



109th HOLE

For our members with life-threatening food 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.

6/1/26

SPECIALTY COCKTAILS

Banana Bread Manhattan 16

Maker's Mark, Banana Liqueur, Amaro

Skidaway Palmer 14

Landings Private Label Vodka, Mango Liqueur, Iced Tea, Lemonade

Old Fashioned 15

Bulleit Bourbon, Cherry Syrup, Aromatic Bitters

Zero-Proof Oakridge Sunset 7

Orange Juice, Grapefruit Juice, Peach Purée, Cranberry Floater, Sprite

Zero-Proof Lemon Drop 7

Fresh Lemon, Simple Syrup, Club Soda, Sugar Rim

DRAFT BEER

BOTTLED BEER

Miller Lite	4.00	Miller Lite	4.00
Yuengling	4.00	Budweiser	4.00
Michelob Ultra	4.00	Corona	5.50
Guinness (16/20 oz)	6.50/8.00	Corona Light	5.50
Terrapin Hopsecutioner IPA	6.50	Blue Moon	5.50
Landings Lager	5.50	Bud Light	4.00
Stella Artois	5.50	Michelob Ultra	4.00
Samuel Adams Seasonal	6.50	Coors Light	4.00
Creature Comforts Tropicalia IPA	6.50	Heineken	5.50
Sierra Nevada	6.50	Angry Orchard	5.50
Devil's Backbone Vienna Lager	6.50	Heineken 0.0	5.50
SweetWater 420 IPA	6.50	Samuel Adams NA	5.50
		Athletic Brewing Co. NA	5.50

WINES

WHITE

RED & ROSÉ

Landings Chardonnay	8.50	Landings Cabernet Sauvignon	8.50
Landings Sauvignon Blanc	8.50	Landings Merlot	8.50
Landings Pinot Grigio	8.50	Landings Red Blend	8.50
Giesen NA Sauvignon Blanc	8.50	Ariel NA Cabernet Sauvignon	8.50
Kendall-Jackson Chardonnay	10.50	Bieler Père & Fils Rosé	10.50
Stoneleigh Sauvignon Blanc	10.50	Meiomi Pinot Noir	14.00
Sonoma-Cutrer Chardonnay	14.00	Quilt Cabernet Sauvignon	18.00
Maso Canali Pinot Grigio	14.00	La Quercia Montepulciano	29/btl
Lone Birch Riesling	10.50	Cigar Box Malbec	29/btl
Conundrum White Blend	38/btl	Conundrum Red Blend	38/btl
Santa Margherita Pinot Grigio	49/btl	Austin Hope Cabernet Sauvignon	72/btl

1ST HALF

Firecracker Shrimp 16 GF

Crispy Shrimp, Scallions
Sesame Seeds, Firecracker Sauce

Bacon-Wrapped Dates 11

Cider-Maple Glaze, Fresh Herbs
Blue Cheese Crumbles

Elote Dip 9 V GF

Charred Corn, Sour Cream, Lime
Cotija, Cilantro, Tajín
Crispy Tortilla Chips

Onion Ring Tower 9 V

Guinness-Battered Onion Rings
Ranch & 109 Sauce

Soup of the Day 6

Spinach & Artichoke Dip 10 V GF

Boursin, Parmesan, Garlic
Crispy Tortilla Chips

Bavarian Pretzel 10 V

Smoky Honey Mustard
Garlic Hummus

Pretzel Charcuterie Board 21

Taleggio, Parmesan, Gorgonzola
Prosciutto di Parma, Mixed Olives
Calabrese Salami, Honeycomb
Whole-Grain Mustard, Grape Cluster
Served in a Bavarian Pretzel

Boneless Wings 8/15 Regular Wings 11/18

Lemon Pepper, Buffalo, Tangy BBQ or Sauce of the Week
Ranch or Blue Cheese
Carrot & Celery Sticks

Oyster Salad 18 GF

Fried Oysters, Baby Arugula, Pickled Onions, Shaved Parmesan
Baby Heirloom Tomatoes, Caper Dill Dressing

Classic Caesar Salad 9/12

Romaine Lettuce, Focaccia Croutons, Parmesan
White Anchovies, Caesar Dressing

GF Available

Garden Salad 8/11 V GF

Arugula, Romaine, Tomatoes, Feta, Carrots, Cucumber, Ranch Dressing

Taco Salad 18 V GF

Ground Tofu, Romaine Lettuce, Pico de Gallo, Avocado
Black Bean Corn Salsa, Tortilla Chips, Chipotle Lime Dressing

Optional Protein Add-Ons: *Scottish Salmon** 11, *Domestic Shrimp* 11
Marinated Chicken Breast 7, *Oysters* 9

2ND HALF

Double Smashburger* 15

Two Griddled Patties, American, Shredded Lettuce
Tomato, House Pickles, 109 Sauce, Brioche Bun

Philly Cheesesteak 17

Shaved Beef, White American, Peppers & Onions
Toasted Hoagie Roll

The Ridge Burger* 17

8oz Angus Burger Patty, Applewood Smoked Bacon
Caramelized Onions, White Cheddar, Shredded Lettuce, Tomato
Pickles, 109 Sauce, Brioche Bun

Meatball Sub 18

Beef, Veal & Pork Meatballs, Marinara Sauce, Sliced Provolone
Parmesan Cheese, Fresh Basil, Toasted Hoagie

Chicken Parmigiana Sandwich 17

Parmesan & Herb-Breaded Chicken, Marinara Sauce, Fresh Basil
Sliced Provolone, Parmesan, Toasted Hoagie Roll

Oyster Po'boy 18

Crispy Oysters, Shredded Romaine, Diced Tomatoes
House Pickles, Cajun Remoulade, Toasted Hoagie Roll

Salmon Wrap 18

Grilled Salmon, Crisp Romaine, Baby Tomatoes, Capers-Dill Dressing
Pickled Red Onions, Spinach Tortilla

Fried Seafood Basket 18

Six Hand-Breaded Domestic Shrimp or Oysters, Coleslaw
Cocktail Sauce, Capers Tartar Sauce

Served with Choice of Side

*French Fries, Sweet Potato Fries, House Chips
Guinness Onion Rings, Garden Salad, Fresh Fruit*

OVERTIME

Skillet-Baked Chocolate Chip Cookie à la Mode 9

Vanilla Bean Ice Cream

Scooped Gelato 7

Ask your server for available flavors