



AT THE TURN COCKTAILS

PAPER PLANE	14
Eagle Rare 10yr, Aperol Nonino Amaro, Lemon Juice	
WHISKEY SOUR	12
Buffalo Trace, Lemon Juice, Simple	
BOULEVARDIER	12
Old Forester Rye, Aperitivo Noilly Sweet Vermouth	

LIMONCELLO SPRITZ	12
Tito's Vodka, Ill Gusto Limoncello Soda, Lemon Juice	
FITZGERALD	11
Bordiga Gin, Lemon Juice Simple, Bitters	

SUNRISE G&T	11
Roku Gin, Tonic, Aperitivo	

DARK & STORMY	12
Frigate 8yr, Ginger Beer, Lime Juice	

CADILLAC MARGARITA	14
Herradura "Private Label" Reposado Cointreau, Lime Juice, Grand Marnier	

DRAFT BEERS

Draft	
Southern Barrel "Damn Yankee" IPA...	6.5
Southbound Landings Lager.....	5.5
Service Brewery Rally Point Pilsner...	6.5
Sweet Water 420 Pale Ale.....	6.5
Guinness.....	6.5
Miller Lite.....	4
Yuengling	4
Non-Alcoholic	
Sam Adams "Just the Haze".....	5.5
Stella Artois "Liberte".....	6.5
Heineken 0.0.....	5.5

SPARKLING BY THE GLASS

Prosecco	
La Marca Rose'	12.5/46
Veneto, IT	
Prosecco	
Poggio Costa	9.5/34
Friuli, IT	
Champagne	
Piper Heidsieck.....	16/59
Champagne, FR	
Cava	
Mercat	12.5/46
Pendes, SP	

SPARKLING BY THE BOTTLE

Champagne	
Billecart Salmon	85
Champagne, FR	
Champagne	
Bereche Et Fils	95
Champagne, FR	
Champagne	
Moet Rose'	95
Champagne, FR	

WHITE BY THE GLASS

Rose of the Day	9.5/34
Chardonnay	
Famille Paquet	12.5/46
Burgundy, FR, 2020	
Chardonnay	
Catena, Mendoza.....	16/59
Argentina, 2020	
Chardonnay	
Sonoma Cutrer.....	16/59
Sonoma, CA, 2021	
Chenin Blanc	
Mary Taylor Anjou Blanc	12.5/46
Loire Valley, FR, 2022	
Riesling	
Elektrisch.....	9.5/34
Rheinhessen, DE, 2022	
Pinot Grigio	
Scarpetta.....	12.5/46
Friuli, IT, 2021	
Sauvignon Blanc	
Ant Moore	9.5/34
Marlborough, NZ, 2022	
Sauvignon Blanc	
Elisa Gueneau Sancerre	16/59
Loire Valley, FR, 2022	

WHITE BY THE BOTTLE

Aligoté	
Domaine Sylvia in Patailla	55
Burgundy, FR, 2020	
Chenin Blanc	
Pax "Lyman Ranch".....	72
Amador County, CA, 2022	
Chenin Blanc	
Thibaud Boudignon Anjou	79
Loire Valley, FR, 2021	

WHITE BY THE BOTTLE CONT.

Pinot Grigio	
Jermann	50
Friuli, IT, 2022	
Chardonnay	
Domaine Du Colombier Chablis	58
Burgundy, FR, 2020	
Chardonnay	
Evening Land "Seven Springs"	65
Amity Hills, OR, 2020	
Chardonnay	
Keenan.....	80
Napa Valley, CA, 2020	
Chardonnay	
Olivier Merlin "Old Vines"	51
Burgundy, FR, 2020	
Chardonnay	
Alain Patriarche' Meursault.....	95
Burgundy, FR, 2020	
Chardonnay	
Rombauer	88
Carneros, CA, 2021	
Riesling	
Emrich Schonleber	55
"Mineral", Nahe, DE, 2021	
Riesling	
Domaine Specht.....	50
Alsace, FR, 2018	
Sauvignon Blanc	
Stolpman	47
Santa Ynez, CA, 2022	
Sauvignon Blanc	
Craggy Range.....	59
Hawkes Bay, NZ, 2021	
Sylvaner	
Valentin Zusslin.....	88
"Bollenberg" GC, Alsace, FR, 2016	

