



BRUNCH

Steak and Eggs 21
Perfectly grilled 12oz Certified Angus Beef New York Strip with 2 eggs any style

Mountain Breakfast 11
Two eggs any style with choice of bacon, sausage, or Canadian bacon. Accompanied by a choice of two side items.

Create Your Own Omelet 13
Fluffy 3 egg omelet served choice of two sides
Ingredients: bacon, Canadian bacon, sausage, onions, bell peppers, tomatoes, cheese, mushrooms, spinach

Belgian Waffle 10
Crowned with fresh strawberries and whipped cream

SIDES

One Egg 2
Bacon 4
Sausage 4
Toast 2
Fruit Cup 4

Two English Muffins 4
Grits 2
Fried Potatoes 2
Yogurt 3
Two Biscuits 4

APPETIZERS

*GF** **Shrimp Cocktail** 9
Old Bay boiled shrimp classically presented with a tangy cocktail sauce and citrus garnish

Crab Cakes 12
Traditional lump blue crab cakes served with fresh Spring mix and Creole style remoulade

Hot and Spicy Garlic Shrimp 9
Sautéed shrimp with garlic and crushed red pepper served over crunchy toast points and finished with crisp julienned cucumber

Jumbo Chicken Wings 9/15
6pc or 12pc
Fried jumbo chicken wings tossed with choice of hot, mild, BBQ, lemon pepper, or garlic Parmesan sauce

GF Gluten free item

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.

Parties of 6 or more will include a 20% gratuity on the bill



SOUPS & SALADS

All salads add grilled chicken \$5 or shrimp \$6

^{GF} Spinach Salad 12

Fresh baby spinach topped with tart cranberries, sweet strawberries, creamy goat cheese, crunchy pecans, and finished with a refreshing raspberry vinaigrette

Café Salad 9

Fresh spring mix topped with succulent cherry tomatoes, crisp cucumbers, shaved red onion, served with choice of ranch, blue cheese, or Italian dressing

Steak Salad 16

Tender thin sliced steak with crumbled blue cheese, fresh croutons, shaved red onions, and a crisp citrus vinaigrette

Classic Caesar Salad 9

Fresh Romaine served with shaved Parmesan cheese, creamy Caesar dressing and fresh croutons

Soup Du Jour Cup 4/Bowl 6

Fresh soup made daily. Ask your server for today's soup

French Onion Soup 7

Classic French onion soup with crouton and broiled Swiss cheese

PIZZA

Build your own Pizza 14

A 14-inch hand tossed pizza topped to your liking with Italian pizza sauce and mozzarella

Toppings \$0.50 each

*Mushrooms
Black Olives
Red Onions
Bell Peppers
Tomatoes
Jalapeños
Pineapple
Spinach*

Meats \$1.50 each

*Ham
Pepperoni
Bacon
Chicken
Hamburger
Sausage*

Specialty Pizzas

Margherita Pizza 16

Fresh mozzarella, tomato, and basil

Mighty Meaty 18

Pepperoni, sausage, ham, and hamburger with mozzarella

Vegetable Pie 16

Mushrooms, black olives, tomato, red onion, and bell peppers with mozzarella

White Pizza 16

Alfredo sauce base with grilled chicken, spinach, and mozzarella

Chef's Favorite 18

Pepperoni, bacon, mushroom, red onion with a pesto swirl and mozzarella



CAFÉ SPECIALTIES

The Landing Café proudly serves North Carolina Certified Angus Beef

Chicken Alfredo 16

Substitute shrimp \$4

Grilled chicken breast over linguine pasta and Alfredo sauce served with peas, toast points, and fresh chopped parsley

Chicken Parmesan 18

Fried chicken breast with linguine pasta, Italian marinara, and Parmesan cheese

NY Strip 12oz 24

A perfectly grilled Certified Angus Beef 12oz New York Strip served with sidewinder fries and a side salad with choice of dressing

Ribeye 14oz 28

A perfectly grilled Certified Angus Beef 14oz ribeye served with sidewinder fries and a side salad with choice of dressing

* Fresh Fish Of The Day Market Price

Ask your server for daily selection

BURGERS & SANDWICHES

All burgers and sandwiches are served with your choice of a small café salad, fries, daily vegetable, or sweet potato fries. Available at 11 AM.

* Landing Burger 13

Char-grilled half-pound Certified Angus Beef patty on a toasted brioche bun with cheddar, lettuce, tomato, red onion, and pickles

Add extra patty \$6, bacon \$2, fried egg \$1

* Black and Blue Burger 15

Char-grilled half-pound Certified Angus Beef patty topped with blue cheese and served on a brioche bun. lettuce, tomato, and onion optional

Fish Sandwich 11

Deep-fried Alaskan cod filet topped with a tangy tartar sauce, crisp lettuce, sliced tomato, and shaved red onion, over a toasted brioche bun

Avocado BLT 10

A traditional BLT sandwich topped with fresh avocado, a fried egg, and a spicy creamy chipotle aioli

Triple Decker Club 14

Turkey, ham, and Benton's bacon with lettuce, tomato, and Dukes mayonnaise on toasted white bread. Stacked high and cut in quarters

Chicken Avocado Sandwich 12

A juicy grilled chicken breast topped with melted cheddar, crisp lettuce, sliced tomato, shaved red onion, fresh avocado, and a spicy creamy chipotle aioli, served atop a toasted brioche bun

Monte Cristo 12

Turkey and ham stacked high with Swiss cheese between thick cut challah bread French toast toast, accompanied by a sweet Melba sauce

The Beyond™ Meat Burger 13

A veggie burger with cheddar, crisp lettuce, sliced tomato, shaved red onion, and dijonnaise, over a toasted brioche bun

Hot New York Pastrami 13

Slow roasted deli-style pastrami with Swiss cheese, caramelized onions, and whole grain mustard on rye bread



BEVERAGES

Coffee 2.50
Regular & decaf

Juice 3
Pineapple, orange, cranberry

Milk 3
Regular & chocolate

Sweetened and Unsweetened Tea 2.50

Pepsi Products 2.50
Mist Twist, Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mug Root Beer

Lemonade 2.50

DESSERTS

Triple Chocolate Mousse Cake 7
New York Style Cheesecake 7
Six Layer Chocolate Cake 7

Old Fashioned Carrot Cake 7
Traditional Key Lime 6