

appetizers

french onion soup
\$10

roasted marrow bones
onion marmalade & grilled country bread
\$14

warm goat cheese profiteroles
herb & roasted red pepper salad
\$12

fried calamari
spicy tomato sauce
\$13

foie gras terrine
pickled red onion
\$15

seared tuna polpetti
herbed yogurt, cucumber & fennel salad
chili oil
\$15

smoked mozzarella & ricotta fritters
fried zucchini & spicy tomato sauce
\$12

grilled octopus
zucchini, orange, saffron orzo & radicchio
\$14

crispy prosciutto & fontina flatbread
mushrooms & arugula
\$13

entrées

pan-seared salmon
corn, fava bean & tomato ragu
\$27

asparagus risotto
parmesan & leeks
\$15/22

roasted half chicken
bulgar wheat & green olives
lemon-scallion vinaigrette
\$26

grilled lamb chops
watercress & lemon
\$33

grilled tuna
warm artichokes & escarole
anchovy vinaigrette
\$28

roasted cod
mussels, leeks, zucchini & curry
rice pilaf
\$28

grilled pork chop
roasted peaches, caramelized onions & spinach
salsa verde
\$30

sides

- \$6
- french fries
- crushed potatoes
- warm artichokes & escarole
- creamed spinach
- sautéed spinach
- corn, fava bean & tomato ragu
- rice pilaf
- warm bulgar wheat salad
- ratatouille
- haricots verts
- sautéed mushrooms

pasta specials

monday
rigatoni alla genovese
\$12/18

tuesday
spaghetti alla carbonara
\$14/20

wednesday
bucatini all'amatriciana
\$14/20

thursday
orecchiette alla norcina
\$15/21

friday
linguine con vongole
\$16/22

saturday
spaghetti alla bolognese
\$16/22

sunday
cacio e pepe
\$12/18

mussels
small \$17
large (with french fries) \$26

choose a sauce:

- shallots, parsley & white wine
- pesto & cherry tomatoes
- provençal
- dijonnaise
- chorizo & onion

steaks

served with french fries & field greens

hanger
\$28

strip
\$34

skirt
\$27

filet mignon
\$37

rib eye
\$38

grilled portobello mushroom
\$22

- choose a sauce
- green peppercorn
 - shallot bordelaise
 - dijonnaise
 - chimichurri
 - butter maître d'hôtel
 - béarnaise

add an extra sauce
\$4

landmarc hamburger or chicken burger
with french fries & field greens
\$15

add cheese:
american, gruyère, blue, cheddar
mozzarella, smoked mozzarella
\$17

salads

mixed field greens
sherry vinaigrette
\$9/12

frisée aux lardons
red wine vinaigrette
\$13/18

chopped salad
celery, cucumber, hearts of palm & beets
balsamic vinaigrette
\$14/19

caesar
\$11/15
add grilled tuna, salmon or chicken
\$16/20

endive
blue cheese & walnuts
sherry vinaigrette
\$12/16

niçoise
seared tuna
haricots verts, potatoes, eggs & anchovy
red wine vinaigrette
\$17/22

mediterranean
celery, cucumber, chickpeas, pepperoncini
black olives, grape tomatoes & feta
grilled flatbread & oregano vinaigrette
\$13/18

sautéed shrimp
frisée, artichokes & capers
\$16/21

grilled skirt steak salad
gorgonzola, roasted peppers & watercress
chimichurri vinaigrette
\$25

landmarc specials

oysters (dozen)
mignonette
\$36

chicken liver tartine
pickles & whole grain mustard
grilled baguette
\$14

boudin noir
caramelized onions & apples
french fries
\$15/25

grilled sweetbreads
romaine, parsley & red onion salad
balsamic
\$18/28

steak tartare
field greens & grilled country bread
\$18/28

cheese plate
\$12/22