RED BY THE GLASS

Bordeaux of the Day	16/59
Cabernet	
Poe "Ultraviolet"	9.5/34
Napa, CA, 2021	
Cabernet	
Austin Hope.....	17/65
Paso Robles, CA, 2021	
Malbec	
Altocedro "Ano Cero"	12.5/46
Mendoza, AR, 2021	
Pinot Noir	
R. Stuart "Big Fire"	12.5/46
Willamette Valley, OR, 2020	
Pinot Noir	
Thevenet & Fils "Les Clos"	16/59
Burgundy, FR, 2021	
Pinot Noir	
Ventana.....	12.5/46
Monterey County, CA, 2020	
Red Blend	
Leviathan	16/59
Napa, CA, 2020	
Red Blend	
Stolpman "La Cuadrilla"	12.5/46
Santa Barbra, CA, 2021	
Tempranillo	
Dehesa La Granja.....	12.5/46
Zamora, SP, 2016	
Nebbiolo	
Silvia Grosso.....	16/59
Piedmont, IT, 2018	
Zinfandel	
Valravv	12.5/46
Sonoma, CA, 2019	
Merlot	
Venica & Venica.....	16/59
Collio, IT, 2020	

RED BY THE BOTTLE

Cabernet Sauvignon	
Cocodrilo, Mendoza	59
Argentina, 2019	
Cabernet Sauvignon	
Obsidian Ridge	64
Mendocino, CA, 2019	
Cabernet Sauvignon	
Caymus Vineyards	145
Napa Valley, CA, 2020	
Cabernet Sauvignon	
Heitz Cellar	135
Napa Valley, CA, 2018	
Dolcetto	
Cavallotto "Vigna Scot"	59
Alba-Piedmont, IT, 2021	
Garnacha	
Alto Moncayo "Veraton"	92
Aragon, SP, 2019	
Merlot	
Miner Family Winery	96
Napa Valley, CA, 2019	
Nebbiolo	
Ronchi "Ronchi" Barbaresco.....	90
Piedmont, IT, 2017	
Pinot Noir	
Wonderland Project "Two Kings"	55
Sonoma, CA, 2021	
Pinot Noir	
Rene Leclerc "Bourgogne Rouge"	98
Burgundy, FR, 2020	
Pinot Noir	
Mac Forbes	70
Yarra Valley, CA, 2021	
Pinot Noir	
Romain PASTOU	62
Sancerre, FR, 2020	
Pinot Noir	
Tortochot "Les Jeunes Rois"	115
Burgundy, FR, 2020	
Pinot Noir	
The Bohan Dillon.....	39
Sonoma Coast, CA, 2021	
Pinot Noir	
Holloran.....	49
Willamette Valley, OR, 2018	
Pinot Noir	
Maison Henri Gouges	125
Burgundy, FR, 2020	
Pinot Noir	
Rivers- Marie	79
Sonoma Coast, CA, 2021	
Pinot Noir	
Robert Sinskey Vineyards	90
Los Carneros, CA, 2017	
Pinot Noir	
Ken Wright	72
Willamette Valley, OR, 2020	
Red Blend	
Chateau Potensac	85
Bordeaux, FR, 2015	
Red Blend	
POV "Los Carneros"	75
Napa Valley, CA, 2017	
Sangiovese	
Tenuta di Carleone.....	68
Tuscany, IT, 2020	
Syrah	
Craven.....	65
Stellenbosch, ZAF, 2021	

