



SEASONAL COCKTAILS

Lemon & Cream 14	Cherrywood-Smoked Old Fashioned 16	French Penicillin 18
Smirnoff Vanilla Vodka, Limoncello Cream, Sugar, Brûléed Lemon	Michter's Small Batch Bourbon Simple Syrup, Angostura Bitters Brandied Cherry	Michel Couvreur Clearach, Octomore 15.3 Lemon, St-Germain, Ginger
Planter's Punch 11	Clarified Watermelon Margarita 15	Pocket Knife 10
Myers's Dark Rum, Black Tea Lime, Sugar, Mint	Cazcanes Blanco Tequila Clarified Watermelon & Lime, Saline, Agave	El Tequileño Still Strength Tequila Orange Bitters, Cane Cola, Lime, Salt

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

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

Sauvignon Blanc
"Merry Edwards" 21/98
Russian River Valley, CA, 2022
Pinot Noir
"Domaine François Crochet" 20/95
Sancerre, France, 2023
Italian Red Wine
"Rocca di Montegrossi" 13/61
Sangiovese, Chianti Classico, Italy, 2022
Spanish Red Blend
Can Feixes "Negre Tradició" 14/62
Penedès, Spain, 2015
Cabernet Sauvignon
Piña "D'Adamo Vineyard" 36/180
Napa Valley, CA, 2019

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
Chakana Wines "Maïpe" 14/38
Mendoza, Argentina, 2023
Rhône Blend
Domaine de Piaugier "Sablet" 14/38
Sablet Côtes-du-Rhône Villages, France, 2022

ROSÉ & 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
Scotland

Cutty Sark
Scotland

Dewar's White Label
Scotland

The Famous Grouse
Scotland

Hankey Bannister
Scotland

Johnnie Walker Red
Scotland

Johnnie Walker Black
Scotland

Johnnie Walker Blue
Scotland

"The Centenary Blend"
Scotland

SINGLE MALTS

The 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
Highlands, 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
Midleton, Ireland

Writers' 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

Bulleit 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 Roses Single Barrel
Lawrenceburg, KY

George T. Stagg *
Frankfort, KY

Stagg Jr
Frankfort, KY

Heaven Hill 10 Year
Bardstown, KY

Henry 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

*When Available

Jack Daniel's Old 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

APPETIZERS

Classic Escargot 	14	*Snapper Tartare 	20
Herb Compound Butter, Chardonnay Crispy Toast Points		Pepper & Onion Relish, Crispy Tortilla, Cilantro Charred Eggplant Purée, Chipotle Aioli	
Local Tomatoes  	14	Whipped Feta  	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 	19	Roasted Eggplant Tart 	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 	9/12
Chopped Hearts of Romaine, Parmesan Cheese, Focaccia Croutons Sicilian Anchovies, Caesar Dressing	
Chopped Wedge Salad 	10/13
Chopped Iceberg Lettuce, Roth Buttermilk Blue Cheese, Pickled Red Onions Applewood-Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing	
Farmer's Salad  	8/11
Mixed Greens, Heirloom Baby Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette	
Local Peach Salad  	10/13
Little Gem Lettuce, Fresh Peaches, Blueberries, Pickled Red Onion Candied Pecans, Burrata, White Balsamic Herb Vinaigrette	
French Onion Soup 	12
Slow-Cooked Onions, Applejack Brandy, Gruyère Cheese, Sourdough Croutons	
Arnie's Chicken Noodle Soup	9
Pennsylvania Dutch Egg Noodles	

 **Gluten-Free**  **Vegetarian**  **Vegan**  **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.

8/5/26

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 \$56

***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

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

*Steak Frites 39

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

Seasonal Vegan Entrée 22

Chef's Rotating Plant-Based Composition

Roasted Bone-In Chicken Breast 28

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

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

*Blackened Scottish Salmon 24/34

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

Roasted Chilean Seabass 54

Pimento Grits, Local Corn & Fava Bean Succotash
Calabrian Relish