



SEASONAL COCKTAILS

MISO MARGARITA..... 17

Clase Azul Plata, Cointreau, Lime
White Miso, Tajín

CARROT CAKE 15

Smirnoff Vanilla, Carrot, Allspice Dram
Five Farms, Caramel, Graham Cracker

CHERRYWOOD SMOKED

OLD FASHIONED15

Michter's Small Batch Bourbon
Simple Syrup, Angostura Bitters
Brandied Cherry

APEROL SBAGLIATO13

Aperol, Carpano Antica, Prosecco

ALBINO NEGRONI 13

Roku Gin, Cocchi Americano
Amaro Rinse

PARADISE PUNCH 14

Myers's Dark Rum, Chinola Mango
Chinola Passion Fruit, Lime, Pineapple

ZERO-PROOF COCKTAILS

Painless Margarita 7

Seedlip "Notas de Agave", Lime Juice
Agave, Tajín

G&G 7

Seedlip "Spice 94", Lime Juice
Ginger Beer

DRAFT BEER

Draft

Creature Comforts Tropicalia IPA 6.5
Service Brweing Landings Lager 5.5
Rotating Craft Selections 6.5
Guinness 6.5
Miller Lite. 4
Yuengling 4

Non-Alcoholic

Athletic "Free Wave IPA" 5.5
Stella Artois "Liberte" 6.5
Heineken 0.0 5.5

SOMM SELECTION

*5 OZ POURS

Trebbiano

Francesco Cirelli 8/40
Abruzzo, Italy, 2020

Pinot Noir

Kanzler 21/104
Russian River Valley, CA, 2022

Red Blend

No Girls "Double Lucky #8" 21/104
Walla Walla, WA, 2021

Gamay

Clos de la Roilette..... 13/60
Fleurie, France, 2024

Cabernet Sauvignon

Realm Cellars "The Bard" 38/187
Napa Valley, CA, 2021

RED BY THE GLASS

Bordeaux of the Day 17/48

Pinot Noir

The Pairing 13.5/36
Santa Barbara, CA, 2023

Pinot Noir

Domaine Laurent Chardigny 13.5/36
Bourgogne Rouge
Burgundy, France, 2021

Cabernet Sauvignon

Poe "Ultraviolet " 10/27
Red Hills AVA, CA

Cabernet Sauvignon

Weatherford 18/49
Napa Valley, CA, 2022

Cabernet Sauvignon

Austin Hope (1L) 19/69
Paso Robles, CA, 2021

Nebbiolo d'Alba

Demarie "Roero Riserva" 18/52
Roero, Italy, 2021

Tempranillo

La Rioja Alta Reserva 17/46
"Viña Alberdi," Tempranillo
Rioja, Spain, 2018

Zinfandel

Turley "Juvenile" 20/56
CA, 2022

Malbec

Altocedro "Ano Cero" 13.5/36
Uco Valley, Argentina, 2021

Rhône Blend

Domaine de Piauquier "Sablet" 13.5/36
Sablet Côtes Du Rhône Villages, 2022

WHITE BY THE GLASS

Rosé

Domaine d'Eole 13.5/36
Provence, France 2022

Sauvignon Blanc

François Chidaine 13.5/36
Touraine, France, 2023

Chardonnay

Sonoma Cutrer 13.5/36
Sonoma, CA, 2021

Riesling

Seehof 13.5/36
Rheinhessen, Germany, 2023

Pinot Grigio

Via Alpina 13.5/36
Friuli, Italy, 2023

Sauvignon Blanc

Ant Moore 13.5/36
Marlborough, New Zealand, 2022

Chardonnay

Tâcherons 13.5/36
Languedoc, France, 2024

SPARKLING BY THE GLASS

*6 OZ POURS

Prosecco

Poggio Costa 10/46
Friuli, Italy

Brut

Phillipe Fontaine 18/68
Champagne, France

ITALIAN IMPORTS

EXCLUSIVELY IMPORTED FROM ITALY FOR THE LANDINGS GOLF AND ATHLETIC CLUB

Sangiovese

Patrizia Cencioni 17/46
Rosso di Montalcino
Tuscany, Italy, 2021

Sangiovese

Patrizia Cencioni 89
Brunello di Montalcino
Tuscany, Italy, 2020

WHISKEY SELECTION

Over 250 Whiskeys Available
Please Ask Your Server For The Full Whiskey Library

BLENDED SCOTCH

Chivas Regal 12 Year
Speyside, Scotland

Cutty Sark
Speyside, Scotland

Dewar's White Label
