



**AT THE TURN COCKTAILS**

**PAPER PLANE** ..... 14  
Eagle Rare 10yr, Aperol  
Nonino Amaro, Lemon Juice

**WHISKEY SOUR** ..... 12  
Buffalo Trace, Lemon Juice, Simple

**BOULEVARDIER** ..... 12  
Old Forester Rye, Aperitivo  
Noilly Sweet Vermouth

**LIMONCELLO SPRITZ** ..... 12  
Tito's Vodka, Ill Gusto Limoncello  
Soda, Lemon Juice

**FITZGERALD** ..... 11  
Bordiga Gin, Lemon Juice  
Simple, Bitters

**SUNRISE G&T**..... 11  
Roku Gin, Tonic, Aperitivo

**DARK & STORMY**..... 12  
Frigate 8yr, Ginger Beer, Lime Juice

**CADILLAC MARGARITA** ..... 14  
Herradura "Private Label" Reposado  
Cointreau, Lime Juice, Grand Marnier

**DRAFT BEERS**

**Draft**  
Southern Barrel "Damn Yankee" IPA...**6.5**  
Southbound Landings Lager.....**5.5**  
Service Brewery Rally Point Pilsner...**6.5**  
Sweet Water 420 Pale Ale.....**6.5**  
Guinness.....**6.5**  
Miller Lite.....**4**  
Yuengling .....**4**

**Non-Alcoholic**  
Sam Adams "Just the Haze".....**5.5**  
Stella Artois "Liberte".....**6.5**  
Heineken 0.0.....**5.5**

