

LANDFALL CLUBHOUSE DINNER

APPETIZERS

- new Baked Brie** \$14
apple & pear chutney, grilled ciabatta, sliced apples, raspberry reduction
- Thai Crispy Shrimp**.....\$12
crispy fried shrimp tossed in a thai chili sauce
- Baked Artichoke Crab Dip**..... \$14
blend of blue crab, artichokes, cream cheese, parmesan, fresh herbs, lemon, fried pita chips
- Pub Pretzel one**.....\$6 / two \$10
warm queso and spicy beer mustard
- CCL Chicken Wings** \$16
CCL buffalo sauce, carolina bbq, thai chili, jamaican jerk, teriyaki; served with carrots & celery, ranch or bleu cheese
- Crispy Brussels Sprouts**..... \$12
apple cider reduction, candied bacon, granny smith apples, crushed pistachios
- Buffalo Cauliflower** \$10
crispy fried cauliflower tossed in buffalo sauce, topped with cranberries & bleu cheese crumbles
- Chef's Giant Meatball** \$14
½ lb. meatball with fresh ground pork and beef, whipped goat cheese, parmesan cheese, marinara, grilled ciabatta
- Asian Chicken Lettuce Cups** \$14
Joyce Farms ground chicken, asian vegetables, ginger-soy sauce, sweet chili sauce, boston bib lettuce

SOUP & GREENS

- Soup of the Day** cup\$4 / bowl \$6
- She-Crab** cup\$6 / bowl \$8
- CCL Chili GF** cup\$6 / bowl \$8
- Classic Caesar**.....petite \$7 / full \$10
romaine, parmesan cheese, white anchovy, caesar dressing, garlic buttered croutons
- Fried Goat Cheese Salad**.....petite \$8 / full \$12
arugula, radicchio, kale, strawberries, grapefruit segments, dried apricots, toasted almonds, poppyseed vinaigrette
- *BBQ'd Salmon Cobb**.....\$18
chopped romaine, cheddar cheese, tomatoes, bacon, avocado, hard-boiled egg, fried onions, buttermilk ranch
- new Greek Wedge**.....\$12
heart of romaine, red wine-balsamic marinated grape tomatoes, cucumbers & kalamata olives, pepperoncini, creamy feta dressing
- new Cabernet-Poached Pear & Chopped Kale**.....\$12
fried shallots, gorgonzola, crispy bacon, dried fig, champagne vinaigrette
- Landfall House Salad GF**.....petite \$7 / full \$10
mixed greens, balsamic apples, macerated cranberries, candied pecans, shaved red onions, carrots, choice of dressing
- Dressings:** ranch, bleu cheese, honey mustard, fat-free Italian, thousand island, balsamic vinaigrette, prickly pear vinaigrette
- Add to any salad:** chicken....5 / 4 oz. salmon....8, 8 oz. salmon....14
grilled shrimp (6)....8 / 5 oz. steak....12

SANDWICHES

- Includes one side item
- new *Open Faced Steak** \$18
grilled 6 oz. NY strip over ciabatta, crumbled bleu cheese, sauteed mushrooms, onions, red wine reduction
- Prime Rib French Dip** \$16
house-roasted beef, swiss cheese, au jus, hoagie roll
- Philly Cheesesteak** \$14
beef or chicken, served with peppers, onions, white american cheese sauce, hoagie roll
- Nick-Fil-A Sandwich** \$12
southern fried chicken breast, sliced pickle, slaw, honey-sriracha aioli, brioche bun

BURGERS

Substitute any burger for chicken or a chipotle black bean burger. **Includes one side item.**

Burger patties are a freshly ground blend of 50% angus chuck and 50% angus brisket served on a brioche bun.

- *½ lb Fresh Ground Burger** \$12
angus beef patty, lettuce, tomato, onion
choice of: provolone, cheddar, american, swiss, pepper jack
- new *The Comfort Burger**..... \$14
angus beef patty, Southern Comfort bourbon BBQ, pimento cheese, bacon jam, fried onion ring
- new *The Cardiac Burger**..... \$16
angus beef patty, bacon, cheddar, smoked gouda, fontina, fried onion, chipotle aioli
- Turkey Burger** \$12
ground turkey patty, avocado, swiss cheese, chipotle aioli
- Impossible Burger vegan** \$14
“Made from plants for people who love ground beef - with the delicious taste they know and love.”

inclusive toppings: lettuce, tomato, red onion, mushrooms, sautéed onions, sliced jalapeños, slaw **\$2: avocado, bacon**