Aberfeldy, Scotland

Famous Grouse
Glasgow, Scotland

Hanky Bannister
Speyside, Scotland

Johnnie Walker Red
Aberlour, Scotland

Johnnie Walker Black
Aberlour, Scotland

Johnnie Walker Blue
Aberlour, Scotland

"The Centenary Blend"
Aberlour, Scotland

SINGLE MALTS

Balvenie 14 Year "Caribbean Cask"
Dufftown, Scotland

Glen Moray
Speyside, Scotland

Glenfiddich 12 Year
Dufftown, Scotland

Glengarry
Alexandria, Scotland

Glenlivet 12 Year
Speyside, Scotland

Glenlivet 14 Year
Speyside, Scotland

Glenlivet 15 Year "French Oak Reserve"
Speyside, Scotland

Glenmorangie 10 Year
Speyside, Scotland

Lagavulin 16 Year
Isley, Scotland

Macallan 12 Year, "Double Cask"
Speyside, Scotland

Macallan 12 Year, "Sherry Oak Cask"
Speyside, Scotland

Macallan, "Classic Cut"
Speyside, Scotland

Macallan 18 Year *
Speyside, Scotland

Oban, "Little Bay"
Oban, Scotland

Oban, 14 Year
Oban, Scotland

IRISH AND OTHER BLENDED

Jameson
Middleton, Ireland

Writer's Tears
County Carlow, Ireland

BOURBON, RYE, & AMERICAN

1792 Small Batch
Bardstown, KY

Angel's Envy
Louisville, KY

Angel's Envy Rye
Louisville, KY

Basil Hayden
Clermont, KY

Black Maple Hill Rye
Joseph, OR

Buffalo Trace
Frankfort, KY

Bullet
Shelbyville, KY

Bullet Rye
Shelbyville, KY

Castle & Key Small Batch
Frankfort, KY

Crown Royal
Gimli, Canada

Crown Royal Reserve
Gimli, Canada

Eagle Rare 10 Year
Frankfort, KY

Elijah Craig Straight Rye
Louisville, KY

Evan Williams Black Label
Louisville, KY

Four Rose's Small Batch
Lawrenceburg, KY

Four Rose's Single Barrel
Lawrenceburg, KY

George T. Staggs *
Frankfort, KY

Stagg Jr
Frankfort, KY

Heaven Hills 10 Year
Bardstown, KY

McKenna 10 Year Single Barrel
Bardstown, KY

High West Double Rye
Park City, UT

Hirsch, "Horizon"
Bardstown, KY

I.W. Harper 15 Year
Tullahoma, TN

Jack Daniel's No. 7
Lynchburg, TN

Jack Daniel's Single Barrel
Lynchburg, TN

Jefferson's Ocean, "Voyage 28"
Crestwood, KY

Jefferson's Ocean Rye, "Voyage 26"
Crestwood, KY

Jefferson's Reserve, "Pritchard Hill" *
Crestwood, KY

Jim Beam Black
Clermont, KY

Maker's Mark
Loretto, KY

Maker's Mark, "46"
Loretto, KY

Matchbook, "Metamodernity"*
Greenport, NY

Michter's
Louisville, KY

Noah's Mill 15 Year
Bardstown, KY

Old Bardsdown
Bardstown, KY

Old Forester, "1870 Original Batch"
Louisville, KY

Old Forester, "1920 Prohibition Style"
Louisville, KY

Old Forester Rye
Louisville, KY

Penelope "Architect"
Lawrenceburg, IN

Penelope "Barrel Strength"
Lawrenceburg, IN

Pinhook 7 Year
Frankfort, KY

Red Line Whiskey Co. "Elements Amburana Oak Bourbon"
Lawrenceburg, IN

Thomas H. Handy *
Frankfort, KY

Traverse City Whiskey Co. American Cherry Edition
Traverse City, MI

W. L. Weller, "Special Reserve" *
Frankfort, KY

W. L. Weller 12 Year *
Frankfort, KY

W.L. Weller Full Proof *
Frankfort, KY

*When Available

APPETIZERS

Classic Escargot14	*Hamachi Tartare20
Herb Compound Butter, Chardonnay Crispy Toast Points	Fresh Herbs, Crispy Shallots, Lotus Root Chips Avocado Cream, Ginger Ponzu
French Onion Dip18	Whipped Feta V 12