**SPARKLING BY THE GLASS**

**Prosecco**  
La Marca Rose' .....**12.5/46**  
Veneto, IT

**Prosecco**  
Poggio Costa ..... **9.5/34**  
Friuli, IT

**Champagne**  
Piper Heidsieck..... **16/59**  
Champagne, FR

**Cava**  
Mercat .....**12.5/46**  
Pendes, SP

**SPARKLING BY THE BOTTLE**

**Champagne**  
Billecart Salmon .....**85**  
Champagne, FR

**Champagne**  
Bereche Et Fils .....**95**  
Champagne, FR

**Champagne**  
Moet Rose' .....**95**  
Champagne, FR

**WHITE BY THE GLASS**

**Rose of the Day**.....**9.5/34**

**Chardonnay**  
Famille Paquet .....**12.5/46**  
Burgundy, FR, 2020

**Chardonnay**  
Catena, Mendoza.....**16/59**  
Argentina, 2020

**Chardonnay**  
Sonoma Cutrer.....**16/59**  
Sonoma, CA, 2021

**Chenin Blanc**  
Mary Taylor Anjou Blanc .....**12.5/46**  
Loire Valley, FR, 2022

**Riesling**  
Elektrisch.....**9.5/34**  
Rheinhessen, DE, 2022

**Pinot Grigio**  
Scarpetta.....**12.5/46**  
Friuli, IT, 2021

**Sauvignon Blanc**  
Ant Moore .....**9.5/34**  
Marlborough, NZ, 2022

**Sauvignon Blanc**  
Elisa Gueneau Sancerre ..... **16/59**  
Loire Valley, FR, 2022

**WHITE BY THE BOTTLE**

**Aligoté**  
Domaine Sylvia in Patailla ..... **55**  
Burgundy, FR, 2020

**Chenin Blanc**  
Pax "Lyman Ranch".....**72**  
Amador County, CA, 2022

**Chenin Blanc**  
Thibaud Boudignon Anjou ..... **79**  
Loire Valley, FR, 2021

**WHITE BY THE BOTTLE CONT.**

**Pinot Grigio**  
Jermann ..... **50**  
Friuli, IT, 2022

**Chardonnay**  
Domaine Du Colombier Chablis ..... **58**  
Burgundy, FR, 2020

**Chardonnay**  
Evening Land "Seven Springs" ..... **65**  
Amity Hills, OR, 2020

**Chardonnay**  
Keenan.....**80**  
Napa Valley, CA, 2020

**Chardonnay**  
Olivier Merlin "Old Vines" .....**51**  
Burgundy, FR, 2020

**Chardonnay**  
Alain Patriarche' Meursault..... **95**  
Burgundy, FR, 2020

**Chardonnay**  
Rombauer ..... **88**  
Carneros, CA, 2021

**Riesling**  
Emrich Schonleber ..... **55**  
"Mineral", Nahe, DE, 2021

**Riesling**  
Domaine Specht.....**50**  
Alsace, FR, 2018

**Sauvignon Blanc**  
Stolpman ..... **47**  
Santa Ynez, CA, 2022

**Sauvignon Blanc**  
Craggy Range.....**59**  
Hawkes Bay, NZ, 2021

**Sylvaner**  
Valentin Zusslin.....**88**  
"Bollenberg" GC, Alsace, FR, 2016

**RED BY THE GLASS**

<b>Bordeaux of the Day</b> .....	<b>16/59</b>
<b>Cabernet</b>	
Poe "Ultraviolet" .....	<b>9.5/34</b>
Napa, CA, 2021	
<b>Cabernet</b>	
Austin Hope.....	<b>17/65</b>
Paso Robles, CA, 2021	
<b>Malbec</b>	
Altocedro "Ano Cero" .....	<b>12.5/46</b>
Mendoza, AR, 2021	
<b>Pinot Noir</b>	
R. Stuart "Big Fire" .....	<b>12.5/46</b>
Willamette Valley, OR, 2020	
<b>Pinot Noir</b>	
Thevenet & Fils "Les Clos" .....	<b>16/59</b>
Burgundy, FR, 2021	
<b>Pinot Noir</b>	
Ventana.....	<b>12.5/46</b>
Monterey County, CA, 2020	
<b>Red Blend</b>	
Leviathan .....	<b>16/59</b>
Napa, CA, 2020	
<b>Red Blend</b>	
Stolpman "La Cuadrilla" .....	<b>12.5/46</b>
Santa Barbra, CA, 2021	
<b>Tempranillo</b>	
Dehesa La Granja.....	<b>12.5/46</b>
Zamora, SP, 2016	
<b>Nebbiolo</b>	
Silvia Grosso.....	<b>16/59</b>
Piedmont, IT, 2018	
<b>Zinfandel</b>	
Valravv .....	<b>12.5/46</b>
Sonoma, CA, 2019	
<b>Merlot</b>	
Venica & Venica.....	<b>16/59</b>
Collio, IT, 2020	

**RED BY THE BOTTLE**

<b>Cabernet Sauvignon</b>	
Cocodrilo, Mendoza .....	<b>59</b>
Argentina, 2019	
<b>Cabernet Sauvignon</b>	
Obsidian Ridge .....	<b>64</b>
Mendocino, CA, 2019	
<b>Cabernet Sauvignon</b>	
Caymus Vineyards .....	<b>145</b>
Napa Valley, CA, 2020	
<b>Cabernet Sauvignon</b>	
Heitz Cellar .....	<b>135</b>
Napa Valley, CA, 2018	
<b>Dolcetto</b>	
Cavallotto "Vigna Scot" .....	<b>59</b>
Alba-Piedmont, IT, 2021	
<b>Garnacha</b>	
Alto Moncayo "Veraton" .....	<b>92</b>
Aragon, SP, 2019	
<b>Merlot</b>	
Miner Family Winery .....	<b>96</b>
Napa Valley, CA, 2019	
<b>Nebbiolo</b>	
Ronchi "Ronchi" Barbaresco.....	<b>90</b>
Piedmont, IT, 2017	
<b>Pinot Noir</b>	
Wonderland Project "Two Kings" .....	<b>55</b>
Sonoma, CA, 2021	
<b>Pinot Noir</b>	
Rene Leclerc "Bourgogne Rouge" .....	<b>98</b>
Burgundy, FR, 2020	
<b>Pinot Noir</b>	
Mac Forbes .....	<b>70</b>
Yarra Valley, CA, 2021	
<b>Pinot Noir</b>	
Romain PASTOU .....	<b>62</b>
Sancerre, FR, 2020	
<b>Pinot Noir</b>	
Tortochot "Les Jeunes Rois" .....	<b>115</b>
Burgundy, FR, 2020	
<b>Pinot Noir</b>	
The Bohan Dillon.....	<b>39</b>
Sonoma Coast, CA, 2021	
<b>Pinot Noir</b>	
Holloran.....	<b>49</b>
Willamette Valley, OR, 2018	
<b>Pinot Noir</b>	
Maison Henri Gouges .....	<b>125</b>
Burgundy, FR, 2020	
<b>Pinot Noir</b>	
Rivers- Marie .....	<b>79</b>
Sonoma Coast, CA, 2021	
<b>Pinot Noir</b>	
Robert Sinskey Vineyards .....	<b>90</b>
Los Carneros, CA, 2017	
<b>Pinot Noir</b>	
Ken Wright .....	<b>72</b>
Willamette Valley, OR, 2020	
<b>Red Blend</b>	
Chateau Potensac .....	<b>85</b>
Bordeaux, FR, 2015	
<b>Red Blend</b>	
POV "Los Carneros" .....	<b>75</b>
Napa Valley, CA, 2017	
<b>Sangiovese</b>	
Tenuta di Carleone.....	<b>68</b>
Tuscany, IT, 2020	
<b>Syrah</b>	
Craven.....	<b>65</b>
Stellenbosch, ZAF, 2021	

