

the landing

DINING & EVENTS



HORS D'OEUVRES

Wisconsin Cheesecurds | 11

Hand-breaded to order and served with house made tomato jam

Pan-Seared Ahi Tuna | 16

Drizzled with tangy soy mirin sauce & served with zesty wasabi cream and miso slaw

Mozzarella Stuffed Arancini | 16

Breaded and fried balls of risotto, stuffed with mozzarella & served with a rich homemade tomato sauce, sprinkled with Parmesan cheese.

Charcuterie Plate | 19

An artisanal assortment of cured meats, creamy pate, pickled veggies, olives, & crispy black pepper crackers.

Cheese Plate | 19

Local cheese trio with red pepper jelly, grapes, & black pepper crackers.

Grilled Chicken Wings | 15

Grilled full wings, tossed in buffalo sauce & served with bleu cheese dressing.

Walleye Cakes | 15

Pan-seared walleye cakes drizzled with Cajun aioli.

SALADS

Wedge Salad | 16

Baby iceberg wedge sprinkled with diced tomato, bacon, chives, and crumbled moody bleu cheese. Drizzled with bleu cheese dressing.

Caesar Salad | 16

Crisp romaine lettuce and croutons tossed with Caesar dressing, layered with grilled chicken & sprinkled with Parmesan cheese.

Lakeside Cobb | 17

Tomato, red onion, cheddar cheese, bacon, avocado, & smoked lake trout served on a bed of mixed greens. Served with choice of dressing.

Apple Salad | 16

Mixed greens tossed with apple slices, dried cherries, moody bleu cheese, & frosted walnuts. Raspberry balsamic.

ENTREE'S

Prime New York Strip | 49

14oz USDA Prime New York Strip served with your choice of two signature sides.

Prime Ribeye Steak | 49

12oz USDA Prime Rib Steak served with your choice of two signature sides

40 Day Dry Aged Ribeye | 66

12oz Dry Aged Ribeye. Served with two signature sides.

Steak of the Day | market price

Chef's choice steak served with your choice of two signature sides.

Whiskey Glazed Pork Chop | 31

12oz bone in Pork Chop with whiskey glaze. Comes with two signature sides.

Grilled Swordfish | 36

Swordfish steak covered in mango salsa. Comes with two signature sides.

Lake Superior Trout En Papillote | 33

Lake trout bathed and cooked in butter, dill, and lemon, served en papillote. Comes with two signature sides.

Seared Sea Scallops | 41

Large pan-seared scallops served atop our truffle spinach risotto alongside broccolini.

Mushroom Stroganoff | 26

Cremini Cream, Portabello Mushrooms, Pappardelle Noodles.
add chicken +3 | add whitefish +5

Tri-Color Cheese Tortellini | 29

Basil pesto cream sauce drowns our tri color cheese tortellini and sliced grape tomatoes.
add chicken +3 | add whitefish +5

SANDWICHES

Served with your choice of one signature side

Mortadella Melt | 18

Rich Mortadella topped with lettuce, tomato, onion, provolone cheese, & grain mustard. Served on toasted marble rye. (Contains pistachios)

Whitefish Hoagie | 18

A soft hoagie roll loaded with fresh whitefish, lettuce, tomato, pickles, and tartar sauce.

Barbecue Brisket | 18

Tender barbecue brisket topped with tangy barbecue sauce and pickled onions, stacked high on a toasted bun.

Reuben | 18

Corned beef topped with tangy sauerkraut and thousand island dressing, served on marbled rye.

BURGERS

Served with your choice of one signature side

Whiskey Glaze Burger | 18

Cheddar cheese, caramelized onions, bacon.

Goat Cheese Burger | 18

Goat cheese, red pepper jelly, lettuce, tomato, onion.

Lakeside Burger | 18

American cheese, lettuce, tomato, onion, pickles, bacon, special sauce.

Build Your Own Burger | 15

Start with the basics - a juicy patty topped with lettuce, tomato, onion, & pickles.

Add cheese (\$1) | American, cheddar, pepper jack, Swiss, goat.

Additional toppings (\$1.50) | avocado, bacon, fried egg, sautéed mushrooms, red pepper jelly, pickled onions.

All burgers are made with a juicy 7oz patty of chuck short rib brisket and bone marrow.

SIGNATURE SIDES

*zucchini & yellow squash, broccolini, asparagus,
potato wedges, mashed potatoes, wild rice,
cup of soup (+\$4), side salad (+\$5), side caesar salad (+\$5)*