

# THE LANDING RESTAURANT & OUTER MARKER LOUNGE

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	10.00/16.00
<b>STEAK &amp; STOUT SLIDERS*</b> with melted gouda, stout-braised onions and a side of house pub chips	13.00
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> with roasted tomatoes, fresh mozzarella and pesto	10.00
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	10.00
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> served with toasted crostini	8.75
<b>CHICKEN QUESADILLA</b> stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	10.50
<b>WHITE CHEDDAR MAC &amp; CHEESE.</b> aged white cheddar topped with panko breadcrumbs	7.50

## HANDHELDS

<b>TURKEY CLUB</b> bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	12.75
<b>CHIPOTLE CHICKEN SANDWICH</b> melted cheddar cheese, bacon and chipotle aioli on a brioche bun	12.50
<b>CUBAN SANDWICH</b> sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	12.00
<b>GRILLED STEAK WRAP*</b> with black beans, roasted red peppers, cilantro and monterey jack cheese	14.00

## BURGERS

<b>GRUYÈRE &amp; SHROOM BURGER*</b> gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	13.50
<b>BLACK RUM BACON JACK BURGER*</b> monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	14.50
<b>THE HOUSE BURGER*</b> choice of cheese and housemade burger sauce	12.00
<b>VEGGIE BURGER</b> Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	10.00

ALL HANDHELDS & BURGERS SERVED WITH FRENCH FRIES OR PUB CHIPS

## MAINS

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.* GF</b> with choice of topping. Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	25.00
<b>CHARBROILED RIBEYE, 12 OZ.* GF</b> with garlic mashed potatoes and grilled vegetables	32.00
<b>MEDITERRANEAN SHRIMP PASTA</b> jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	19.00
<b>SALMON WITH KALE &amp; MUSHROOMS* GF</b> with sautéed kale and crimini mushrooms	22.00
<b>TUSCAN FLORENTINE CHICKEN</b> pesto-marinated chicken breast on top of grilled vegetable orzo	14.25

### ADD A PROTEIN TO ANY SALAD

<b>COBB SALAD</b> GF 12.75 diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
<b>ROASTED BEET SALAD</b> GF 10.50 mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	

## SALADS

<b>CAESAR SALAD</b> 11.00 romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
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<b>QUINOA &amp; BABY GREENS SALAD</b> GF 11.00 feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	
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SHRIMP +6.75 | SALMON +7.00 | CHICKEN +4.75

## SOUP

SOUP DU JOUR 5.00

ASK YOUR SERVER FOR TODAY'S OFFERING

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Served in Copper Mugs

## SIGNATURE MULES

Always Great Taste

<b>MEXICAN MULE</b> . . . . .	10.00
Avión Silver, ginger beer and fresh lime juice	
<b>KENTUCKY MULE</b> . . . . .	10.00
Bulleit, ginger beer and fresh lime juice	
<b>MOSCOW MULE</b> . . . . .	10.00
Ketel One, ginger beer and fresh lime juice	

### CROWNED JEWEL 10.50

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice



## COCKTAILS

<b>BEE'S KNEES</b> Hendrick's, honey and fresh lime juice served up . . . . .	9.50
<b>COSMOPOLITAN</b> Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice . . . . .	10.00
<b>MARGARITA</b> Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice . . . . .	10.50
<b>PIMM'S CUP</b> Pimm's No. 1, ginger ale, cucumber and fresh mint . . . . .	9.50
<b>BOURBON OLD FASHIONED</b> Knob Creek, housemade simple syrup and orange bitters . . . . .	10.00
<b>MINT JULEP</b> Woodford Reserve, housemade simple syrup and mint leaves . . . . .	10.00
<b>CUBAN MOJITO</b> Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda . . . . .	9.50

## WINE

### WHITE

<b>CHARDONNAY - HOGUE, WA.</b> . . . . .	9.75/29.00
<b>PINOT GRIGIO - DANZANTE, Italy.</b> . . . . .	9.75/29.00
<b>CHARDONNAY - CHATEAU STE MICHELLE, WA.</b> . . . . .	9.00/27.00
<b>RIESLING - CHATEAU STE MICHELLE, WA.</b> . . . . .	18.00/54.00
<b>MOSCATO - FUIF5, Italy.</b> . . . . .	7.00/21.00
<b>PROSECCO - VILLA SANDI IL FRESCO, Italy.</b> . . . . .	12.50/37.50
<b>BRUT SPARKLING - CHANDON, CA.</b> . . . . .	15.75/47.25
<b>WHITE ZINFANDEL - BERINGER, CA.</b> . . . . .	8.00/24.00

### RED

<b>MERLOT - HOGUE, WA.</b> . . . . .	9.75/29.00
<b>CABERNET SAUVIGNON - HOGUE, WA.</b> . . . . .	9.75/29.00
<b>MERLOT - MATANZAS CREEK, CA.</b> . . . . .	17.00/51.00
<b>CABERNET SAUVIGNON - PENFOLDS MAX, Australia.</b> . . . . .	9.00/27.00
<b>RED BLEND - 19 CRIMES, Australia.</b> . . . . .	9.75/29.00
<b>PINOT NOIR - MEIOMI, CA.</b> . . . . .	12.00/36.00
<b>MALBEC - LOS ALAMOS, Argentina.</b> . . . . .	9.75/29.00
<b>CABERNET SAUVIGNON - KENDALL JACKSON, CA.</b> . . . . .	13.00/39.00

FOR PARTIES OF 9 OR MORE, A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## ROOM SERVICE

PRESS ROOM SERVICE BUTTON ON YOUR PHONE TO ORDER  
ALL ROOM SERVICE ORDERS HAVE A \$2.00 DELIVERY CHARGE  
+ 20% GRATUITY AUTOMATICALLY ADDED

## BEERS

### DRAFT

<b>BUD LIGHT</b> . . . . .	5.00
<b>BLUE MOON</b> . . . . .	5.50
<b>YUENGLING</b> . . . . .	6.50
<b>SEASONAL CRAFT BEER</b> . . . . .	6.50

### BOTTLED

<b>BUDWEISER</b> . . . . .	4.50
<b>BUD LIGHT</b> . . . . .	4.50
<b>COORS LIGHT</b> . . . . .	4.50
<b>MILLER LITE</b> . . . . .	4.50
<b>MICHELOB ULTRA</b> . . . . .	4.50
<b>O'DOULS</b> . . . . .	3.75
<b>CORONA EXTRA</b> . . . . .	5.50
<b>HEINEKEN</b> . . . . .	5.50
<b>ANGRY ORCHARD</b> . . . . .	5.50
<b>STELLA ARTOIS</b> . . . . .	5.50
<b>GUINNESS BLACK LAGER</b> . . . . .	5.50
<b>NEW BELGIUM FAT TIRE</b> . . . . .	5.50
<b>THREE FLOYDS GUMBALL HEAD</b> . . . . .	5.75
<b>QUAFF ON BUSTED KNUCKLE</b> . . . . .	5.75
<b>TRITON RAIL SPLITTER IPA</b> . . . . .	5.75

\*ASK ABOUT OUR SEASONAL OFFERINGS\*