

# THE LANDING

## KIDS MENU

Cheese Pizza  
Mozzarella | Tomato Sauce – 18

Pepperoni Pizza  
Mozzarella | Tomato Sauce – 22

Chicken Tenders  
French Fries – 19

Cheeseburger  
Jack Cheese | French Fries – 24

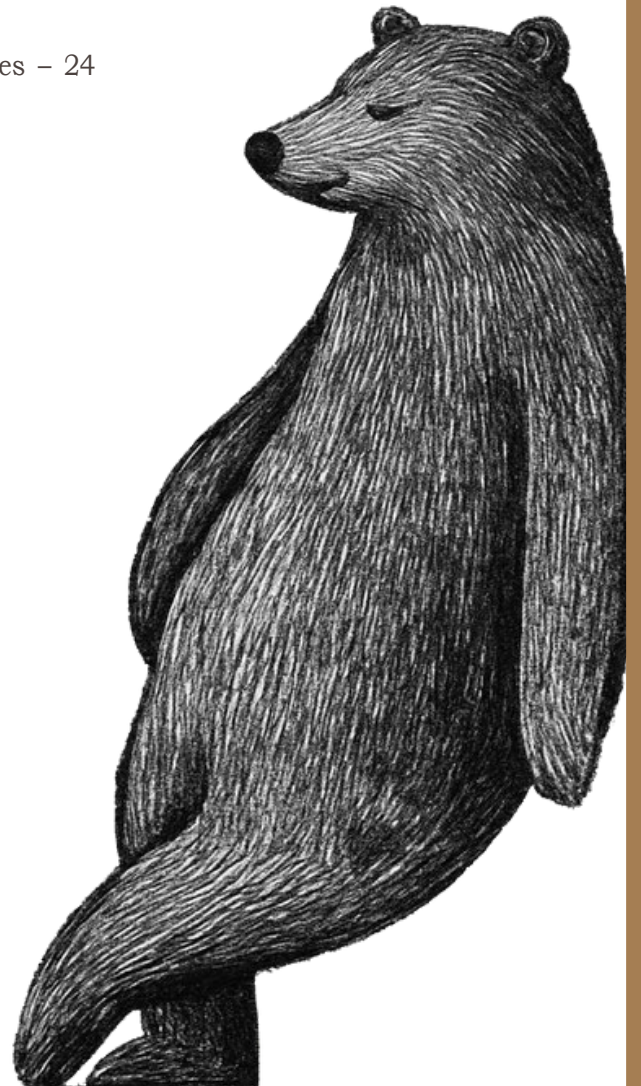
Butter Pasta  
Parmesan – 16

### OUR MONTANA FARMERS, RANCHERS, AND PARTNERS

Amaltheia Dairy. Kalispell Creamery. ST Bar Ranch. Tangen Draw. Highland Harmony. Cascade Colony. Living River. Beaverhead Honey. Spore Attic. Straight From the Farm Fresh Eggs. Grand View Sheep Cheese. Wickens Ranch. Blue Marbled Beef. Lifeline Farm. Mountina Cheese. Native Fish Keepers. Little Belt. Daily's Bacon. Old Salt. Chance Farm. 406 Lamb. LF Ranch. Plate & Pantry. S Bar Ranch. Montana Roots. Cream of the West. Montana Flour & Grains.

(GF) GLUTEN-FREE (V) VEGAN (N) CONTAINS NUTS

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.  
A 20% SERVICE CHARGE IS INCLUDED IN EVERY BILL – AN ADDITIONAL \$5.00 FEE APPLIES IN EACH SPLIT DISH



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## SHAREABLES

### **Escargot**

Garlic Herb Butter | Ciabatta Toast 31

### **Parsnip Soup**

Parsnip Chip | Herb Oil | Marcona Almond 21 (N) (V)

### **Caramelized Onion Dip**

Potato Chips | Green Onion | Crispy Shallot 22 (GF)

### **Charred Eggplant Spread**

Sa'aj Bread | Herbs | Tahini 23 (V)

### **Frog Legs Over Coals**

Sauce Verde | Pepperoncini | Herbs 31 (GF)

### **Hearth Roasted Cauliflower**

Tahini, Marcona Almond | Capers | Medjool Date 19 (VG) (N) (GF)

### **Raclette Potato Cake**

Roasted Mushrooms | Thyme 29 (GF)

### **Beef Tartare**

Potato Chips | Crispy Caper | Urfa Chili | Japanese Mayonnaise | Preserved Vegetables 38 (GF)

## SALADS AND GRAINS

*Add Ons - Avocado 8 | Grilled Chicken Breast | 18 | Grilled Shrimp 24*

### **Cabbage Salad**

Ginger-Lime Dressing | Cashew | Radicchio | Mint | Puffed Rice 23 (V) (GF)

### **Mexicali Grain Bowl**

Avocado | Cotija | Lime | Radish | Roasted Pepper 26 (V)

