



SEASONAL COCKTAILS

French Quarter 15

Angel's Envy Bourbon, Prosecco
Fresh Lemon Juice, Sugar, Lemon

Harvest Mezcalita 16

Vago "Tío Rey" Mezcal
Grand Marnier, Cider, Lime, Spice

Cherrywood-Smoked

Old Fashioned 16

Michter's Small Batch Bourbon
Simple Syrup, Angostura Bitters
Brandied Cherry

Señor Fashioned 15

Tequila Ocho Añejo
Mole Bitters, Agave, Cherry, Orange

Dirty M&M Martini 14

Dorda Chocolate Liqueur, Amaretto
Cream, Chocolate, Crushed M&M's

Prickly Pear & Rose Gin & Tonic 12

Waterloo Gin
Owen's Craft Tonic, Lime 

ZERO-PROOF COCKTAILS

Painless Margarita 7

Seedlip Notas de Agave, Lime Juice
Agave, Tajín

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

Champagne Blanc de Blancs

Michel Gonet Grand Cru" 26/131

Le Mesnil-sur-Oger, France, 2016

White Blend

Roc des Anges "Llum" 16/76

Côtes Catalanes, France, 2023

Pinot Noir

Kelley Fox Wines "Maresh Vineyard" 19/88

Dundee Hills, Oregon, 2022

Red Blend

Vigneti di Ettore Amarone Classico 27/131

Veneto, Italy, 2019

Bordeaux Blend

Château Grand-Puy-Lacoste 46/228

Bordeaux, France, 2017

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 "Maipé" 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. 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, 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 Apple Salad  	10/13
Red Oak Lettuce, Fresh Apples, Dried Cranberries, Pickled Red Onion Candied Pecans, Burrata, White Balsamic Vinaigrette	
French Onion Soup 	12
Slow-Cooked Onions, Applejack Brandy, Gruyère, 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.

9/30/26

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, 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, Apple & Arugula 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