

# THE LANDING RESTAURANT

**DINNER**  
5:00 PM – 11:00 PM

## STARTERS

### CLASSIC CHICKEN WINGS

*Eight (8) Wings*

*Choice of Sauce: Buffalo, Honey Garlic, Sweet Chili,  
Mango Habanero, Garlic Parmesan, or BBQ*  
\$ 10.50

### SPINACH & ARTICHOKE DIP

*Flavorful Dip of Artichokes and Spinach,  
Blended with Cheeses and Served with Toasted Pita Chips*  
\$ 8.99

### FRIED AVOCADO

*Flour Dusted Avocado Slices  
Served with Spicy Mayonnaise Sauce*  
\$ 9.50

### FRIED PORTABELLA MUSHROOM

*Hand Battered Plump Portabella Slices  
Served with Garlic Parmesan or Marinara Sauce*  
\$ 8.50

### SHRIMP COCKTAIL

*Six (6) Peeled and Deveined or Fried Shrimp  
Served with Lemon and Lime Wedges  
Cocktail Sauce*  
\$ 9.95

### SPICY CHICKEN DIP

*Tender Chicken, Cheddar & Bleu Cheese, Sriracha  
Served with Tri Colored Tortilla Chips*  
\$ 8.99

### BRISKET MINI TACOS

*Smoked Beef Brisket and Corn Mini Tacos  
Served with Cilantro Sauce*  
\$ 6.50

### FRIED SPINACH & RISOTTO BALLS

*Breaded Spinach & Risotto Balls  
Served with Warm Queso Sauce*  
\$ 7.50

### CASINO HOUSE SALAD

*Baby Wedge with Green Onion, Heirloom Tomatoes,  
Bleu Cheese Crumbles, Bacon and Balsamic Glaze*  
\$ 7.50

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese and Croutons*  
\$ 8.50  
*Chicken \$ 10.50 or Shrimp \$ 12.50*

*Dressings: Ranch, Bleu Cheese, Italian, French, Honey Mustard,  
1000 Island, Fat Free Ranch, Raspberry Vinaigrette*

### HOUSE MICHIGAN POTATO SOUP

*Thick & Creamy, Topped with Shredded Cheese*  
\$ 5.99

### SOUP OF THE DAY

*Made Fresh and Savory Daily Soup*  
\$ 5.99

## BEVERAGES

\$ 1.95

*Freshly Brewed Coffee or Decaffeinated – Free Refills  
Iced Tea – Free Refills  
Assorted Hot Teas  
Hot Coco  
Pepsi Soft Drinks  
Whole, 2% or Skim Milk*

**\*\*COCKTAILS AVAILABLE 21 YEARS OF AGE\*\***

*\*Consuming raw or undercooked meat, poultry, seafood, and/or eggs may increase your risk of contracting a food borne illness\**

## THE LAKES

*The Lakes Served with Choice of Side:*

*House Salad, Soup, Baked Potato, Mashed Potatoes, House Cut Fries, Sweet Potato Waffle Fries,  
Creamy Mac-n-Cheese, Wild Rice Pilaf, Steamed Broccoli or Sautéed Seasonal Vegetable Mix*

*\*\*Substitute Beer Battered Onion Rings \$ 2.00\*\**

### FRIED PERCH

*Firm and Faintly Sweet Fillets Fried Golden  
\$ 16.99*

### BAKED WHITEFISH

*Fresh and Flaky Filet Baked with Herbs & Butter  
\$ 17.99*

### PAN FRIED WALLEYE

*Moist and Delicate Fillet Pan-Fried with Brown Butter  
\$ 16.99*

### SALMON

*Spice-Rubbed Salmon Fillet Grilled to Perfection  
\$ 17.99*

## THE FARM

*The Farm Served with Choice of Side:*

*House Salad, Soup, Baked Potato, Mashed Potatoes, House Cut Fries, Sweet Potato Waffle Fries  
Creamy Mac-n-Cheese, Wild Rice Pilaf, Steamed Broccoli or Sautéed Seasonal Vegetable Mix*

*\*\*Substitute Beer Battered Onion Rings \$ 2.00\*\**

### THE LANDING BURGER

*Half Pound Ground Beef or Veggie  
Choice of Swiss, Cheddar or American Cheese  
Fried Pickles, Landing Special Sauce & Mayo  
\$ 13.50*

### CENTER CUT SIRLOIN

*Center Hand Cut Grilled to Order  
8 Ounce \$ 20.50*

### MARINATED PORK MEDALLIONS

*Medallions of Pork Loin Marinated in a  
Michigan Apple Syrup and Brown Sugar  
\$ 20.50*

### CHICKEN PICCATA OR MARSALA

*Pan Sautéed Chicken Breast  
Lemon Caper Butter Piccata Sauce  
Marsala Wine Mushroom Sauce  
\$ 16.50*

### SLOW ROASTED PRIME RIB

*Served with Au Jus  
10 Ounce Cut \$ 24.50  
12 Ounce Cut \$ 28.00*

### RAVIOLI

*Portabella Mushroom with a Herb Mushroom Sauce  
\$ 17.50  
Lobster with a Tarragon Butter Sauce  
\$ 18.50*

## SIDES AND EXTRAS

**POTATO - Fried, Mashed, , Baked or Sweet Potato Waffle Fries \$ 3.50**

**CREAMY MAC-N-CHEESE \$ 3.00**

**WILD RICE PILAF \$ 3.00**

**STEAMED BROCCOLI \$ 3.00**

**PAN SAUTÉED SEASONAL VEGETABLES \$ 3.00**

**BEER BATTERED ONION RINGS \$ 4.50**

**SMOTHERED MUSHROOMS & ONIONS \$ 3.00**

**DON'T FORGET OUR HOUSE MADE DESSERTS**