

# CARTERS LANDING

BAR • GRILL • HUB

EXECUTIVE CHEF:  
DREW COLIN ANTHONY

## SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ 12 FOR 36½ ⊗  
fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce,  
chef's seasonal hot sauce on request  
ADD OYSTER +3½

ARTISAN PLATTER 26  
prosciutto, soppressata, salami, brie, oka, house smoked provolone,  
bourbon mustard sauce, fresh fruit, house pickled vegetables,  
garlic focaccia

SIGNATURE FISH TACOS 15 ½  
grilled pineapple and jicama slaw, avocado crema, cheddar,  
smoked chili sauce  
ADD TACO +5¼

CRISPY CALAMARI 14  
pickled red chilis, chimichurri aioli

CURRIED MUSSELS 13½  
red curry, lemongrass, coriander, spicy red chilis, grilled focaccia

STEAMED EDAMAME 8½ ⊗ 🌱  
mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

LANDING WINGS 14½ ⊗  
CHOICE OF: SPICY JERK | BBQ | HOT |  
ANCHO PEPPER LIME, SERVED WITH FETA DIP

CROWN NACHOS 22 ⊗  
seasoned beef or cajun chicken, corn chips, mozzarella  
and cheddar cheeses, pico de gallo, jalapeños, pickled red onions,  
guacamole, sour cream, black bean dip

BEEF AND RICOTTA MEATBALLS 14½  
house made, san marzano tomato sauce, garlic toast  
ADD MEATBALL +5

BRISKET MAC'N CHEESE 11  
aged cheddar mac 'n cheese, 14 hour smoked brisket,  
onion aioli, poblano bbq

TRIO DIP 15 🌱  
goat cheese red pepper dip, warm eggplant, spicy hummus,  
garlic confit, naan, focaccia toast points, tortilla chips

SOUP 8  
made in house with pride

## SALADS

CAESAR SML 6 • LRG 11  
romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 7 • LRG 11 ⊗ 🌱  
aged cheddar, apple, grapes, spiced sunflower seeds,  
blue agave vinaigrette

PERUVIAN CHICKEN SALAD 19 ⊗  
marinated chicken breast, ancient grains, pickled vegetables,  
black garlic & sumac vinaigrette, smoked jalapeño crema

STEAK AND TOMATO SALAD 23 ⊗  
grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes,  
goat cheese, blueberry mignonette

SEARED TUNA SALAD 19½ ⊗  
togarashi crusted, mango chutney, avocado, daikon radish,  
tomato, cucumber, mixed greens, agave vinaigrette

### ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 |  
GRILLED SALMON +10 | MARINATED CHICKEN BREAST +8

## DESSERTS

MASCARPONE CHEESECAKE 10 ⊗  
gluten free graham crust, raspberry sauce

STICKY TOFFEE PUDDING 10  
vanilla ice cream, chili salted caramel

GET IN MY BELLY 9  
molten lava cake, fresh raspberries, whipped cream

SELECTION OF ICE CREAMS & SORBETS 8 ⊗



DISHES ARE  
GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN.  
PLEASE CLARIFY WITH YOUR SERVER

## PIZZA

SAUSAGE PICANTE 19  
spicy tomato sauce, house made spicy Italian fennel sausage,  
roast peppers, smoked provolone and mozzarella cheeses

MAMMA MARGHERITA 15½ 🌱  
san marzano tomato sauce, vine ripened tomatoes,  
fresh mozzarella cheese, balsamic syrup, basil

CHARCUTERIE 19  
san marzano tomato sauce, mozzarella, prosciutto, smoked bacon,  
salami, balsamic onions, dates

CHICKEN PICO DE GALLO 17½  
spicy tomato sauce, house-smoked chicken, charred pineapple,  
queso, pico de gallo, lime crema

ARTICHOKE AND CHEESE 17 🌱  
parmesan asiago cream sauce, marinated artichokes,  
sundried tomatoes, baby kale

## MAINS

GLUTEN FREE PENNE PASTA IS AVAILABLE +1½

BELUGA LENTIL BOLOGNESE 17 🌱  
slow cooked black beluga lentils, tomato sauce, tofu cheese, pappardelle

LOBSTER FETTUCCINE 36  
whole 1¼ lb east coast lobster, mushrooms,  
leek and sherry tarragon cream, fettuccine

LANDING CARBONARA 22  
house smoked chicken, local pork belly, fried egg,  
parmesan cheese, spaghetti a la chitarra

RIGHTEOUS GREENS 19 🌱  
quinoa, brown barley, seasonal vegetables, kale, roasted yams,  
chilis, lime ginger sauce, cashews, avocado, chia seeds, agave

MOROCCAN CURRIED CHICKEN 21  
north african spices, fragrant basmati rice, almonds, apricots,  
crema, flatbread

FISH 'N CHIPS 18  
 beer battered fish, fresh cut fries,  
coleslaw, house-made tartare sauce

SUSTAINABLE SALMON 25½ ⊗  
red rice and quinoa blend, vegetables, caramelized honey mustard

MAPLE CIDER ROAST CHICKEN 25 ⊗  
maple cider chicken, market vegetables, roasted herb potatoes, pan gravy

STEAK FRITES 24¾ ⊗  
8 oz. flat iron steak, fresh cut fries, house demi-glace, truffle aioli

TENDERLOIN 38 ⊗  
7 oz. beef tenderloin, bacon preserve, market vegetables,  
roasted herb potatoes, house-made demi-glace

STRIPLOIN STEAK 33¾ ⊗  
10 oz. striploin, roasted mushrooms, market vegetables,  
roasted herb potatoes, house made demi-glace

## BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED  
WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1

LANDING BURGER 17  
fresh Canadian beef chuck, cheddar, pickles, landing sauce,  
mixed greens, tomato

TURKEY BURGER 17  
ground turkey blended with apples and dijon, chipotle aioli,  
creamy cabbage slaw

THE JERK SANDWICH 16  
grilled chicken dark meat, cucumber, lime slaw, guava aioli, slaw, tomato

### ADDITIONS:

CRISPY STRIP BACON +2 | MUSHROOM +3 | GOAT CHEESE +3 |  
SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 |  
HOUSE MADE SOUP +2 | CHEDDAR CHEESE +2