



SEASONAL COCKTAILS

GETAWAY CAR	14
Buffalo Trace, Passion Fruit Liqueur Aperol, Amaro Nonino, Lemon	
BANANA BREAD	13
Woodford Reserve, Banana Liqueur Frangelico, Pecan & Chicory Bitters Brown Sugar	

CHERRYWOOD-SMOKED OLD FASHIONED	15
Michter's Small Batch Bourbon Simple Syrup, Angostura Bitters Brandied Cherry	
CORPSE REVIVER NO. 2	14
The Botanist Gin, Cocchi Americano Cointreau, Lemon, Absinthe	

NO. 17	15
Herradura Reposado, Pineapple Jalapeño Syrup, Cilantro Liqueur Cointreau, Lime	
OSU	17
Mezcal Vago Ensemble Tío Rey Sweet Vermouth, Amontillado Sherry Cynar Salt, Olive, Jamón Ibérico	

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

Chardonnay	
Aubert	31/154
Carneros, CA, 2022	
Rhône Blend	
Château de Beaucastel	37/182
Châteauneuf-du-Pape, France, 2021	
Pinot Noir	
Louis Latour "1er Cru En Chevret"	34/165
Volnay, France, 2016	
Cabernet Sauvignon	
Ceritas "Colima"	18/84
Santa Cruz Mountains / Napa Valley, CA 2022	
Barbera	
Fratelli Cigliuti "Vigna Compass"	16/77
Alba, Italy, 2023	

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, 2024	
Cabernet Sauvignon	
Poe "Ultraviolet"	10/27
Red Hills AVA, CA 2024	
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, 2025	
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		Sangiovese	
Patrizia Cencioni	17/46	Patrizia Cencioni	89
Rosso di Montalcino Tuscany, Italy, 2021		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
Islay, 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