



Chocolate Chip Cookie Skillet

A chocolate chip cookie baked in a skillet & topped with a scoop of vanilla ice cream and drizzled with caramel & chocolate syrup - 6

Fudge Brownie Skillet

A fudge brownie baked in a skillet & topped with a scoop of vanilla ice cream and drizzled with caramel & chocolate syrup - 6

Brown Butter Cake

A mini brown butter vanilla cake topped with vanilla bean ice cream, fresh berries and a raspberry coulis - 7

S'mores Skillet Dip

Melted chocolate chips topped with golden browned marshmallows served in a skillet with graham crackers for dipping - 6

Soup of the Day

Made fresh in house. Ask about todays selection Cup - 4 Bowl - 6



Hours

Monday 11:30am - 9 pm

CLOSED Tuesday

11:30am - 9 pm Wednesday Thursday 11:30am - 9 pm Friday 11:30am - 10 pm Saturday 11:30am - 10 pm 12 pm - 8 pm

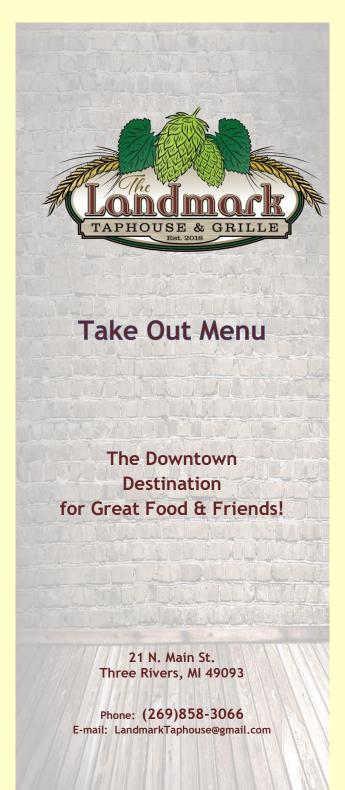
The Landmark Taphouse & Grille

21 N. Main St Three Rivers, MI 49093

Sunday

Phone (269) 858-3066

LandmarkTaphouse@gmail.com



| SHARABLES |
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| LANDMARK CRAFT BEER CHEESE 8 |
| Housemade craft beer cheese dipping sauce served with a huge Bavarian soft pretzel |
| WHEN PIGS FLY 8 |
| Tender smoked pig shank "wings" drizzled with a spicy apple butter root beer glaze |
| BRUSSELS SPROUT CHIPS 7 |
| Fried Brussels Sprout leaves topped w/ bacon and parmesan, and a housemade Caesar dip |
| PICKLE FRIES 7 |
| Battered pickle spears fried golden brown served with a poblano avocado ranch dip |
| LOADED FRIES 8 |
| Our Fries smothered in garlic Parmesan AND beer cheese sauces topped with chopped bacon & scallions |
| FRIED CHEESE CURDS 7 |

SALADS

Wisconsin cheese curds fried golden brown served with our poblano avocado ranch dip

Fresh white corn tortilla chips served with house made pico

CHIPS & SALSA

de gallo - add pork & pepperjack +5

| LANDMARK WEDGE | 9 |
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| Baby Iceberg wedge topped w/chopped bacon, blue chees tomato, scallions & homemade blue cheese dressing | e, |
| CLASSIC COBB SALAD | 14 |
| Mixed greens topped w/chicken, bacon, egg, avocado, tomato, blue cheese & your choice of dressing | |
| SOUTHWESTERN SALAD | 12 |
| Mixed greens topped w/corn, peppers, blk beans, avocado pepperjack, tortilla strips & poblano avocado ranch add grilled chicken or pulled pork +2 | , |
| CAESAR SALAD | 8 |
| Mixed greens with Romaine tossed in our creamy dressing topped w/shaved Parmesan & croutons. Add chicken +2 $$ | |
| NUTS ABOUT BERRIES | 10 |
| Mixed greens topped with candied pecans, fresh seasonal berries & feta cheese with an orange poppyseed dressing add grilled chicken or pulled pork +2 | |



