



STARTERS

SPINACH DIP

Baby spinach and a three cheese spread served with sea salt flat breads and vegetables - 7

❖ BRUSCHETTA

Grilled ciabatta bread with herb chevre, wild mushrooms and a maple balsamic drizzle - 6

CRAB CAKES

Lump blue crab seared with an arugula root vegetable salad, blood orange vinaigrette and horseradish cream - 7

❖ FRIED GREEN TOMATOES

Panko breaded and fried with a creole mustard dipping sauce - 5

AHI TUNA*

Sesame crusted and served rare, with pickled vegetables, wasabi aioli and sweet soy - 9

TRADITIONAL PRAWN COCKTAIL

Jumbo shrimp on bibb lettuce with house cocktail sauce - 7

CALAMARI

Dusted squid rings fried crisp, with lemon rosemary aioli and a cocktail dipping sauce - 6

SOUPS & SALADS

HOUSE SOUPS

The Landing Steak Soup
Chicken & Wild Rice
Creamy Tomato Bisque
Cup - 3 • Bowl - 4

BIBB SALAD

Hydroponic bibb lettuce, sliced Michigan apples, chopped pecans, dried cherries and bleu cheese crumbles with a balsamic vinaigrette - 6

WALDORF CHICKEN SALAD

Chicken salad with apples, grapes and dried cherries, served with banana bread and raspberry sorbet - 8

FARM FRESH COBB SALAD

Crisp romaine, sweet peas, smoked ham, hard boiled egg, chopped bacon, colby jack cheese, cherry tomatoes and bell peppers - 8

❖ THE CLASSIC LANDING SALAD

40 years of tradition! Crisp iceberg tossed with the Landing's bleu cheese dressing, topped with bacon, hard boiled egg and parmesan - 7

CAESAR

Romaine lettuce, parmesan cheese and croutons tossed in our creamy dressing - 6

ADD:

3 Jumbo Grilled Shrimp - 5

Chicken Breast - 3

Sesame Seared Tuna* - 5

Grilled Salmon* - 4

Grilled Kobe Steak* - 6

❖ HOUSE SPECIALTY

SIGNATURE ENTREES

All entrées served with choice of house salad or cup of soup.

NATURAL CHICKEN

Locally farmed grilled chicken, citrus-buerre blanc sauce, braised farm greens and sautéed wax bean medley - 15

WHITEFISH

Fresh great lakes filet of pan seared whitefish, lemon-caper buerre blanc sauce, rice pilaf and sautéed wax bean medley - 14

WALLEYE

Horseradish and potato crusted walleye, pan seared and served with a lemon rosemary aioli, arugula candy striped beets and fennel hash - 16

❖ RACK OF LAMB*

Herb crusted domestic rack of lamb, grilled and topped with a blackberry mint syrup, served with parsnip truffle whipped potatoes and asparagus - 18

FILET MIGNON*

8 oz. grilled beef tenderloin, port wine reduction, topped with bleu cheese and served with parsnip truffle whipped potatoes and asparagus - 17

PRIME RIB*

Garlic herb crusted and slow roasted. Served with horseradish cream and au jus, parsnip truffle whipped potatoes and asparagus. 12 oz. Queen - 16 • 16 oz. King - 20

BAKED MAC & CHEESE

Pasta shells baked with smoked ham, sweet peas and four cheese sauce of bleu cheese, colby, parmesan and mozzarella, topped with a herb panko crust - 13

FETTUCCINE

Grilled chicken breast tossed with fettuccine, cherry tomatoes, baby spinach and creamy garlic Alfredo sauce - 13

NEW YORK STRIP*

Perfectly aged, hand cut New York strip grilled and topped with garlic herb butter, served with parsnip truffle whipped potatoes and asparagus - 18

PORK CHOPS*

Two 8 oz. center cut pork chop, house brined and grilled with balsamic cherry glaze, served with sugar snap peas and parsnip truffle whipped potatoes - 15

❖ GRILLED VEGETABLES

Our local farm's best harvest of the season, grilled and drizzled with a balsamic reduction, served over rice pilaf with roasted red pepper aioli - 13

AHI TUNA*

Sesame crusted seared rare tuna with sweet chili glaze, pickled ginger infused rice and sugar snap peas - 16

