

raw bar

littleneck clams	3
east coast oysters	4
west coast oysters	4
poached u12 shrimp	4

tower

12 east coast oysters,
6 west coast oysters,
6 clams, 6 u12 shrimp,
chef's selection of crudo's
150

sushi

only available after 5pm

seaweed salad	11
rice vinegar, sesame seed	
calamari salad	14
ginger, soy, sesame, bamboo shoots, sweet vinegar	
seafood salad	18
seasonal seafood, seaweed salad, ponzu	
california roll	14
crab, avocado, cucumber	
spicy tuna roll	16
tuna, scallions, spicy mayo	
alaska roll	16
salmon, avocado, cucumber	
vegetable roll	14
avocado, cucumber, mango	
rainbow roll	18
tamago, avocado, kani inside tuna, salmon, yellowtail outside	

sides & sauces

roasted mushrooms	12
puffed quinoa, grilled scallion, black garlic	
sunchokes	12
brown butter, charred lemon, parsley	
crispy brussels sprouts	12
apple cider, pomegranate, chive	
pomme aligot	12
crème fraîche, raclette, local butter	

Executive chef Nick Paller

starters

fall salad	14	vegetable crudités	14
arcadia mixed greens, butternut squash, white balsamic, pomegranate		preserved lemon hummus, pimenton, pita	
liberty salad	14	butternut squash soup	14
white balsamic, pine nut, bibb lettuce		roasted pumpkin seeds, pumpkin oil	
saffron arancini	16	sicilian meatballs	14
local mozzarella, pecorino, caper		yellow raisins, ricotta cheese, tomato basil sauce	
steamed mussels	20	fried calamari	20
white wine, fennel, orange, crostini		local squid, lemon aioli	
octopus	18	lollipop wings	17
green papaya, tamarind, grilled lime		guinness glaze, gray hill blue cheese	
		butcher's board	26
		parmigiano reggiano, asiago, soppressata, proscuitto, capicola	

entrées

roasted local chicken	28	cedar river hanger steak	42
rosemary polenta, poblano, grilled maitake		walnut romesco, farotto, caraflex	
whole roasted branzino	38	charred cauliflower steak	26
served boneless, potato, swiss chard, cherry tomato		red quinoa, carrot purée	
pan seared tuna	34	pan seared chilean seabass	42
mushroom, baby bok choy, sesame-ginger gastrique		confit fennel, truffle	
berkshire pork schnitzel	38	cavatelli	16 28
arugula, pickled shallot, whole grain mustard		bolognese, basil, parmigiano reggiano	
roasted salmon	34	spaghetti carbonara	28
charred cauliflower purée, napa cabbage, capers		bacon, parmigiana reggiano, basil	

chop house

28-day dry aged NY Strip
baby arugula salad,
truffle fries, chimichurri
62

12oz Rib Eye
haricot verts,
truffle smashed potato
68



HUG (Help US Give) is Landmark's Community Giving Program. 10% of 3 of our most popular tables is contributed to this fund which helps support community events & non-for-profit groups. At Landmark, we are committed to giving back to the communities in which we serve.

