

BITES**ARTISANAL MIXED OLIVES**

Mixed Olives, Pickled Sweet Peppers, Marjoram, EVOO, Balsamic – 6

TOMATO PROVENCAL

Fresh Tomato, Garlic, Basil, Olive Oil, Garlic Baguette – 6

GRILLED CHEESE BITES

Sourdough, Queso Manchego, Serrano Ham, Heirloom Tomato, Date Jam – 7

POKE WONTON TACOS TWO WAYS

Tacos prepared two ways:

1. Sweet Shoyu Ahi Tuna, Green Onion with Sesame Oil
2. Spicy Hawaiian Salmon, Hawaiian BBQ Sauce, Cilantro with Masago

Served with Wakame Salad – 9

SALADS**THE LANDING HOUSE SALAD**

Little Gem Lettuce, Heirloom Tomatoes, Shaved Parmesan, Rosemary Crisp, Creamy Peppercorn Dressing – 12

BURRATA

Heirloom Cherry Tomatoes, Black Lava Salt, Lemon Virgin Olive Oil, Black Pepper, Balsamic Reduction, Fresh Basil – 15

SEAFOOD

Shrimp, Crab, Lobster Salad, Field Greens, Kalamata Olives, Pickled Carrots, Cherry Tomatoes, Garlic Aioli, Pecorino Cheese – 17

SMALL PLATES**SCALLOP CRUDO**

Avocado Puree, Radish Salad, Preserved Lemon Gastrique – 16

JUMBO PRAWNS

Shishito Pepper Sofrito, Gigandes Beans, Roasted Red Pepper Aioli – 15

MUSCOVY DUCK BREAST

Goat Cheese Polenta, Baby Vegetables, Cherry Cabernet Reduction – 17

BRAISED SHORT RIB

Succotash, Celery Root Puree, Ground Mustard Demi-Glace – 15

TRUFFLE MACARONI AND CHEESE

Fresh Mozzarella, Parmesan, Goat Cheese, Truffle Oil – 13

GARLIC MUSHROOM NAAN

Cremini Mushrooms, Arugula Pesto, Chili Infused Grapeseed Oil, Havarti Cheese – 14

BUILD YOUR OWN CHARCUTERIE BOARD

Includes Cured Olives, Roasted Nuts, Seasonal Fruit Jam, Honeycomb, Artisan Bread

3 Items – 18 5 Items – 23

ARTISAN CHEESE

Point Reyes Bay Blue *Cow's Milk*
 Cowgirl Creamery Nicasio Red Square *Cow's Milk*
 Cypress Grove Humboldt Fog *Goat Cheese*
 Bellwether Farms Pepato *Sheep's Milk*

CHARCUTERIE

Prosciutto
 Calabrese
 Salametto
 Saucisson Sec

KIDS**GRILLED CHEESE**

American Cheese, Tomato Marinara, Apple Slices – 8

BAKED MAC & CHEESE

Creamy Cheddar Sauce, Elbow Noodles, Toasted Bread Crumbs – 8

CHEESE QUESADILLA

Guacamole, Sour Cream, Butter Corn – 9

BUTTERMILK CHICKEN TENDERS

Tater Tots, BBQ Sauce, Fresh Veggie Sticks – 9

DESSERTS**LEMON RASPBERRY CAKE**

Vanilla Cookie Dough, Raspberry Compote, Lemon Curd – 8

CHOCOLATE ESPRESSO CAKE

Coffee Cake, Espresso Cream, Chocolate Ganache – 8

CRÈME BRULE

Vanilla Bean Custard with Brown Sugar Crust – 8

COFFEE**ESPRESSO** – 3**CAPPUCCINO** – 5**LATTE** – 5**MOCHA** – 5**AMERICANO** – 4**HOT TEA** – 5*Consuming raw or under cooked food may be hazardous to your health. Please notify your server if you have any food allergies.**18% gratuity added to parties of 6 or more. Your check includes a 5% surcharge to help offset the cost of State and City minimum wage increases. The surcharge is not a tip or gratuity.*

The Landing
SAN DIEGO, CA

