

Come as you are, Meet and Mingle

912.598.3502

Coffee	12 oz	20 oz
Fresh Brewed Light– Fair Trade Rainforest or Dark– Café Vecchio	2.50 Alliance	3.00
Cappuccino	3.50	4.00
Latte or Macchiato	3.50	4.00
Americano	2.50	3.50
Hot Tea	2	2.50
Hot Chocolate	2.50	3.50
Single Espresso		2.50
Double Espresso		3.50
Flavored Shots		.50

Lunch Entrees

Philly Cheese Steak14Sauteed Peppers & Onions, Swiss Cheese on a Hoagie Roll*Also Available with Chicken in place of SteakChoice of SideBuffalo Chicken Mac & Cheese12.50

Jalapeno Beer Cheese, Crispy Buffalo Chicken

Bacon, Parsley, Bread Crumbs Does not include a Side

Shrimp Basket*

(8) Southern Fried Shrimp served with a Mango Chili Sauce Choice of Side

Specialty Coffee

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Tuxedo Mocha Latte or Cappuccino4/4Equal parts White & Dark Chocolate EspressoSteamed or Frothed Milk	1.50
Café Mocha4/4Dark Chocolate, Espresso, Steamed or Frothed	1.50 Milk
Peppermint Mocha4/4Dark Chocolate, Peppermint Syrup, EspressoSteamed or Frothed Milk	1.50
Butterscotch Latte or Cappuccino4/4House made Butterscotch, EspressoSteamed or Frothed Milk	1.50
Lavender Mocha 4.2 House made Lavender Syrup, Dark Chocolate Espresso, Steamed or Frothed Milk	25/4.75
London Fog 4/4 Landings Blend Gray Tea from Hale Tea Co Honey Vanilla Syrup, Steamed Milk	1.50
Caramel Macchiato4/4Caramel Syrup, Espresso, Caramel Sauce, Froth	1.50 ned Milk
Chai Latte or Cappuccino4/4Chai, Steamed or Frothed Milk*Add Espresso for \$.50	1.50

Toffee Latte or Cappuccino4/4.50Caramel Syrup, Hazelnut Syrup, EspressoSteamed or Frothed Milk

LITTLE DECKERS

For Children 12 & Younger, Served with a s	ide
Nathan's Hot Dog	7
Individual Pizza– Cheese or Pepperoni	7
(Does not include a side)	
Peanut Butter & Jelly	6
Chicken Fingers	7
Mini Burger*	7
Grilled Cheese	7
Mac & Cheese	7

PIZZAS

14

	10"	18''		10"	18"
Cheese	9	15	Comes with Sauce & Mozzarella	9	15
Pepperoni	10	16	Marinara, White or Garlic Oil		
Margherita	10	16	Meats Bacon, Sausage, Pepperoni, Ham,	.75	1.25
Italian Sausage & Mushrooms	10	16	Chicken, Steak, Ground Beef		
Four Cheese White	10	16	Cheeses	.50	.75
Veggie Lovers	12	18	Double Mozzarella, Parmesan, Rico		
Meat Lovers	12	18	Extras Onions, Mushrooms, Spinach, Brocc	.50 oli	.75
Supreme	13	19	Artichoke Hearts, Banana Peppers, Black Olives Green Bell Peppers, Tomatoes, Basil, Jalapenos		
Ultimate Hawaiian	12	16	Sweet Red Peppers, Pineapple , Ai	nchovie	95
Chicken Bacon Ranch	12	16			

Try our 12" Cauliflower Crust or our Vegan Cheese for an additional \$2

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.

For our guests with allergies, please inquire with your server on available options prepared by the Chef. GF - denotes menu items that are Gluten Free as listed.

