Palmer's STEAKHOUSE

The Palmer Presence

Opened in 2020, Palmer's Steakhouse pays tribute to golf legend Arnold Palmer, whose vision and artistry helped shape The Landings Golf & Athletic Club's Marshwood and Magnolia courses. Original course drawings and details celebrating "The King" connect the restaurant to Palmer's legacy and the Club's golfing history.

Whether following a round of golf or gathering for an evening out, Palmer's brings together the traditions of the game and the pleasures of fine dining.

APPETIZERS

Classic Escargot 14
Herb Compound Butter
Chardonnay, Crispy Toast Points

Caramelized Delicata Squash GF 14
Squash Two Ways, Speck Ham
Fine Feather Foods Microgreens
Popped Sorghum, Chèvre Mousse, Maple Gastrique

Shrimp Cocktail GF 19
Poached Large Domestic Shrimp
Lemon, Cocktail Sauce, Dijonnaise

Lobster Mac & Cheese 25
Butter-Poached Lobster, Pasta Shells, Gruyère
Parmesan, Fines Herbes, Brown Butter Crumble

Whipped Feta V GFA 12
Marinated Tomatoes, Fresh Herbs
Spiced Marcona Almonds, House-Made Naan

Asparagus Fries V 13
Lightly Battered Asparagus
Lemon-Tarragon Aioli

SALADS & SOUPS

Classic Caesar Salad GFA 9/12
Chopped Hearts of Romaine, Parmesan
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

Fall Harvest Salad V 10/13
Soft Greens, Roasted Local Squash
Pickled Apples, Shaved Fennel, Dried Cranberries
Pepita Granola, Maple-Cider Vinaigrette

French Onion Soup 12
Slow-Cooked Onions, Applejack Brandy
Gruyère, Sourdough Croutons

Arnie's Chicken Noodle Soup 9
Pennsylvania Dutch Egg Noodles

ENTRÉES

Crispy Duck Breast 29
Local Squash, Forest Mushrooms
Crispy Brussels Sprouts, Cider-Cherry Jus

***Steak Frites** 39
10 oz New York Strip, Hand-Cut Truffle Fries
Parmesan, Béarnaise Sauce

Seasonal Vegan Entrée V 22
Chef's Rotating Plant-Based Composition

Pan-Roasted Half Chicken GF 26
Celery Root Purée, Charred Broccolini
Sunchoke Chips, Bourbon Pan Sauce

HAND-CUT MEATS

Each Entrée Includes Choice of Two Sides and One Sauce

***Filet Mignon**
6 oz | 10 oz
42 | 54

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

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





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

***Ribeye**
16 oz
53

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

SIDES 6

Haricots Verts | Sautéed Spinach | Asparagus | Whipped Potatoes | Baked Potato
French Fries | Crispy Brussels Sprouts | Sautéed Forest Mushrooms | Charred Broccolini

STEAKHOUSE SAUCES

Béarnaise | Cabernet Veal Jus | Chimichurri
Fines Herbes Beurre Blanc | Peppercorn Jus | House-Made Steak Sauce

THROWBACK CLASSICS

Chicken Pot Pie — **23**
All-Natural Chicken
Garden Vegetables, Puff Pastry

Poached Dover Sole Florentine GF — **62**
Florentine Sole Paupiettes
Whipped Potatoes, Fennel Cream 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
Pickled Apple, Arugula & Fennel Salad
Mustard Beurre Blanc

SEAFOOD

Pan-Seared Scallops GF — **45**
Roasted Delicata Squash
Compressed Apple, Vanilla Cauliflower Purée
Almond Brown Butter Crumble

***Blackened Scottish Salmon** — **24/34**
Creamed Corn
Charred Corn Relish, Tomato Jam

***Catch of the Day** GF — **MKT**
Koginut Squash Purée
Wilted Spinach, Chive Oil, Fumet Butter Sauce

Peppercorn-Crusted Swordfish GF — **34**
Tricolored Peppercorns, Tallow-Poached Potatoes
Braised Swiss Chard, Celery Root Purée
Madeira Butter Sauce

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.

10/14/26

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

Johnnie Walker
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

The Glenlivet 12 Year
Speyside, Scotland

The Glenlivet 14 Year
Speyside, Scotland

The 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 & 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

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 Finished
Straight Bourbon Whiskey
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*

SEASONAL COCKTAILS

French Quarter 15
Angel's Envy Bourbon, Prosecco
Fresh Lemon Juice, Sugar

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 No. 9 Gin
Owen's American Tonic, Lime

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 BEER

Athletic Brewing Co. "Free Wave IPA" 5.5
Stella Artois "Liberté" 6.5
Heineken 0.0 5.5

ZERO-PROOF COCKTAILS

Painless Margarita 7
Seedlip Notas de Agave
Lime Juice, Agave, Tajín

G&G 7
Seedlip Spice 94
Lime Juice, Ginger Beer

ITALIAN IMPORTS

Imported Exclusively for The Landings Golf & Athletic Club

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

Sangiovese 89
Patrizia Cencioni
Brunello di Montalcino, Tuscany, Italy, 2021

SOMM SELECTIONS

5 oz Pours

Champagne Blanc de Blancs 26/131
Michel Gonet Grand Cru
Le Mesnil-sur-Oger, France, 2016

White Blend 16/76
Roc des Anges "Llum"
Côtes Catalanes, France, 2023

Pinot Noir 19/88
Kelley Fox Wines "Maresh Vineyard"
Dundee Hills, Oregon, 2022

Red Blend 27/131
Vigneti di Ettore Amarone della Valpolicella Classico
Veneto, Italy, 2019

Bordeaux Blend 46/228
Château Grand-Puy-Lacoste
Bordeaux, France, 2017

RED BY THE GLASS

Bordeaux of the Day 18/49

Pinot Noir 14/38
The Pairing
Santa Barbara, CA, 2023

Pinot Noir 14/38
Domaine Laurent Chardigny
Bourgogne Rouge, Burgundy, France, 2024

Cabernet Sauvignon 10.5/29
Poe "Ultraviolet"
Red Hills AVA, CA, 2024

Cabernet Sauvignon 23/64
Ceritas "Colima"
Santa Cruz / Napa Valley, CA, 2022

Cabernet Sauvignon 20/72
Austin Hope (1L)
Paso Robles, CA, 2021

Nebbiolo 19/52
Demarie "Roero Riserva"
Roero, Italy, 2021

Tempranillo 18/49
La Rioja Alta Reserva "Viña Alberdi"
Rioja, Spain, 2018

Zinfandel 21/59
Turley "Juvenile"
CA, 2022

Malbec 14/38
Chakana Wines "Maipe"
Mendoza, Argentina, 2023

Rhône Blend 14/38
Domaine de Piaugier "Sablet"
Côtes-du-Rhône Villages Sablet, France, 2022

ROSÉ & WHITE BY THE GLASS

Rosé 14/38
Domaine d'Eole
Provence, France, 2022

Sauvignon Blanc 14/38
François Chidaine
Touraine, France, 2023

Sauvignon Blanc 14/38
Ant Moore
Marlborough, New Zealand, 2025

Riesling 14/38
Seehof
Rheinhessen, Germany, 2023

Pinot Grigio 14/38
Via Alpina
Friuli, Italy, 2023

Chardonnay 14/38
Sonoma-Cutrer
Sonoma, CA, 2021

Chardonnay 14/38
Tâcherons
Languedoc, France, 2024

SPARKLING BY THE GLASS

6 oz Pours

Prosecco 10.5/38
Poggio Costa
Friuli, Italy

Brut 19/70
Philippe Fontaine
Champagne, France