

LANDMARK

STEAKHOUSE • SEAFOOD • LOUNGE

APPETIZERS

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| HAWAIIAN AHI POKE | 11 |
| AHI, AVOCADO, CUCUMBERS TOSSED IN SPICY SESAME SAUCE, SERVED WITH FRIED WONTONS | |
| BLACKENED SEARED AHI | 13 |
| SERVED WITH SEAWEED SALAD AND A WASABI RED ONION SAUCE | |
| FRIED CALAMARI | 11 |
| SERVED WITH WASABI AIOLE AND SWEET THAI CHILI SAUCE | |
| SHRIMP COCKTAIL | 12 |
| MARINATED SHRIMP WITH FRESH DILL, SERVED WITH COCKTAIL SAUCE | |
| BACON WRAPPED SCALLOPS | 15 |
| TOPPED WITH MANGO SALSA | |
| SMOKED SALMON BRUCHETTA | 12 |
| HERBED CREAM CHEESE SPREAD ON TOAST POINTS, SMOKED SALMON, SUN-DRIED TOMATO RELISH, CAPERS AND BASIL | |
| BLUE PEPPER CRAB CAKES | 12 |
| SERVED WITH REMOULADE | |
| CRAB TOWER | 13 |
| SLICED TOMATOES, BUFFALO MOZZARELLA, BALSAMIC REDUCTION | |
| ARTISAN CHEESE PLATTER | 15 |
| CHEESE PLATTER SERVED WITH FIG JAM, TRUFFLE HONEY DRIZZLE, OLIVES AND GRAPES | |
| ISLAND BEEF SKEWERS | 12 |
| SERVED WITH COCONUT STICKY RICE | |
| SPINACH ARTICHOKE DIP | 11 |
| SERVED WITH TORTILLA CHIPS | |
| GRILLED ARTICHOKE | 12 |
| SERVED WITH A PESTO AIOLE | |
| KOBE BEEF SLIDERS | 14 |
| SERVED WITH POMME FRITES | |
| FILET MIGNON TACOS | 11 |
| SERVED WITH PICO DE GALLO | |
| LARGE APPETIZER PLATTER | 40 |
| CALAMARI, MINI CRAB CAKES, AND BEEF SKEWERS | |

ENTRÉES

ALL OF OUR STEAKS ARE BROILED AT 1800° F

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| LM FILET MIGNON | 34 |
| 10OZ. FILET TOPPED WITH THREE PEPPERCORN SAUCE, SERVED WITH MASHED POTATOES AND SAUTÉED SPINACH | |
| FILET AND SCALLOPS OR SHRIMP | 29 |
| 5OZ. FILET TOPPED WITH THREE JUMBO SCALLOPS, SERVED WITH MASHED POTATOES AND SAUTÉED SPINACH | |
| BLACKENED RIB-EYE | 31 |
| SERVED WITH MASHED POTATOES AND SAUTÉED MUSHROOMS | |
| BONE-IN RIB-EYE | 35 |
| BROILED, SERVED WITH MASHED POTATOES AND ASPARAGUS | |
| PRIME NEW YORK STRIP | 38 |
| SERVED WITH MASHED POTATOES, ASPARAGUS AND A BRANDY MUSHROOM DEMI GLAZE | |
| PORK CHOPS | 26 |
| STERLING DOUBLE THICK PORK CHOP TOPPED WITH AN APPLEJACK BRANDY MUSTARD GLAZE, SERVED WITH PARSNIP APPLE HASH AND GRILLED ASPARAGUS | |
| ROASTED CHICKEN BREAST | 23 |
| CHICKEN BREAST STUFFED WITH ROSEMARY, ROASTED GARLIC AND LEMON, SERVED WITH ROSEMARY POTATOES AND SAUTÉED SPINACH | |
| CHILEAN SEABASS | 35 |
| TOPPED WITH A MISO GLAZE, SERVED WITH COCONUT RICE AND JULIENNE VEGETABLES | |
| CEDAR PLANK SALMON | 25 |
| ROASTED SALMON WITH A BROWN SUGAR LEMON ZEST RUB SERVED WITH POTATO PANCAKE, HONEY GLAZED CARROTS AND SNAP PEAS | |
| ALL NATURAL PRIME BURGER | 15 |
| TOPPED WITH MELTED BLUE CHEESE, SPECIAL SAUCE, SHREDDED LETTUCE, GRILLED ONIONS AND TOMATO WITH POMME FRITES | |

