

LANDMARK

dinner

Monday-Saturday 6:00 p.m.-10:00 p.m. | Reservations 214.224.3152

SOUPS & SALADS

SCHARRED TOMATO SOUP 8
Served with Fresh Cornbread

LOBSTER BISQUE 10
Served with Roasted Pepitas & Chili Oil

MIXED GREEN SALAD 9
*Blueberry Havarti Cheese, Gala Apple,
Cherry Tomato & White Balsamic-Maple Vinaigrette*

BLT SALAD 10
*Applewood Smoked Bacon,
Roasted Tomatoes & Blue Cheese Dressing*

CAESAR SALAD 10
*Whole Leaves with White Anchovy Dressing
Sourdough Croutons & Parmesan Chips*

APPETIZERS & SHARED PLATES

SPICY SHRIMP COCKTAIL GAZPACHO 10
“Fiery” Red Sauce & Avocado

PAN SEARED FOIE GRAS 14
Sweet Potato Gnocchi & Pomegranate Reduction

ROASTED TOMATO BRUCHETTA 8
Toasted Garlic Baguette, Mozzarella Cheese, Feta & Aged Balsamic

SEARED FISH TACOS 12
Jicama Slaw, Spicy Crema & Fresh Salsa

GRILLED LAMB T-BONE 14
Mint-Apple Relish & Petite Greens

JUMBO LUMP CRAB CAKES 13
Grilled Tomatoes, Avocado & Smoked Tomato Butter

TUNA POKE 12
Crispy Gyoza, Soy Sesame, Sriracha & Wasabi

GRILLED ITALIAN FLAT BREAD 12
*Prosciutto, Goat Cheese, Black Mission Figs,
Caramelized Onion & Lavender Honey*

GRILLED MOZZARELLA FLAT BREAD 11
Garlic, Fresh Basil, Parmesan & Truffle Oil

WHITE MAPLE FARMS PORK BELLY 14
*Tri-Color Couscous, Hon Shimeji
Mushrooms & Truffle Honey*

P.E.I. MUSSELS & LITTLE NECK CLAMS 14
*Garlic, Shallots, White Wine & Butter
Served with French Baguette Croutons*

BURRATTA FONDUE 12
Served with Roasted Garlic Olive Oil & Toasted Baguette

CHEF’S SIGNATURE FIVE COURSE TASTING 85/PERSON

DINNER

*Seasonally Inspired Amuse Bouche,
Appetizer, Salad, Entrée & Dessert*

ADD 2OZ WINE PAIRINGS FOR EACH COURSE 22/PERSON

WINES INCLUDED

*A Regionally Inspired Offering of Wines
From the Old and New Methods to Complement
the Various Profiles of Each Dish*

ENTRÉES

LINGUINE PUTTANESCA 22
Garlic, Shallots, Anchovies, Calamata Olives, Tomato, Capers & Oregano

GULF SHRIMP & LOBSTER PASTA 28
Pappardelle Pasta with Garlic, Fresh Basil & Lobster Sauce

PORTABELLA & PORCINI RAVIOLI 24
Squash, Zucchini, Carrots & Lemon Grass Essence

PAN ROASTED STRIPED BASS 30
*Chinese Black Rice, Channa Dhal Peas,
Asparagus Tips & Tequila-Cognac Cream*

CANE GLAZED HALF CHICKEN 23
Pontalba Potatoes & Spinach

SEARED DAY BOAT SCALLOPS 26
Black & Red Quinoa with Artichokes, Peas, Shallots & Dashi-Corn Essence

FROM THE GRILL

GRILLED PORK TENDERLOIN 28
Sweet Potato Gratin & Bright Lights Swiss Chard

RACK OF LAMB 34
Arugula, Heirloom Carrots & Pesto Risotto

GRILLED WAGYU TRI TIP 28
*Roasted Root Vegetable Mashers & Green Beans
Served with Red Currant Demi-Glace*

GRILLED VEAL T-BONE 32
Herb Blue Organic Grits, Grilled Zucchini & Port Demiglace

GRILLED ANGUS FILET 34
Porcini Ravioli, Portabella & Cabernet Demiglace

ACCOMPANIMENTS

AGLIOLIO SPINACH 5
HARICOT VERT ALMONDINE 4
ASPARAGUS HOLLANDAISE 5
LUMP CRAB MASHED POTATOES 8
FOREST MUSHROOMS 6
HONEY GLAZED BABY CARROTS 4
QUINOA 5

*Tax and gratuity are not included
Tables of six or more will be on one check and subject to 20% gratuity*

