

appetizers

- french onion soup \$10
- roasted marrow bones onion marmalade & grilled country bread \$14
- warm goat cheese profiteroles herb & roasted red pepper salad \$13
- fried calamari spicy tomato sauce \$12
- foie gras terrine pickled red onion \$15
- lamb meatballs tomatoes, whipped ricotta & mint \$13
- smoked mozzarella & ricotta fritters fried zucchini & spicy tomato sauce \$11
- grilled octopus salad potatoes, onions & chorizo vinaigrette \$13
- smoked duck & fontina tarte flambée grilled flatbread, red onions & watercress \$13

entrées

- grilled salmon fennel, tomato, black olives & chorizo israeli couscous \$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 caramelized onions, apples & sautéed spinach \$30

sides

- \$6
 - french fries
 - crushed potatoes
 - warm artichokes & escarole
 - creamed spinach
 - sautéed spinach
 - rice pilaf
 - warm bulgar wheat salad
 - ratatouille
 - israeli couscous, braised fennel & tomato
 - 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 \$27
- strip \$32
- skirt \$26
- 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 \$3
- 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
- boudin noir caramelized onions & apples french fries \$15/25
- grilled sweetbreads fried chickpeas, cherry peppers frisee & arugula cilantro pesto \$19/29
- tripe toulousaine bacon, onions, carrots & potatoes \$14/24
- steak tartare field greens & grilled country bread \$18/28
- cheese plate \$12/22