



109th HOLE

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.

7/17/26

1ST HALF

Crispy Buffalo Shrimp 16 GF

Blue Cheese Crumbles, Creamy Ranch

Bacon-Wrapped Dates 11

Cider-Maple Glaze, Fresh Herbs

Blue Cheese Crumbles

Creamy French Onion Dip 9 V GF

Crispy Fried Onions

House Potato 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 with 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 19 GF

Fried Oysters, Baby Arugula, Pickled Onions, Shaved Parmesan

Baby Heirloom Tomatoes, Caper-Dill Dressing

Classic Caesar Salad 9/12 GFA

Romaine Lettuce, Focaccia Croutons, Parmesan

White Anchovies, Caesar Dressing

Garden Salad 8/11 V GF

Arugula, Romaine Lettuce, Tomatoes

Feta, Carrots, Cucumber, Ranch Dressing

Vegan 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 12*
Marinated Chicken Breast 7, Fried Oysters 9, 4 oz Burger Patty 7*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

8 oz 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 Roll

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, Caper-Dill Dressing
Pickled Red Onions, Spinach Tortilla

Fried Seafood Basket 18

Eight Hand-Breaded Domestic Shrimp or Oysters, Coleslaw
Cocktail Sauce, Caper Tartar Sauce

Served with Choice of Side

*French Fries, Sweet Potato Fries, House Chips, Guinness Onion Rings
Coleslaw, Caesar Salad, 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



Gluten-Free



Vegetarian



Vegan



Gluten-Free Available

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	6.50	Michelob Ultra	4.00
Southbound Scattered Sun	6.50	Coors Light	4.00
Creature Comforts Tropicalia IPA	6.50	Heineken	5.50
Sierra Nevada Pale Ale	6.50	Angry Orchard	5.50
Devil's Backbone Vienna Lager	6.50	Heineken 0.0	5.50
SweetWater 420 Extra Pale Ale	6.50	Samuel Adams NA	5.50
		Athletic Brewing Co. NA	5.50

WINES

WHITE

Landings Chardonnay	8.50
Landings Sauvignon Blanc	8.50
Landings Pinot Grigio	8.50
Giesen NA Sauvignon Blanc	8.50
Kendall-Jackson Chardonnay	10.50
Stoneleigh Sauvignon Blanc	10.50
Sonoma-Cutrer Chardonnay	14.00
Maso Canali Pinot Grigio	14.00
Lone Birch Riesling	10.50
Conundrum White Blend	38/btl
Santa Margherita Pinot Grigio	49/btl

RED & ROSÉ

Landings Cabernet Sauvignon	8.50
Landings Merlot	8.50
Landings Red Blend	8.50
Ariel NA Cabernet Sauvignon	8.50
Bieler Père & Fils Rosé	10.50
Meiomi Pinot Noir	14.00
Quilt Cabernet Sauvignon	18.00
La Quercia Montepulciano	29/btl
Cigar Box Malbec	29/btl
Conundrum Red Blend	38/btl
Austin Hope Cabernet Sauvignon	72/btl