EAF promotes whole and plant based foods that are nutrient dense dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

Skidaway Scramble

1/2 Sandwich served with Side Salad or Cup of Chef's Feature Soup

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7.50
7.50
7.50
7.50



Sweet Beet with Salmon*	13.50
Fresh Greens, Roasted Beets	
Sweet & Spicy Pecans, Green Appl	е
Crumbled Blue Cheese	
Strawberry-Poppy Seed Dressing	
Sweet Potato Salad	12
Baby Spinach, Pickled Red Onion	
Dried Figs, Chevre	
Apple Cider Vinaigrette	
Apple Quinoa Salad	12
Red & White Quinoa, Arugula, Cel	-
Apple, Cranberries, Candied Pecar	ıs
Maple Dressing	
Blackened Salmon Caesar*	13.50
4 oz Blackened Atlantic Salmon	
Romaine, Homestyle Croutons, Pa	r <mark>mesan</mark>
House Caesar Dressing	
Classic Cobb	12
Grilled Chicken, Romaine, Bacon	
Tomatoes, Avocado, Hard Boiled B	gg
Blue Cheese Crumbles & Dressing	
Thai Chicken Salad	12
Romaine, Shredded Carrot	
Shredded Red & Green Cabbage	
Edamame, Green Onion, Crunchy	
Noodles, Thai Peanut Vinaigrette	
Tuna Poke Bowl*	16
4 oz Diced Ahi Tuna tossed in a Ses	ame
Ginger Marinade, Wild Rice Blend	
Cherry Tomato, Cucumber, Avoca	
Radish, Toasted Pepitas, Sesame Se	eeds

4.50
6
9
9

Snacks

Buffalo Cauliflower Bites 7
Onion Ring Basket 8
Bavarian Pretzels 7
Add Beer Cheese + \$3
Tortilla Chips & Salsa 8
Buffalo Chicken Dip 8
Served with Toasted Pita Bread & Celery
Fried Pickles with Chipotle Ranch 8
Mozzarella Stix 9
Homemade Marinara
Wings \$8 for 6/ \$14 for 12
Buffalo, Lemon Pepper
Sweet Thai Chili, Dry Rub
Teriyaki, BBQ & Sweet Heat



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HANDHELDS

Includes Choice of Side The Deck Burger* 13 8 oz Ground Short Rib & Chuck Patty, LTO, Brioche Bun **House-made Corned Beef Reuben** 13 Sauerkraut, 1000 Island Dressing, Rye Bread **Chicken Cordon Bleu** 14 Grilled Chicken, Boar's Head Ham, Bacon, Spinach, Swiss Cheese Maple Mustard Sauce on a Brioche Bun **Grilled Cheese** 8 Add Bacon or Griddled Tomatoes + \$1 Black Bean Burger 🨕 11 Lettuce, Tomato, Pickled Red Onion & Chipotle Aioli on a Brioche Bun 7.75 Add Avocado- \$1.00 **Chicken Caesar Wrap** 10 House-made Caesar Dressing, Parmesan, Marinated & Grilled Chicken Franklin Creek Short Rib Grilled Cheese Shredded Short Rib, Tomato Jam, Monterey Jack Cheese, Sourdough **Chicken Salad Croissant** 8.25 Creamy Chicken Salad with a Hint of Sage **Buffalo Chicken Wrap** 9.50 Crispy Chicken, Buffalo Ranch, Romaine, Tomatoes & Shredded Cheddar Lamb or Chicken Gyro 10.50 Seasoned Lamb or Marinated Chicken, Feta Cheese, Tzatziki Cucumber + Tomato + Banana Pepper Relish served on Toasted Pita 1/4 lb Hot Dog Nathan's All Beef

Chicken Fingers 5 Pc

BLT

SOUPS & SIDES

"The People's Champ" Chili 7		Chef's Feature Soup	5
Southern Cole Slaw	3.50	French Fries	3.50
Crispy Brussel Sprouts	4	Miss Vickies Potato Chips	3
Fresh Seasonal Fruit	3.50	Sautéed Vegetable Medley	4

Dinner Entrees

Available after 4 PM

Korean Beef Tacos* 16 Braised Chuck Flap Meat, Onion Shaved Brussel Sprouts, Pickled Peppers Korean Taco Sauce, White Corn Tortilla **Choice of Side**

Chicken & Sausage Gumbo Served with Steamed White Rice

17

10