SOUPS AND SALADS

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| CLAM CHOWDER WITH BACON | 8 |
| SOUP OF THE DAY | 8 |
| SIMPLE SALAD | 7 |
| MIXED GREENS WITH CARROTS, SCALLIONS AND TOMATOES, CROUTONS, TOSSED WITH A BALSAMIC VINAIGRETTE | |
| CAESAR SALAD | 7 |
| CRISP ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS WITH A CAESAR DRESSING | |
| CHOPPED ICEBERG | 8 |
| CHOPPED ICEBERG LETTUCE TOSSED WITH BACON, TOMATOES, BLUE CHEESE CRUMBLES, HEARTS OF PALM AND BLUE CHEESE DRESSING | |
| SPINACH SALAD | 8 |
| SPINACH TOSSED WITH DRIED CRANBERRIES, CANDIED PECANS AND BLUE CHEESE WITH BACON VINAIGRETTE | |

ENTRÉE SALADS

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| ROASTED SALMON SALAD | 21 |
| ROASTED SALMON ON MIXED GREENS, ASPARAGUS, FENNEL, MANDARIN ORANGES WITH A CITRUS SOY VINAIGRETTE | |
| STEAK SALAD | 21 |
| GRILLED FLAT IRON STEAK ON MIXED GREENS, PARMESAN CHEESE, PICKED RED ONIONS WITH A CHAMPAGNE VINAIGRETTE | |
| LANDMARK CHICKEN SALAD | 21 |
| MIXED GREENS, CORN, BLACK BEANS, RED ONIONS, TOMATOES, TORTILLA STRIPS, AVOCADO, BLACKENED CHICKEN WITH A CHIPOTLE RANCH DRESSING | |

SIDES

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| COCONUT STICKY RICE | 4 |
| MASHED POTATOES | 4 |
| SAUTÉED MUSHROOMS | 6 |
| ASPARAGUS | 6 |
| BROCCOLINI | 5 |
| SAUTÉED SPINACH | 5 |
| POTATO PANCAKES | 5 |
| HONEY GLAZED ROASTED CARROTS & SNAP PEAS | 5 |
| ROSEMARY BLISS POTATOES | 5 |
| SEAWEED SALAD | 5 |
| MAC AND CHEESE | 5 |
| ONION RINGS | 6 |
| GARLIC AND TRUFFLE | 5 |
| POMME FRITES | 5 |

DESSERTS

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| MELTED CHOCOLATE CHIP COOKIE | 6 |
| SERVED WITH VANILLA BEAN ICE CREAM | |
| CHOCOLATE LAVA CAKE | 10 |
| SERVED WITH VANILLA BEAN ICE CREAM | |
| CREME BRULEE | 8 |
| TOPPED WITH FRESH BERRIES | |
| NEW YORK CHEESE CAKE | 8 |
| WITH FRESH STRAWBERRIES | |

SUNSET DINING • 3 COURSES FOR \$30

SUNDAY-THURSDAY 5:00PM-10:00PM

SATURDAY-SUNDAY 5:00PM-7:00PM

HAPPY HOUR • 5:00PM-7:00PM

EVERY NIGHT ON THE PATIO & IN THE BAR



WE PROUDLY SERVE ALL NATURAL,
HUMANELY RAISED & HANDLED BEEF

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES
PARTIES OF 6 OR MORE WILL BE CHARGED AN 18% GRATUITY