



SEASONAL COCKTAILS

Peanut Butter Espresso Martini 14	Cherrywood-Smoked Old Fashioned 16	Spicy Paloma 14
Espresso, Tito's Vodka, Coffee Liqueur	Michter's Small Batch Bourbon	Patrón Silver Tequila, Pink Grapefruit Soda
House-Made Peanut Butter Cold Foam	Simple Syrup, Angostura Bitters	Jalapeño, Lime, Agave
Buffalo Smash 12	Coqui's Daiquiri 15	Appletini Fizz 15
Buffalo Trace Bourbon, Pineapple	Ron del Barrilito Rum, Stone Fruit, Lime	Clarified Apple Brandy, Vodka, Lemon Pro-
Angostura Bitters, Lemon, Mint	Lime Cordial, Amaro Montenegro	secco, House-Made, Apple Syrup

ZERO-PROOF COCKTAILS

Painless Margarita 7
Seedlip "Notas de Agave", Lime Juice
Agave, Tajin
G&G 7
Seedlip "Spice 94", Lime Juice
Ginger Beer

DRAFT BEER

Draft
Creature Comforts Tropicalia IPA..... 6.5
Service Brewing Landings Lager 5.5
Rotating Craft Selections..... 6.5
Guinness 6.5
Miller Lite..... 4
Yuengling 4
Non-Alcoholic
Athletic Brewing Co. "Free Wave IPA" 5.5
Stella Artois "Liberté" 6.5
Heineken 0.0 5.5

SOMM SELECTION

*5 OZ POURS

Grüner
Meinklang Grüner Veltliner8/38
Austria, 2024
Sauvignon Blanc
Craggy Range 12/53
Martinborough, New Zealand, 2023
Pinot Noir
Capiaux "Chimera" 16/71
Russian River Valley, CA, 2023
Red Blend
Tenuta delle Terre Nere "Etna Rosso" .. 17/75
Nerello Mascalese, Etna DOC, Sicily, Italy, 2024
Syrah
Aurélien Chatagnier "La Sybarite"19/83
Saint-Joseph, France, 2022

RED BY THE GLASS

Bordeaux of the Day 18/49
Pinot Noir
The Pairing 14/38
Santa Barbara, CA, 2023
Pinot Noir
Domaine Laurent Chardigny 14/38
Bourgogne Rouge
Burgundy, France, 2024
Cabernet Sauvignon
Poe "Ultraviolet" 10.5/29
Red Hills AVA, CA, 2024
Cabernet Sauvignon
Ceritas "Colima" 23/64
Santa Cruz / Napa Valley, CA, 2022
Cabernet Sauvignon
Austin Hope (1L) 20/72
Paso Robles, CA, 2021
Nebbiolo d'Alba
Demarie "Roero Riserva" 19/52
Roero, Italy, 2021
Tempranillo
La Rioja Alta Reserva 18/49
"Viña Alberdi," Tempranillo
Rioja, Spain, 2018
Zinfandel
Turley "Juvenile" 21/59
CA, 2022
Malbec
Altocedro "Año Cero" 14/38
Uco Valley, Argentina, 2021
Rhône Blend
Domaine de Piaugier "Sablet" 14/38
Sablet Côtes-du-Rhône Villages, France, 2022

WHITE BY THE GLASS

Rosé
Domaine d'Eole 14/38
Provence, France, 2022
Sauvignon Blanc
François Chidaine 14/38
Touraine, France, 2023
Chardonnay
Sonoma-Cutrer 14/38
Sonoma, CA, 2021
Riesling
Seehof 14/38
Rheinhessen, Germany, 2023
Pinot Grigio
Via Alpina 14/38
Friuli, Italy, 2023
Sauvignon Blanc
Ant Moore 14/38
Marlborough, New Zealand, 2025
Chardonnay
Tâcherons 14/38
Languedoc, France, 2024

SPARKLING BY THE GLASS

*6 OZ POURS

Prosecco
Poggio Costa 10.5/38
Friuli, Italy
Brut
Philippe Fontaine 19/70
Champagne, France

ITALIAN IMPORTS

EXCLUSIVELY IMPORTED FROM ITALY FOR THE LANDINGS GOLF AND ATHLETIC CLUB

Sangiovese	Sangiovese
Patrizia Cencioni 18/49	Patrizia Cencioni 89
Rosso di Montalcino	Brunello di Montalcino
Tuscany, Italy, 2021	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

