

# Landmark

## lunch

Monday-Friday 11:00 a.m.-2:00 p.m. | Reservations 214.224.3152

### SOUPS & SALADS

- SOUP OF THE DAY 5  
*Fresh Selection Made Daily*
- CHARRED TOMATO SOUP 8  
*Served with Fresh Cornbread*
- CUP OF SOUP & GRILLED CHEESE 12  
*Sharp Cheddar, Aged Swiss & Pecorino Romano  
Served with Your Choice of Soup*
- MIXED GREEN SALAD 9  
*Creamy Goat Cheese, Gala Apple,  
Cherry Tomato & White Balsamic-Maple Vinaigrette*
- BLT SALAD 9  
*Applewood Smoked Bacon, Roasted  
Tomatoes & Blue Cheese Dressing*
- MELROSE COBB SALAD 12  
*Roasted Chicken, Calamata Olives, Green Onions,  
Avocado, Tomato, Cheddar Cheese, Egg & Ranch Dressing*
- SALMON PAILLARD 14  
*Baby Arugula, Truffle Essence,  
Cippollini Onions, Zucchini & Lemon Olive Oil*
- CAESAR SALAD 10  
*Whole Leaves with White Anchovy Dressing,  
Sourdough Croutons & Parmesan Chips  
With Grilled Chicken 13  
With Tri-tip Steak 15*

### SMALL PLATES

- SPICY SHRIMP COCKTAIL GAZPACHO 10  
*“Fiery” Red Sauce & Avocado*
- ROASTED TOMATO BRUCHETTA 8  
*Toasted Baguette, Mozzarella Cheese, Feta & Aged Balsamic*
- SEARED FISH TACOS 12  
*Served with Jicama Slaw, Spicy Crema & Fresh Salsa*
- ROASTED PORK TACOS 12  
*Served with Caramelized Onions,  
Pineapple Pico De Gallo & Guacamole*
- PAN SEARED SCALLOPS 14  
*House Made Chorizo & Celeriac Purée*
- TUNA POKÉ 12  
*Crispy Goyza, Soy Sesame, Sriracha & Wasabi*
- GRILLED ITALIAN FLAT BREAD 11  
*Prosciutto, Goat Cheese, Black Mission Figs,  
Caramelized Onion & Lavender Honey*
- GRILLED MOZZARELLA FLAT BREAD 12  
*Garlic, Fresh Basil, Parmesan & Truffle Oil*
- WHITE MAPLE FARMS PORK BELLY 14  
*With Tri-Color Couscous, Hon Shimeji  
Mushroom & Truffle Honey*
- CHEF'S FRIES 4  
*Garlic, Parsley & Signature Spice*
- P.E.I MUSSELS & LITTLE NECK CLAMS 14  
*Garlic, Shallots, White Wine, Chorizo & Butter  
Served with Garlic Toasted French Baguette*

### PASTAS & ENTRÉES

- CHEF'S SIGNATURE PASTA MP  
*Ask Your Server for Today's Selection*
- LINGUINE PUTTANESCA 15  
*Garlic, Shallots, Anchovies, Calamata Olives,  
Tomato, Capers & Oregano*
- CHICKEN PASTA PENNETTE 12  
*Mushrooms, Spinach, Tomato, Almonds & Pecorino Romano*
- GULF SHRIMP & LOBSTER PASTA 17  
*Pappardelle Pasta with Garlic, Fresh Basil & Lobster Sauce*
- THREE CHEESE RAVIOLI 14  
*Ricotta, Mascarpone, Grated Parmesan & Butter Sauce*
- PORTABELLA & PORCINI RAVIOLI 15  
*Squash, Zucchini, Carrots & Lemon Grass Essence*
- SESAME SEED CRUSTED SALMON 15  
*Basmati Rice, Baby Bok Choy, Carrots & Red Curry Sauce*
- GRILLED WAGYU TRI-TIP 18  
*Mashers & Green Beans with Red Currant Demi-glacé*
- PAN ROASTED STRIPED BASS 25  
*Served with Spiced Tomatoes & Asparagus Tips*
- GRILLED CHICKEN BREAST 14  
*Served with Ratatouille, Spinach & Arugula Pesto*

### SANDWICHES

- LOBSTER & SHRIMP ROLL 14  
*Lobster & Rock Shrimp, Celery with House Made Mayo*
- BBQ BRISKET SLIDERS 10  
*Served with Horseradish Cream & Onion Rings*
- GRILLED STEAK SANDWICH 12  
*Wagyu Beef, Mesclun Mix & Tomato with Green Onion Cider Aioli*
- TURKEY CLUB SANDWICH 11  
*Smoked Turkey, Lettuce, Tomato,  
Apple-Wood Smoked Bacon & Cheddar Cheese*
- FRIED SHRIMP PO' BOY 12  
*Fried Rock Shrimp, Shaved Cabbage, Pickles & Tomato  
Served with Spicy Remoulade*
- SPINACH & ARTICHOKE WRAP 8  
*Sautéed Artichoke, Spinach, Roasted Peppers  
& Montasio Cheese*

### BURGERS

- Served with Chef's fries, house chips or fresh fruit*
- LANDMARK BURGER 12  
*1/2 lb Grilled Angus Sirloin with Your Choice of Cheese*
- BACON CHEDDAR BURGER 15  
*Landmark Burger with Apple-Wood Smoked Bacon  
& Cave Aged Cheddar*
- MUSHROOM SWISS BURGER 14  
*Sautéed Forrest Mushrooms, Caramelized Onions & Swiss Cheese*
- BIG TEX BURGER 14  
*Ham, Jalapeno, with Avocado Mayo & Pepperjack Cheese*
- VEGGIE BURGER 12  
*Grilled Portabella, Roasted Peppers, Tomatoes &  
Caramelized Onions with Green Onion Cider Aioli*

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