| HANDHELDS | |
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| All handhelds come with fries. Landmark Tacos come w/chips & sals | |
| BLUE CHEESE & PORK BELLY BURGER | 14 |
| Fresh beef burger topped with Pork Belly, lettuce, tomato, mayo and Blue cheese | |
| JALAPENO PINEAPPLE BURGER | 12 |
| Fresh beef burger topped with grilled pineapple, jalapenos, pepperjack cheese & poblano avocado ranch | |
| THE MORNING AFTER BURGER | 13 |
| Fresh beef burger topped w/sautéed onions, bacon, pepperjaccheese, a fried egg & poblano avocado ranch | ck |
| CLASSIC T.R. BURGER | 10 |
| Fresh beef burger topped with American cheese, lettuce, tomato, onion & pickle. Add bacon +2 | |
| GRILLED PORTOBELLO SANDWICH | 12 |
| A grilled Portobello mushroom cap topped with lettuce, tomat grilled onion and roasted garlic aioli | io, |
| MUSHROOM SWISS BURGER | 12 |
| Fresh beef burger topped with sautéed mushrooms and onions Swiss cheese and garlic parmesan cheese sauce | , |
| CLASSIC OLIVE BURGER | 11 |
| Fresh beef burger topped with green olives and mayo | |
| SALMON B.L.T. | 14 |
| A grilled salmon filet on a Ciabatta roll with bacon, lettuce, tomato and roasted garlic aioli | |
| PULLED PORK SANDWICH | 12 |
| Smokey pulled pork piled high on a bun with tangy BBQ sauce and homemade slaw | |
| CHICKEN CIABATTA | 12 |
| Grilled chicken breast on a toasted Ciabatta roll topped with bacon, cheddar, lettuce, tomato & poblano avocado ranch | |
| LANDMARK TACOS | 11 |
| Seasoned shredded beef, pulled Pork, fish OR grilled chicken | |

| FLATBREADS | |
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| SHRIMP & SAUSAGE | 14 |
| Fire roasted tomato sauce, blackened shrimp, andouille sausage, smoked gouda & parmesan cheese drizzled with garlic infused olive oil | |
| <u>PEPPERONI</u> | 12 |
| Fire roasted tomato sauce, pepperoni, and fresh mozzare | lla |
| MARGHERITA | 12 |
| Fresh mozzarella and sliced roma tomatoes topped with fresh basil and drizzled with extra virgin olive oil | |
| BBQ PORK | 13 |
| Pulled pork topped with scallions, tomatoes and smoked gouda cheese drizzled with our tangy BBQ sauce | |
| MUSHROOM & GARLIC | 11 |
| A blend of sautéed mushrooms and onions topped with ougarlic parmesan sauce and smokey gouda cheese | ır |
| GRILLED CHICKEN PESTO | 13 |
| A layer of basil pesto topped with grilled chicken, fresh mozzarella, sun dried tomatoes, artichokes and red onion | 1 |
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| LANDMARK DINNERS | |
| Available every day after 4pm | |
| PORK RIBEYE | 13 |
| A grilled pork ribeye topped with basil pesto, served with garlic mashed potatoes and your choice of vegetable. | l |
| LINGUINE JAMBALAYA | 16 |
| Linguine pasta topped with sautéed chicken, shrimp and Andouille sausage. All topped with a spicy cajun cream | |
| LEMON DILL COD | 14 |
| Pan seared Atlantic Cod filet topped with a lemon butter dill sauce. Served with rice pilaf & your choice of vegetal | ole |
| STEAK FRITES | 18 |
| Your choice of a grilled N.Y. Strip steak or a pan seared blackened Ribeye, served with French Fries | |

12

CHICKEN PICATTA

Pan fried chicken breast topped with a caper, lemon, butter sauce. Served with rice pilaf and your choice of vegetable