



Dinner Menu

Appetizers

Shrimp Cocktail

Jumbo shrimp served with our own homemade cocktail sauce. 13.95

Steamed Clams

Served in a garlic butter sauce. 14.95

Chips & Salsa

Chips made fresh daily, served with our homemade salsa. 3.95

With fresh guacamole

8.50

Original Nachos

Crispy homemade tortilla chips topped with beans, melted cheese, jalapeno, olives, guacamole and sour cream 10.25

Nachos with Chicken

Our original Nacho topped with chicken. 13.50

Coconut Beer Battered Shrimp

Served with a mango sauce. 10.95

Seared Ahi

Served with fresh ginger, wasabi and spices. 14.25

Chicken Wontons

Deep fried and served with Thai Peanut Sauce 9.75

Mushroom Caps

Stuffed with smoked albacore, spinach and herbs. 13.50

Oysters on the Half Shell

Served by the 1/2 dozen. 14.75

& Crab Cakes

Our chef's own recipe, and a local favorite 11.95

Popcorn Shrimp or Scallops

Served with The Landing's cocktail sauce. 10.25

Calamari Steak

Lightly breaded. Served with Tartar Sauce. 9.75

Spicy Buffalo Wings

Traditional wings smothered in a spicy sauce. Served with ranch dressing. 11.00

Hot Seafood Platter

An assortment of deep fried Crab Cakes, Popcorn Shrimp & Scallops, and Calamari. Served with Tartar Sauce and The Landing's own cocktail sauce. 20.95

Soups & Salads

All salads come with fresh rolls and your choice of dressings: House Raspberry Vinaigrette, Blue Cheese, Ranch, 1000 Island or Caesar.

House Mixed Salad

Mixed green salad with tomatoes, cucumbers, red onions and croutons. Served with your choice of dressings. 4.50

Caesar Salad

Romaine lettuce with grated Parmesan Cheese, croutons and Caesar Dressing 9.75

Compliment your salad with a freshly grilled chicken breast. 11.95

Spinach Salad

Fresh spinach with crumbled bacon, blue cheese crumbles, tomatoes and croutons. Served with your choice of dressings. 9.55

Ahi Salad

Fresh grilled Ahi tuna on a bed of mixed greens with tomatoes, red onions and croutons. 12.95



Catalina Clam Chowder

Creamy New England style chowder made fresh daily. Try it in a cup. 4.75

Or enjoy a bowl as a meal. 6.85

Pastas

All entrees served with House Green Salad, and fresh baked dinner rolls.

Fettuccine Alfredo

A classic! Fettuccine in The Landing's own Alfredo Sauce. 13.95

Grilled Chicken Alfredo

Our classic Fettuccine Alfredo topped with a grilled or blackened chicken breast. 19.75

Pasta Primavera

Fresh vegetables tossed with marinara sauce, or garlic butter and fresh tomatoes. 16.95

Pasta Basilico

Pasta tossed with fresh tomatoes, fresh basil, chopped garlic and olive oil. 13.25

Shrimp Pasta

Mesquite grilled shrimp on a bed of pasta, tossed with garlic, fresh basil, tomatoes, and olive oil. 22.50

🍤 Seafood Pasta

Shrimp, Scallops and Clams served with our own Alfredo sauce. 23.95

Seafood

All entrees served with rice pilaf, fresh sautéed vegetables, House Green Salad, and fresh baked dinner rolls.

🍤 Ahi Steak Oriental

A thick cut of fresh Ahi Tuna marinated in our special oriental sauce and grilled to order, served with rice and fresh sautéed vegetables 22.95

Grilled Swordfish

Fresh swordfish grilled to perfection. Served with golden rice pilaf and fresh sautéed vegetables. 24.50

Grilled Salmon

Fresh salmon filet accompanied with rice pilaf and fresh sautéed vegetables. 22.95

Calamari Steak

Tender calamari steak, seasoned, lightly hand-battered, and sautéed. Served with a lemon butter sauce. 19.25

Poultry

All entrees served with garlic mashed potatoes, fresh sautéed vegetables, House Green Salad and fresh baked dinner rolls.

🍗 Macadamia Chicken

A baked, stuffed breast of chicken topped with a toasted Macadamia Nut Sauce. Accompanied with garlic mashed potatoes and fresh sautéed vegetables. 20.95

Chicken Picatta

Grilled breast of chicken sautéed in a white wine and caper sauce. 19.95

Pineapple Ginger Chicken

Grilled breast of chicken marinated in our House Pineapple-Ginger Sauce. Served with garlic mashed potatoes and sautéed fresh vegetables. 17.95

* There is a split dinner charge of \$3.00

Beef and Pork

All entrees served with garlic mashed potatoes, fresh sautéed vegetables, House Green Salad and fresh baked dinner rolls.