Whipped Crème Fraîche, Caramelized Onions Chives, Caviar, House Chips	Marinated Tomatoes, Fresh Herbs Spiced Marcona Almonds, Homemade Naan (GF Available)
Shrimp Cocktail GF19	
Poached Large Domestic Shrimp, Lemon Cocktail Sauce, Dijonnaise	

SALADS & SOUPS

Classic Caesar Salad 8/11	
Chopped Hearts of Romaine, Parmesan Cheese, Focaccia Croutons Sicilian Anchovies, Caesar Dressing	
Chopped Wedge Salad GF 9/12	
Chopped Iceberg Lettuce, Roth Buttermilk Blue Cheese, Pickled Red Onions Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing	
Farmer's Salad GF V7/10	
Mixed Greens, Heirloom Baby Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette	
Beet & Citrus Salad GF V 9/12	
Roasted Beets, Orange & Grapefruit Supremes, Arugula Citrus Stracciatella, Shaved Parmesan, Pistachio Gremolata	
French Onion Soup 12	
Slow-Cooked Onions, Applejack Brandy, Gruyère Cheese, Sourdough Croutons	
Arnie's Chicken Noodle Soup 9	
Pennsylvania Dutch Egg Noodles	

GF Gluten Free **V** Vegan **V** Vegetarian

For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HAND-CUT MEATS

Each meal includes choice of two sides & one sauce

***Filet Mignon** ***Bacon-Wrapped** ***New York Strip Loin**
6oz \$40 **Pork Tenderloin** 14oz \$53
10oz \$54 8oz \$30

***Coal-Roasted** ***Snake River Wagyu** ***Snake River Wagyu** ***Ribeye**
Half Rack of Lamb **Filet Mignon** **Denver Steak** **16oz \$53**
\$52 8oz \$100 8oz \$60

Sides \$5

Haricots Verts | Sautéed Spinach | Asparagus | Whipped Potatoes | Baked Potato
French Fries | Crispy Brussels Sprouts | Sautéed Forest Mushrooms

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Entrecôte Sauce
Fine Herb Beurre Blanc | Peppercorn Jus | Homemade Steak Sauce

MAINS

Duck Arrabbiata 32

Rendered Duck Breast, Confit Leg
Homemade Tagliatelle, Crispy Local Kale, Pecorino
Blistered Tomatoes, Calabrian Tomato Sauce

*Steak Frites 37

10oz New York Strip, Hand-Cut Truffle Fries
Parmesan Cheese, Béarnaise Sauce

Seasonal Vegan Entrée 22

Chef's Rotating Plant-Based Composition

Boneless Beef Short Rib 36

Local Sweet Potato, Red Chard
Fennel, Pistachio, Braising Jus

THROWBACK CLASSICS

Chicken Pot Pie 22

All-Natural Chicken, Garden Vegetables
Puff Pastry

Crab-Stuffed Flounder 37

Asparagus, Roasted Tomatoes
Béarnaise Sauce

Arnie's Meatloaf 26


Whipped Potatoes, Haricots Verts
Mushroom Gravy, Tobacco-Fried Onion Straws

Black & Blue Chopped Steak 26

Whipped Potatoes, Haricots Verts
Homemade Steak Sauce, Blue Cheese Crumbles

SEAFOOD

Bouillabaisse 34

Marinated Shrimp, Mussels, Clams, Fennel Salad
Garlic & Herb Crostini, Saffron-Tomato Broth
( Available)

*Pan-Seared Scottish Salmon 22/32

Compressed Butternut, Pepitas Granola
Local Sweet Potato Purée, Maple-Cider Gastrique

*Catch of the Day Market Price

Butternut Squash Purée, Parmesan Polenta Cake
Local Greens, Pistachio, Mint Salsa Verde

Lobster-Crusted Halibut 54

Shrimp & Lobster Mousseline
Citrus Salad, Local Sweet Potato Risotto
Parmesan, Fine Herb Beurre Blanc