### **Chicory Salad**

Pomegranate | Feta | Sumac | Ibérico Ham | Sa'aj Croutons 28 (GF) (VG)

## PIES

### **Funghi Pizza**

Wild & Cultivated Mushrooms | Thyme | Boursin Cheese 31 (V)

### **Five Cheese Pizza**

Mountina Cheese Béchamel 26 (V)

### **Rabbit Calzone**

Boursin | Confit Rabbit Leg | Jus 53

### **Diavola Pizza**

Spanish Style Chorizo | Roasted Jalapeno | N'duja | Garlic 29

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## MAIN COURSES

### **Chorizo Verde Pappardelle**

Cilantro | Preserved Lemon | Cotija | Green Chorizo Ragu 33

### **Half Chicken Schnitzel**

Alpine Catsup | Marinated Cucumber Salad 49

### **Sweet Potato Gnocchi**

Miso-Maple Butter | Pecan | Sheep Pecorino 33 (N)(V)

### **Poached Halibut**

Au Poivre Sauce | Fennel Jam | Dill 67 (GF)

### **Glazed Squash**

Dinosaur Kale | Spiced Cashew Sauce | Chili Glaze | Heirloom Grain 31 (VG)(N)(GF)

### **Buffalo Smash Burger Deluxe**

Bordelaise | Raclette | Roasted Mushrooms | Truffle Aioli 49

### **Steak Frites**

8oz Flat Iron | Wedges | Confit Shallot | Black Pepper Bearnaise 65 (GF)

## SWEETS

### **Willy's Bourbon Custard 'Old Fashioned'**

Hazelnut Praline | Sea Salt | Cocoa Crumble 18

### **The Beignet**

Coffee & Medjool Date Jam 28

### **Peanut Butter Tart**

Oreo Crust | Salted Caramel Peanuts | Peanut Butter Mousse 17 (N)

### **The Landing Hot Chocolate**

Torched Marshmallow | Fixings 25

EXECUTIVE CHEF: MATT DAHLKEMPER

EXECUTIVE SOUS CHEF: JUSTIN YU

SOUS CHEF: EMMANUEL JIMENEZ

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## SHAREABLES

### **Escargot**

Garlic Herb Butter | Ciabatta Toast 31

### **Ember Roasted Squash Soup**

Hazelnut Vinaigrette | Toasted Ciabatta 21 (V)(N)

### **Caramelized Onion Dip**

Potato Chips | Green Onion | Crispy Shallot 22 (GF)

### **Charred Eggplant Spread**

Sa'aj Bread | Herbs | Tahini 23

### **Frog Legs Over Coals**

Sauce Verde | Pepperoncini | Herbs 31 (GF)

### **Hearth Roasted Cauliflower**

Tahini, Marcona Almond | Capers | Medjool Date 19 (N) (GF)

### **Raclette Potato Cake**

Roasted Mushrooms | Thyme 29 (GF)

### **Beef Tartare**

Potato Chips | Crispy Caper | Urfa Chili | Japanese Mayonnaise | Preserved Vegetables 38 (GF)

### **Cabbage Salad**

Ginger-Lime Dressing | Cashew | Radicchio | Mint | Puffed Rice 23 (GF)

### **Chicory Salad**

Bulgur | Pomegranate | Feta | Sumac | Ibérico Ham | Sa'aj Croutons 28 (V) (GF)

## FROM THE WOOD FIRE GRILL (GF)

*Our Selection of Montana Raised Meats Cooked Over Oak Wood & Coals  
Served with Confit Shallot, Roasted Parsnip, & Black Pepper Bearnaise*

### **Flat Iron**

8oz 65

### **Cowboy Ribeye**

35oz (Serves 2-3) 195

### **Wagyu NY Strip**

16oz 99

### **Black Garlic Glazed Bone-in Pork Ribeye**

15oz 48

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## HOUSE MADE PASTAS & GRAINS

*Our Pastas Are All Made Local Semolina, Eggs, Cheeses, and Grains from Montana*

### **Sweet Potato Gnocchi**

Miso-Maple Butter | Pecan | Sheep Pecorino 33 (N)

### **Chorizo Verde Pappardelle**

Cilantro | Preserved Lemon | Cotija | Green Chorizo Ragu 33

### **Ricotta Ravioli**

Sundried Tomato | Thyme 29

### **Glazed Squash**

Dinosaur Kale | Spiced Cashew 'Butter' | Chili Glaze | Heirloom Grain 31 (V)(N)(GF)

## MAIN COURSES

### **Half Chicken Schnitzel**

Alpine Catsup | Marinated Cucumber Salad 49

### **Poached Halibut**

Au Poivre Sauce | Fennel Jam | Dill 67 (GF)

### **Rabbit Calzone**

Boursin | Confit Rabbit Leg | Jus 53

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CHEF DE CUISINE: HENRY MILLS

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