All Landings Club Private Label Wines are Available by the Glass or Bottle

APPETIZERS

Escargot 14	Filet Mignon Tartare 18
Basil Fed Snails, Garlic & White Wine Compound Butter, Basil Persillade, Breadcrumbs	Hand Chopped Beef Tenderloin, Osetra Caviar Shallots Grain & Dijon Mustard, Parsley, EVOO Capers, Lemon, Egg Yolk Roasted Garlic Toast Points
Shrimp Cocktail 🍤 15	Cracked Fingerling Potatoes 🍟 9
Poached Shrimp, Bloody Mary Cocktail Sauce, Lemon Wedge	Rosemary Fried Potatoes, Chives, Garlic "Aioli" Sea Salt Finish
Pan Seared Sea Scallops 🍤 18	
Southern Succotash, Crispy Prosciutto, Frisée Tomato Confit, Basil Oil	

SALADS & SOUPS


Classic Caesar Salad 7/10	
Parmesan Reggiano Cheese, Olive Oil Croutons, Sicilian Anchovies Chopped Hearts of Romaine, Caesar Dressing	
Wedge Salad 🍷 7/10	
Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon Cherry Tomatoes, Iceberg Lettuce, Creamy Bleu Cheese Dressing	
Farmers Salad 🍷🌱 6/9	
Forsyth Farmers Market Tomatoes, English Cucumber Carrot Curls, Local Mixed Greens, Champagne, Herb Vinaigrette	
Jumbo Asparagus & Burrata Mozzarella Salad 🍷 13	
Arugula, Burrata, Campari Tomatoes, Arugula Lemon Vinaigrette, Fried Prosciutto, Cracked Black Pepper	
French Onion Soup 12	
Slow Cooked Onions, Applejack, Gruyere, Sourdough Croutons	



For our guests with allergies, please inquire with your server on available options prepared by the Chef. We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

HAND CUT STEAKS

 **Filet Mignon**
6 oz \$34
10 oz \$44

 **Ribeye 16 oz**
\$49

**14 oz Compart Duroc
Farms Pork Chop**
\$28

 **NY Strip Loin**
14 oz \$42

**14 oz Brasstown
Dry Aged Kansas
City Strip**
\$52

**Palmer's Signature
Cast Iron USA Lamb Chop**
\$36

**8 oz Beef
Hanger Steak**
\$32

 **Split Bone-In
Ribeye 22 oz**
\$56

Each meal includes choice of side & sauce.
Please speak with your server regarding any dietary restrictions.

Sides 5

Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato
Orange Glazed Baby Carrots | French Fries | Brussel Sprouts | Sautéed Forest Mushrooms

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc
Peppercorn Jus | Maître d'Hôtel Butter

MAINS

Honey Dijon Glazed Chicken Breast 24

Whipped Potatoes, Seasonal Baby Zucchini
Chive, Poultry Jus

Heart of Palm "Crab Cake" 19

Vegan Crabcake, Coconut Carrot & Beet Puree, Crispy
Carrot Curls, Saffron Sherry "Aioli"

Steak Frites 28

10 oz NY Strip Loin, Shoestring Fries
Maître d'Hôtel Butter, Béarnaise

Black & Blue Pappardelle 24

Blackened Filet Mignon Tips, Caramelized Onions
Garlic, Gorgonzola Cream Sauce, Snipped Chives

"THROWBACK CLASSICS"

Chicken Pot Pie 19

Sanderson Farm's All-Natural Chicken
Garden Vegetables, Puff Pastry

Arnie's Chopped Steak 24

Caramelized Onions, Green Beans
Smashed Potatoes, Mushroom Gravy

Arnie's Meatloaf 22

Whipped Potatoes, Green Beans
Mushroom Jus, Tobacco Fried Onion Straws

Veal Oscar 31

Sautéed Veal Cutlets, Jumbo Lump Blue Crab
Asparagus, Pomme Vapeur, Veal Jus, Béarnaise Sauce

SEAFOOD

Fennel Dusted Scottish Salmon 21/28

Fennel Pollen Dust, Creamy Tomato Orzotto
Charred Fennel, Basil Crème Fraîche, Tarragon Oil

Pan Seared Curry Scented Grouper 38

Fried Sticky Rice Cake, Snap Peas, Red Coconut
Curry Sauce, Toasted Cashews