All Landings Club Private Label Wines are Available by the Glass or Bottle

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## APPETIZERS

<p><b>Escargot</b> ..... 14          Basil Fed Snails, Garlic &amp; White Wine          Compound Butter, Basil Persillade, Breadcrumbs</p> <p><b>Shrimp Cocktail</b> 🍤 ..... 15          Poached Shrimp, Bloody Mary          Cocktail Sauce, Lemon Wedge</p> <p><b>Pan Seared Sea Scallops</b> 🍤 ..... 18          Southern Succotash, Crispy Prosciutto, Frisée          Tomato Confit, Basil Oil</p>	<p><b>Filet Mignon Tartare</b> ..... 18          Hand Chopped Beef Tenderloin, Osetra Caviar          Shallots Grain &amp; Dijon Mustard, Parsley, EVOO          Capers, Lemon, Egg Yolk          Roasted Garlic Toast Points</p> <p><b>Cracked Fingerling Potatoes</b> 🍤 ..... 9          Rosemary Fried Potatoes, Chives, Garlic "Aioli"          Sea Salt Finish</p>
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## SALADS & SOUPS


<p><b>Classic Caesar Salad</b> .....          Parmesan Reggiano Cheese, Olive Oil Croutons, Sicilian Anchovies          Chopped Hearts of Romaine, Caesar Dressing</p> <p><b>Wedge Salad</b> 🍽️ .....          Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon          Cherry Tomatoes, Iceberg Lettuce, Creamy Bleu Cheese Dressing</p> <p><b>Farmers Salad</b> 🍽️🌱 .....          Forsyth Farmers Market Tomatoes, English Cucumber          Carrot Curls, Local Mixed Greens, Champagne, Herb Vinaigrette</p> <p><b>Jumbo Asparagus &amp; Burrata Mozzarella Salad</b> 🍽️ .....          Arugula, Burrata, Campari Tomatoes, Arugula          Lemon Vinaigrette, Fried Prosciutto, Cracked Black Pepper</p> <p><b>French Onion Soup</b> .....          Slow Cooked Onions, Applejack, Gruyere, Sourdough Croutons</p>	<p>7/10</p> <p>7/10</p> <p>6/9</p> <p>13</p> <p>12</p>
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For our guests with allergies, please inquire with your server on available options prepared by the Chef.  
 We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.  
 Regrettably, we cannot guarantee the complete absence of allergens.

\*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.

## HAND CUT STEAKS

 **Filet Mignon**  
6 oz \$34  
10 oz \$44

 **Ribeye 16 oz**  
\$49

**14 oz Compart Duroc  
Farms Pork Chop**  
\$28

 **NY Strip Loin**  
14 oz \$42

**14 oz Brasstown  
Dry Aged Kansas  
City Strip**  
\$52

**Palmer's Signature  
Cast Iron USA Lamb Chop**  
\$36

**8 oz Beef  
Hanger Steak**  
\$32

 **Split Bone-In  
Ribeye 22 oz**  
\$56

Each meal includes choice of side & sauce.  
Please speak with your server regarding any dietary restrictions.

### Sides 5

Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato  
Orange Glazed Baby Carrots | French Fries | Brussel Sprouts | Sautéed Forest Mushrooms

### Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc  
Peppercorn Jus | Maître d'Hôtel Butter

## MAINS

### Honey Dijon Glazed Chicken Breast 24

Whipped Potatoes, Seasonal Baby Zucchini  
Chive, Poultry Jus

### Heart of Palm "Crab Cake" 19

Vegan Crabcake, Coconut Carrot & Beet Puree, Crispy  
Carrot Curls, Saffron Sherry "Aioli"

### Steak Frites 28

10 oz NY Strip Loin, Shoestring Fries  
Maître d'Hôtel Butter, Béarnaise

### Black & Blue Pappardelle 24

Blackened Filet Mignon Tips, Caramelized Onions  
Garlic, Gorgonzola Cream Sauce, Snipped Chives

## "THROWBACK CLASSICS"

### Chicken Pot Pie 19

Sanderson Farm's All-Natural Chicken  
Garden Vegetables, Puff Pastry

### Arnie's Chopped Steak 24

Caramelized Onions, Green Beans  
Smashed Potatoes, Mushroom Gravy

### Arnie's Meatloaf 22

Whipped Potatoes, Green Beans  
Mushroom Jus, Tobacco Fried Onion Straws

### Veal Oscar 31

Sautéed Veal Cutlets, Jumbo Lump Blue Crab  
Asparagus, Pomme Vapeur, Veal Jus, Béarnaise Sauce

## SEAFOOD

### Fennel Dusted Scottish Salmon 21/28

Fennel Pollen Dust, Creamy Tomato Orzotto  
Charred Fennel, Basil Crème Fraîche, Tarragon Oil

### Pan Seared Curry Scented Grouper 38

Fried Sticky Rice Cake, Snap Peas, Red Coconut  
Curry Sauce, Toasted Cashews