SIDES

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|-----------------|--------------------|-----------------|---|
| Mashed Potatoes | 3 Diced Fruit | Baked Potato | 3 |
| Asparagus | Fries | Housemade Chips | |
| Broccoli | Sweet Potato Fries | Ruffles Chips | |
| Slaw | Onion Rings | Side Salad | 2 |

ENTRÉES

new Butternut Squash Ravioli.....\$24
 sage brown butter, roasted root vegetables, cranberry compote,
 toasted pumpkin seeds
 add: chicken....5 / 4 oz. salmon....8, 8 oz. salmon....14
 grilled shrimp (6)....8 / 5 oz. steak....12

new*Hot Honey Glazed Verlasso Salmon GF petite..\$18 /full..\$24
 parsnip puree, butternut squash puree, butter roasted brussels sprouts,
 crispy parsnips

Fish 'n Chips\$18
 beer battered chef's choice white fish filet, french fries, coleslaw,
 caper remoulade, lemon

new *Ginger Seared Tuna\$26
 wasabi mashed potatoes, sesame broccoli, ponzu drizzle, crushed peanuts

new *Coriander Seared Scallops.....\$36
 dried cherry & toasted almond wild rice, butter roasted brussels sprouts, cherry
 gastrique

Spaghetti & Meatball.....\$16
 ½ lb. meatball with fresh ground pork and beef, house marinara,
 spaghetti noodles, garlic bread

new Cabernet Braised Short Ribs\$34
 smoked gouda grits, glazed baby carrots, fried tobacco onions

*Filet Mignon GF 7 oz.....\$40
 wild mushroom risotto with mascarpone, buttered asparagus,
 truffle compound butter

new NY Strip.....\$28
 coffee & cocoa rubbed NY strip, amaretto-sweet potato puree, confit leeks,
 fried leeks

PIZZA

Margherita\$11
 marinara sauce base, fresh mozzarella, sliced roma tomatoes, fresh basil

Prosciutto & Fig.....\$13
 white sauce base, prosciutto, ham, figs, mozzarella, balsamic drizzle,
 pistachios

BBQ Chicken \$13
 bbq sauce base, mozzarella, cheddar, red onion, cilantro, grilled chicken

Veggie Delight \$12
 pesto & tomato sauce base, fresh mozzarella, shredded parmesan, tomatoes,
 bell peppers, red onions, mushrooms, finished with a balsamic glaze

Bacon Cheeseburger \$13
 alfredo base, cheddar jack cheese blend, ground beef, bacon, diced tomato,
 caramelized onion, thousand island dressing, pickles, topped with fresh
 arugula

Buffalo Chicken \$12
 buffalo sauce base, crumbled blue cheese, shredded mozzarella,
 grilled chicken, cilantro topping

Meg's Fav \$13
 marinara sauce base, shredded mozzarella, pepperoni, italian sausage,
 spinach, roasted red peppers, fresh roasted garlic

Spinach and Artichoke \$14
 white sauce base, shredded parmesan cheese, ricotta, spinach, artichoke
 hearts, topped with toasted pine nuts, truffle oil

The Antipasto \$13
 marinara sauce base, shredded mozzarella, pepperoni, salami, black olives,
 banana peppers, roasted red peppers, oregano seasoning

Pesto Margherita \$12
 pesto base, fresh mozzarella, shredded parmesan cheese, sliced roma
 tomato

BUILD YOUR OWN (Our traditional crust is vegan-friendly)

Cheese Pizza.....\$10

Additional Toppings.....\$1 per item

Extra Cheese.....\$1.25 / Cauliflower crust GF (contains dairy).....\$2

SAUCE: Tomato / Pesto / Garlic Olive Oil / White

CHEESE: Shredded Mozzarella / Fresh Mozzarella
 Cheddar-Jack / Ricotta / Gorgonzola / Vegan Mozzarella

PROTEIN: Pepperoni / Ground Angus Beef / Italian Sausage
 Salami / Grilled Chicken / Bacon / Ham / Anchovies

VEGGIES: Mushrooms / Olives / Artichokes / Tomatoes
 Onions / Jalapeños / Bell Peppers / Banana Peppers
 Caramelized Onions / Spinach / Pineapple / Roasted Garlic
 Roasted Red Pepper

Gratuity Policy

A 20% gratuity will be added in the event the gratuity line is not filled in.
 Writing in a custom tip, either more or less, will override the 20% gratuity and
 is not in addition to the 20%.



* May be served raw or undercooked. . Consumption of raw or undercooked eggs, meats, poultry, seafood and shellfish may increase your risk of food-born illness.