



SEASONAL COCKTAILS

Jungle Bird 13
Myers's Dark Rum, Campari
Pineapple, Lime, Demerara

Sarti Spritz..... 12
Sarti Rosa, Prosecco
Soda, Lime

**Cherrywood-Smoked
Old Fashioned** 16
Michter's Small Batch Bourbon
Simple Syrup, Angostura Bitters
Brandied Cherry

West Side..... 13
Deep Eddy Lemon Vodka
Lemon Juice, Sugar, Mint, Soda

The Green Room..... 14
Hendrick's Gin, Cucumber
Wild Berry Coconut Mint Shrub
Lime, Sugar

Black Cherry Boulevardier 14
Old Forester Statesman Bourbon
Campari, Vermouth, Black Cherry

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

Chardonnay
Domaine Leflaive "Mâcon-Verzé" 34/168
Mâconnais, France, 2023

Pinot Noir
Littorai "Les Larmes" 26/129
Anderson Valley, California, 2024

Red Blend
Hertelendy "Audère" 30/147
Napa Valley, California, 2019

Rhône Blend
Brotte "Bouvencourt" 14/67
Vacqueyras, France, 2024

Barbera d'Alba Superiore
Sottimano "Pairolero" 13/60
Piedmont, Italy, 2024

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
Patrizia Cencioni..... 18/49
Rosso di Montalcino
Tuscany, Italy, 2021

Sangiovese
Patrizia Cencioni..... 89
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

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. Staggs *

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.

9/2/26

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 ^{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

*Blackened Scottish Salmon 24/34 ^{GFA}

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

*Catch of the Day Market Price ^{GF}

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

Roasted Chilean Seabass 54 ^{GF}

Pimento Grits, Local Corn & Fava Bean Succotash
Calabrian Relish