CITRUS SALMON*

Grilled Atlantic salmon with lemon caper buerre blanc sauce, served with rice pilaf and sautéed wax bean medley - 15

❖ KOBE STEAK*

10 oz. premium American Kobe ball tip sizzler, topped with garlic herb butter, served with sweet corn, pearl onion, arugula and potato hash - 14

SEAFOOD LINGUINE

Lobster, shrimp and mussels in a tomato-basil cream sauce tossed with spinach infused linguine - 14

❖ FILET MIGNON* & LOBSTER

8 oz. grilled hand cut filet mignon topped with bleu cheese crumbles, port wine reduction, 8 oz. rock lobster tail, parika chive butter, served with parsnip truffle whipped potatoes and asparagus - Market price

ADD THE FOLLOWING TO ANY ENTRÉE

3 Grilled Jumbo Shrimp - 5 • 8 oz. Lobster Tail - 12 • Roasted Mushrooms - 2 • Grilled Onions - 2
Baked Potato - 3 • Michigan Asparagus - 3 • Michigan Sweet Corn Cob - 2 • Crab Cake - 4

BEER SELECTIONS

DOMESTIC DRAFTS

Bud Light, Budweiser, Coors Light and Miller Lite
16 oz. - 2.50 • 22 oz. - 3.00

PREMIUM DRAFTS

Bell's Seasonal, Founder's Pale Ale, Killian's Irish Red, Magic Hat #9 and Bell's Two Hearted Ale
16 oz. - 3.25 • 22 oz. - 4.00

STELLA ARTOIS

16 oz. - 4.25

DOMESTIC BOTTLES

Bud, Bud Light, Bud Select, Coors Light, Michelob Light, Michelob Ultra, MGD 64, Miller High Life, Miller Lite, O'Doul's and O'Doul's Amber
3.00

PREMIUM & IMPORT BOTTLES

Amstel Light, Blue Moon, Bud Light Lime, Corona, Corona Light, Leinenkugels Seasonal, Guinness Draught, Heineken, Heineken Light, Labatt Blue, Labatt Blue Light, Mike's Hard Lemonade, Mike's Hard Cranberry Lemonade and Sam Adams Boston Lager.
4.00

WINE SELECTIONS


RED WINES

Bin		
100	MARK WEST PINOT NOIR	8.00/28.00
113	VENDANGE MERLOT	5.00/20.00
106	PENFOLD'S RAWSON RETREAT MERLOT	5.50/20.00
186	KENDALL JACKSON MERLOT	7.00/24.00
114	VENDANGE CABERNET SAUVIGNON	5.00/19.00
104	PENFOLD'S RAWSON RETREAT CABERNET SAUVIGNON	5.50/20.00
109	ROSEMOUNT SHIRAZ	6.00/21.00
103	CELLAR #8 ZINFANDEL	6.00/21.00

WHITE WINES

Bin		
200	JACOB KNOOP PIESPORTER	5.00/19.00
202	CHATEAU GRAND TRAVERSE RIESLING	6.00/21.00
182	BERINGER WHITE ZINFANDEL	5.50/20.00
113	VENDANGE WHITE ZINFANDEL	5.00/20.00
189	BABICH SAUVIGNON BLANC	6.00/21.00
185	CAPOSALDO PINOT GRIGIO	6.00/21.00
112	VENDAGE PINOT GRIGIO	5.00/20.00
187	KENDALL JACKSON CHARDONNAY	7.00/24.00
188	TRIVENTO CHARDONNAY	6.50/21.00
113	VENDANGE CHARDONNAY	5.00/19.00

Check out our website to join in our mailing list and to see upcoming events www.ontherivergr.com
Landing Restaurant 363.7748
or get up to date information on weekly specials and entertainment.

 Follow us on facebook

SPLITS

COOKS BRUT	6.00
ASTI SPUMANTE	8.00

Thank you for joining us at The Landing Restaurant and Lounge!
It is our desire to create a dining experience that is warm with hospitality and rich with flavor for our guests. We are proud to serve you!
Executive Chef Clark Frain and The Landing Team

Let us help plan your next special event, wedding or business meeting in our newly renovated banquet facility and meeting space. Call Nichole 363.9001 x7802

Call 616.363.9001 The Landing Restaurant 616.363.7748
www.ontherivergr.com