Bulleit

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 Roses Small Batch

Lawrenceburg, KY

Four Rose's Single Barrel

Lawrenceburg, KY

George T. Staggs *

Frankfort, KY

Stagg Jr

Frankfort, KY

Heaven Hill 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 Bardstown

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 Escargot ^{GFA} 14	*Snapper Tartare ^{GFA} 20
Herb Compound Butter, Chardonnay Crispy Toast Points	Pepper & Onion Relish, Crispy Tortilla, Cilantro Charred Eggplant Purée, Chipotle Aioli
Local Tomatoes ^{GF} ^V 14	Whipped Feta ^{GFA} ^V 12
Heirloom Variety Local Tomatoes, Pistachio Crumble Cucumber Ribbons, Pickled Red Onion Avocado Purée, Local Microgreens Yuzu Kosho Vinaigrette	Marinated Tomatoes, Fresh Herbs Spiced Marcona Almonds, House-Made Naan
Shrimp Cocktail ^{GF} 19	Roasted Eggplant Tarte ^V 13
Poached Large Domestic Shrimp, Lemon Cocktail Sauce, Dijonnaise	Tomato Salad, Crispy Chile-Lime Chickpeas Lemon-Tahini Yogurt, Butter Crust

SALADS & SOUPS

Classic Caesar Salad ^{GFA} 9/12
Chopped Hearts of Romaine, Parmesan Cheese, Focaccia Croutons Sicilian Anchovies, Caesar Dressing
Chopped Wedge Salad ^{GF} 10/13
Chopped Iceberg Lettuce, Roth Buttermilk Blue Cheese, Pickled Red Onions Applewood-Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing
Farmer's Salad ^{GF} ^V 8/11
Mixed Greens, Heirloom Baby Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette
Local Peach Salad ^{GF} ^V 10/13
Little Gem Lettuce, Fresh Peaches, Blueberries, Pickled Red Onion Candied Pecans, Burrata, White Balsamic Herb Vinaigrette
French Onion Soup ^{GFA} 12
Slow-Cooked Onions, Applejack Brandy, Gruyère Cheese, Sourdough Croutons
Arnie's Chicken Noodle Soup 9
Pennsylvania Dutch Egg Noodles

^{GF} **Gluten-Free** ^V **Vegetarian** ^V **Vegan** ^{GFA} **Gluten-Free Available**

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**
6 oz \$42
10 oz \$54

***Heritage Farms
Cheshire Pork
Tomahawk Chop**
16 oz \$46

***New York Strip Loin**
14 oz \$53

***Coal-Roasted
Half Rack of Lamb**
\$60

***Snake River Wagyu
Filet Mignon**
8 oz \$100

***Snake River Wagyu
Hanger Steak**
8 oz \$50

***Ribeye**
16 oz \$53

Sides \$6

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

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri
Fine Herb Beurre Blanc | Peppercorn Jus | House-Made Steak Sauce

MAINS

Crispy Duck Breast 29 ^{GFA}

Forest Mushrooms, Crispy Brussels Sprouts
Carrot Purée, Cider-Cherry Jus

*Steak Frites 39 ^{GFA}

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

Seasonal Vegan Entrée 22 ^V

Chef's Rotating Plant-Based Composition

Roasted Bone-In Chicken Breast 28 ^{GF}

Boursin Mousseline, "Peas & Carrots"
Mustard Beurre Blanc

THROWBACK CLASSICS

Chicken Pot Pie 23

All-Natural Chicken, Garden Vegetables
Puff Pastry

Crab-Stuffed Flounder 45

Asparagus, Roasted Tomatoes, Béarnaise Sauce

Arnie's Meatloaf 27

Whipped Potatoes
Haricots Verts, Smoked Tomato Ketchup
Tobacco-Fried Onion Straws

Heritage Farms Cheshire Pork Schnitzel 27

Breaded Pork Cutlet, Local Peach & Tomato Salad
Mustard Beurre Blanc

SEAFOOD

Shrimp & Fettucine 29

Marinated Domestic Shrimp, House-Made Fettucine
Oyster Mushrooms, Cremini Chips, Pistachio
Sundried Tomato Cream

*Catch of the Day Market Price ^{GF}

Local Tomatoes, Marinated Mozzarella
Cucumber Ribbons, Local Microgreens
Red Chimichurri

*Blackened Scottish Salmon 24/34 ^{GFA}

Creamed Corn, Charred Corn Relish
Wilted Spinach, Crispy Okra, Tomato Jam

Roasted Chilean Seabass 54 ^{GF}

Pimento Grits, Local Corn & Fava Bean Succotash
Calabrian Relish