L **Filet Mignon**

*Pan broiled to order and served on a bed of savory Shiitake Mushrooms. 32.80
Petite portion available. 25.50*

Prime Top Sirloin

*Grilled to order and topped with sweet onions. 21.95
Petite portion available. 16.95*

Baby Back Ribs

Coated with our House Blend of herbs and spices, slow cooked until tender, and then finished on our grill. 22.95

Landing Specialty Pizzas

*Personal 9" 12.50 Large 16" 18.50
Now offering Italian sausage as an additional topping.*

Thai Chicken Pizza

Spicy Oriental sauce, marinated breast of chicken, bell peppers and cheese.

Barbecued Chicken Pizza

BBQ chicken, red onions, tomato sauce blended with BBQ sauce and cheese.

Pepperoni Pizza

A famous stand-by with rich tomato sauce and cheese.

Hawaiian

Pineapple and Canadian bacon.

Greek

Feta cheese, olives, pepperocinis, tomatoes, garlic and cheese.

Basilico Pizza

Virgin olive oil, fresh tomatoes, fresh basil, garlic and cheese.

Four Cheese

Mozzarella, Jack, Provolone and Parmesan.

Vegetarian Pizza

Roasted eggplant, roasted green peppers, onions, tomatoes, sauce and cheese.

South of the Border

All entrees served with rice, beans and homemade salsa.

L **Grilled Ahi Tacos**

Fresh grilled Ahi Tuna topped with tomatoes, cheese and green onion 13.75

Landing Specialty Soft Tacos

Choice of Grilled Carne Asada or Grilled Chicken. Topped with tomatoes, cheese and green onions. 12.75

Steak or Chicken Fajitas

Tender sliced steak or chicken fajitas sautéed with bell peppers, tomatoes and onions. Served with warm tortillas. 14.50

Grilled Chicken Quesadilla

Our cheese quesadilla filled with fresh chicken 13.95

Homemade Chili Relleno

A whole green chili stuffed with Mozzarella cheese, grilled inside an egg batter wrap. Topped with our own special sauce, served with beans and rice. 13.75

Homemade Chicken Enchiladas

Two corn tortillas filled with marinated chicken, topped with our own green enchilada sauce, fresh cheeses and sour cream 13.75

Oyster Bar

The Landing Bar and Grill is proud to serve only the freshest oysters from our oyster bar. Choose from Oysters on the Half Shell, virgin oyster shooters, or spice up your oyster shooter with a shot of your choice.

Oyster Shooter

8.25

Virgin Oyster Shooter

3.25

Half Dozen Oysters

14.75

A la Carte

Landing Fish & Chips

Lightly breaded cod filets served with French fries. 13.25

Side Orders

Mexican Rice

3.90

Mexican Beans

3.90

Sour Cream

1.80

Homemade Salsa

1.80

Homemade Guacamole

4.75

Miscellany

*Coke, Diet Coke, Sprite, Root Beer,
Lemonade, Iced Tea*

2.00

Bottled Water or Sparkling Water

2.50

Regular or Decaffeinated Coffee

2.00

Desserts

Ask your server for today's selections.



The Landing would be happy to host your wedding reception, corporate party or other special event. Please ask to see a manager.

Microbrew Draft

5.00

Catalina Red

A rich amber ale

Sierra Nevada Pale Ale

Pale, golden and delicious

New Castle Brown Ale

A UK classic for generations

Angel City Abbey

A Belgian strong ale 8% alcohol

Pyramid Hefeweizen Ale

An American style wheat beer

Angel City Lager

A crisp golden lager

Stella Artois

A premium Belgian beer 6.50

Imported Bottled

*Modelo Especial, Tecate
Corona, Pacifico, Heineken*

6.00

Domestic Bottled

*Coors Lite, Budweiser, Bud Lite, Miller
Lite, Michelob Ultra, O'Douls Non-
Alcoholic*

5.50

Alaskan

Summer Ale

Sam Adams

The classic Boston microbrew

Angel City IPA

A rich hoppy ale 6.8% alcohol

Angel City Ale

A malty amber ale

Fat Tire

Amber Ale 6.50

Guinness Stout

The true Irish stout 6.50

Specialty Drinks

Original Catalina Margarita

*Cuervo Gold, Cointreau, and fresh lime
6.75*

Ultimate Landing Margarita

*Cuervo 1800, Cointreau, and fresh lime
7.50*

Fruity Margaritas

Strawberry, Peach, Mango or Raspberry 6.75

Premium Tequila Margaritas

*Hornitos 7.75, Tres Generaciones 9.25,
Cazadores 9.00, Patron Gold 9.75, Don Julio 9.75*