERRY MARGARITA

tequila & strawberry

PIÑA COLADA

rum & piña colada

MUDSLIDE

ice cream, coffee liqueur, vodka, baileys & chocolate syrup

CRAFT COCKTAILS

9

PEACH SANGRIA

Pinot Grigo, Peach Schnapps, orange & pineapple

RASPBERRY LEMONADE

Sauvignon Blanc, Chambord, lemonade

ORANGE CRUSH

Stoli O, Triple Sec, 7up, orange

PEACH MINT MOIJO

Bacardi Rum, peach syrup, mint & lime, club soda

BLACKBERRY SANGRIA

Merlot, Blackberry Brandy, orange & pineapple

PROSECCO POP

A glass of Prosecco with a mango popsicle stick

TWISTED COSMO MARTINI

Titos Vodka, Triple Sec, pomegranate

GRAPEFULLY YOURS MARTINI

Absolut Vodka, St. Germain Liqueur, grapefruit

TROPICAL ISLAND MARTINI

Malibu Rum, Absolut Vodka, pineapple

SPIRIT FREE

BEVERAGES 2.95

PEPSI
DIET PEPSI
SIERRA MIST
ROOT BEER
GINGER ALE
LEMONADE
CLUB SODA
FRESH BREWED UNSWEETENED ICED TEA

BOTTLED WATER (1 LITER) 6

SAN PELLEGRINO SPARKLING WATER
AQUA PANNA STILL WATER

JUICES 3.5

ORANGE
CRANBERRY
GRAPEFRUIT
PINEAPPLE
APPLE

HOT BEVERAGES

HERBAL TEA (REGULAR AND DECAF) 3
COFFEE (REGULAR AND DECAF) 3
ESPRESSO (REGULAR AND DECAF) 4
DOUBLE ESPRESSO (REGULAR AND DECAF) 5
CAPPUCCINO 5
LATTE 5
MOCHA CAPPUCCINO 5.5
MOCHA LATTE 5.5



ON TAP

- Riverhorse Roly Poly Pils 12oz 7**
New Jersey - Czech Pilsner, citrus, earthy hops
ABV 5.3%
- Evil Genius Stacy's Mom IPA 12oz 7**
Pennsylvania - orange, grapefruit, slight hops
ABV 7.5%
- Ironbound Summer Cider 12oz 7**
New Jersey - iced black tea, lemon, apple
ABV 4.2%
- Pinelands Swamp Donkey IPA 12oz 7.5**
New Jersey - 3 American hops, fruity, dry finish
ABV 6.7%
- Stella Artois Pale Lager 12oz 6**
Belgium - light bodied, honey, lemon grass
ABV 5%
- Yuengling 16oz 4**
Pennsylvania - amber lager, caramel, malt
ABV 4.5%
- Blue Moon 16oz 6**
Colorado - Witbier, citrus, orange peel
ABV 5.4%
- Miller Lite 16oz 4**
Wisconsin - pilsner, light, smooth
ABV 4.17%
- Corona Light 16oz 6**
Mexico - lager, light, crisp finish
ABV 4.1%
- FLIGHTS 20**
4, 5oz beers
- ASK YOUR SERVER**
For today's craft beer selections
- DOMESTIC 4**
Coors Light
Bud Light
Budweiser
Michelob Ultra
- IMPORTS 5**
Corona
Heineken
Heineken Light
Buckler N/A

**For your convenience, a 20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.