DOMESTIC BEER

BUD LIGHT	5
BUDWEISER	5
MILLER LITE	5
COORS LIGHT	5
MICHELOB ULTRA	5
BLUE MOON	5
SHINER BOCK	5
BUCKNER NON-ALCOHOLIC	5

CHAMPAGNE BY THE GLASS

SEGURA VIUDAS BRUT RESERVA CUVÉE / SPAIN	9
DOMAINE CHANDON BRUT ROSÉ / CALIFORNIA	15
“J” SPARKLING CUVÉE 20 / CALIFORNIA	18
PERRIER-JOUET “GRAND BRUT” / FRANCE	19

WHITE WINE BY THE GLASS

CAPOSALDO PINOT GRIGIO / VENETO, ITALY	9
VILLA MARIA SAUVIGNON BLANC / NEW ZEALAND	9
JEKEL RIESLING / MONTEREY, CALIFORNIA	9
COLUMBIA CREST “TWO VINES” CHARDONNAY / WASHINGTON	9
FRANCISCAN CHARDONNAY / NAPA VALLEY	12
NAPA CELLARS CHARDONNAY / NAPA VALLEY	14
SONOMA-CUTRER RUSSIAN RIVER CHARDONNAY / CALIFORNIA	15
CONUNDRUM / CALIFORNIA	18

PREMIUM BEER

AMSTEL LIGHT	5.75
BASS ALE	5.75
FAT TIRE AMBER ALE	5.75
HEINEKEN	5.75
NEWCASTLE BROWN ALE	5.75
GUINNESS DRAUGHT BOTTLE	5.75
CORONA EXTRA	5.75
STELLA ARTOIS	5.75
GEORGE KILLIAN’S IRISH RED	5.75
SAMUEL ADAM’S	5.75

ROSÉ BY THE GLASS

BERINGER WHITE ZINFANDEL / CALIFORNIA	9
MONTES “CHERUB” ROSÉ OF SYRAH / CHILE	12

RED WINE BY THE GLASS

IRONY PINOT NOIR / MONTEREY COUNTY	9
PASCUAL TOSO MALBEC / MENDOZA, ARGENTINA	9
COLUMBIA CREST “TWO VINES” MERLOT / WASHINGTON	9
COLUMBIA CREST “TWO VINES” CABERNET / WASHINGTON	9
GNARLY HEAD “OLD VINE” ZINFANDEL / LODI	10
PETER LEHMANN SHIRAZ / BAROSSA VALLEY	12
ARGYLE PINOT NOIR / WILLAMETTE VALLEY	12
CHATEAU STE. MICHELLE “INDIAN WELLS” / WASHINGTON	12
VILLA ANTINORI SANGIOVESE BLEND / TOSCANA	14
CHATEAU STE. MICHELLE “CANOE RIDGE” MERLOT / WASHINGTON	13
BELLE GLOS “MEOMI” PINOT NOIR / SONOMA COAST	15
FRANCISCAN “OAKVILLE ESTATE” CABERNET / NAPA VALLEY	15
STAG’S LEAP “HANDS OF TIME” RED BLEND / NAPA VALLEY	18

CLASSIC COCKTAILS

BAY BREEZE 9 <i>Ketel One Vodka, Pineapple & Cranberry Juice</i>	RUSTY NAIL 11 <i>Macallan 12 Year Scotch & Drambuie</i>
BLOODY MARY 11 <i>Absolut Vodka, Tomato Juice & Worcestershire Tabasco With Salt & Pepper</i>	MANHATTAN 11 <i>Woodford Reserve Bourbon, Martini & Rossi Sweet Vermouth & Cherry Garnish</i>
THE FRENCHMAN 11 <i>Kahlua, Navan, Vanilla Liqueur & DiSaronno Amaretto Served Over Ice</i>	THE RICKIE 11 <i>Bombay Sapphire Gin, Fresh Squeezed Lime Juice With a Splash of Soda Water & Garnished with Lime</i>
HARVEY WALLBANGER 11 <i>Skyy Premium Vodka, Orange Juice & Galliano</i>	ROB ROY 11 <i>Chivas Regal 12 Year Scotch, Martini & Rossi Sweet Vermouth</i>
MADRAS 11 <i>Ketel One Vodka, Cranberry & Orange Juices</i>	SIDECAR 11 <i>B&B Liqueur, Cointreau Orange Liqueur & Sweet & Sour Mix</i>
Old Fashioned 11 <i>Orange, Cherry, Sugar & Dash of Angostura Bitters, Muddled and Served with Maker’s Mark Bourbon Over Ice</i>	WHITE RUSSIAN 11 <i>Stolichnaya Russian Vodka, Kahlua Coffee Liqueur & Crème or Milk</i>
KIR ROYAL 14 <i>Chambord Raspberry Liqueur, Sigura Viudas Spanish Brut Cuvee with a Lemon Twist</i>	

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