

Apps & Starters

PUB CHIPS & QUESO/ \$11

Pub chips with house-made white jalepeno queso

SPINACH & ARTICHOKE DIP/ \$14

Creamy cheesy goodness served with garlic bread

PUBLIC HOUSE NACHOS / \$15

Pub chips, Pulled pork, queso, crunchy coleslaw, & BBQ

CHEESE CURDS / \$13

Served with choice of pineapple or raspberry aioli, ranch, or ketchup

STEAK QUESADILLA / \$15

Carne Asada, cheese, caramelized onion, salsa, sour cream (sub chicken or veggie)

TRADITIONAL BRUSCETTA/ \$13

Crostini with tomato, red onion, olive oil, basil, parmesan, garlic, and balsamic

WINGS BONE-IN/ \$14

Choose your style: buffalo, cajun dry rub, teriyaki, BBQ

AHI TUNA/ \$17

Pickled ginger, wasabi, ponzu, sesame

PRIME RIB SLIDERS/ \$15

Shaved prime rib, caramelized onion, & pepper jack. Served with horsey sauce

COD FINGERS/ \$14

House-cut served with tartar

FRIED PICKLES/ \$11

Served with chipotle ranch

CHICKEN TENDERS/ \$14

Choice of sauce

BOURBON BACON BRUSSELS/ \$14

Brussel sprouts in our bourbon sauce



Soup, Salad, & Flatbreads

ADD PULLED CHICKEN \$5 STEAK/SHRIMP \$7.5

SOUP DU JOUR: CUP/ \$5 BOWL/ \$7

It's the soup of the day... mmm, I'll have that.

GARDEN SALAD/ \$9

Greens, carrot, tomato, cucumber, crouton, dressing choice

CAESAR SALAD/ \$9

Romaine, parmesan, croutons, caesar

TOASTED SESAME SALAD/ \$14

Pea pod, water chestnut, red onion, black sesame seed, chow mein noodles, sesame dressing

PUBLIC HOUSE SALAD/ \$11

Greens, dried cranberry, tomato, candied walnut, blue crumble, mustard balsamic vinaigrette

AUTUMN APPLE SALAD/ \$16

Greens, pulled chicken, bacon, apple, pickled red onion, pumpkin seeds, autumn vinaigrette

CLASSIC ITALIAN FLATBREAD/ \$13

Pepperoni, sausage, & mozzarella cheese

BLACK & BLUE FLATBREAD/ \$14

Steak, alfredo, caramelized onion, mushroom, blue crumble, balsamic glaze

Stackers

PULLED PORK/ \$16

Pulled pork topped with coleslaw, pickles, bbq, served on a pretzel bun

GRILLED CHEESE DELUXE/ \$15

Caramelized onion, bacon, marinated tomato

PUBLIC HOUSE CHEESESTEAK/ \$17

Shaved prime rib,, pepper jack, onions, peppers

TURKEY MELT/ \$17

Pulled turkey, pickled onion, marinated tomato, provolone, roasted garlic aioli

CHICKEN PARMESAN \$17

Crispy chicken, provolone, tomato cream, and balsamic glaze

CRISPY CHICKEN CLUB/ \$16

Crispy chicken, lettuce, marinated tomato, roasted garlic aioli, & chipotle ranch on a pretzel bun

WALLEYE SANDWICH/ \$18

Walleye (pan or deep fried), coleslaw, pickled onion & tartar on a hoagie roll

FISH TACOS/ 2 FOR \$15 OR 3 FOR \$19

Battered cod, coleslaw, mozzarella, pineapple aioli, pickled onion & sweet chili sauce on flour tortillas

Burgers

SERVED WITH CHIPS, FRIES, OR COLESLAW
**SUBSTITUTE LETTUCE WRAP OR GF BUN

THE HPH BURGER/ \$17

Lettuce, marinated tomato, bacon, pepper jack, cheddar, dark ale mustard, red onion, pickle, secret sauce

HARRISA BURGER/ \$16

Mild harrisa, caramelized onion, provolone

THE CALI BURGER/ \$14

Lettuce, marinated tomato, red onion

BACON CHEESE BURGER/ \$16

Bacon, cheese...perfection
Need we say more?

APPLE BRIE BURGER/ \$16

Candied Apple, Brie, caramelized onion, field greens

QUESO BURGER/ \$15

Tomato, pickle, and smothered with queso

Pastas

ADD PULLED CHICKEN \$5
STEAK/SHRIMP/AHI TUNA \$7.5
ADD SIDE HOUSE SALAD, CEASAR SALAD,
OR CUP OF SOUP FOR \$4

MUSHROOM ALFREDO/ \$15

Alfredo with mushrooms, garlic, herbs on fettuccine, served with garlic baguette

SHRIMP SCAMPI/ \$23

Sauteed shrimp, garlic, white wine, parmesan, linguine served with garlic baguette

ADULT MAC N' CHEESE/ \$20

Pulled Pork, caramelized onion, bacon and our home-made mac n cheese sauce

SPAGHETTI BOLOGNESE/ \$16

Topped with our house made bolognese and served with garlic baguette

BUTTERNUT SQUASH RAVIOLI \$16

Served with brown butter sauce and candied walnuts and served with garlic baguette

Entrees

ADD SIDE SALAD OR CUP OF SOUP FOR \$4

SIDE CHOICES:

MASHED POTATOES, RIVERTOWN POTATOES, WHIPPED SWEET POTATOES,
WILD RICE AU GRATIN, BOURBON BRUSSELS (ADD \$2)

CAPRESE CHICKEN/ \$19

Roasted chicken with fresh basil, creamy parmesan, tomato, and balsamic reduction. Served with green beans and side choice

AUTUMN CHUTNEY PORK TENDERLOIN / \$19

Roasted pork tenderloin served on apple, onion, and cranberry chutney Served with green beans and side choice

CHICKEN POT PIE/ \$19

Chicken, potato, carrot, peas, with a puff pastry served with a side salad
#oldschool #comfort

BISTRO FILET MEDALLIONS/ \$25

2 - 4oz Bistro beef medallions served with green beans and side choice
Additional medallion \$6

GRAMMY NICOLE'S MEATLOAF/ \$19

Made with love and served with green beans and side choice

AHI TUNA RICE BOWL/ \$24

Seared ahi tuna on top of 5 grain medley with red onion, pea pod, water chestnut, pineapple aioli, house hoisin bbq
Substitute steak, salmon, or chicken

SAGE BROWN BUTTER TROUT/ \$25

Rainbow trout with sage brown butter sauce served with green beans and side choice.

PAN FRIED WALLEYE/ \$28

Served with lemon, green beans, side choice

BOURBON SALMON/ \$27

Salmon with house-made bourbon glaze, served with green beans and side choice

BLUE MEDALLIONS/ \$28

2 Blue cheese encrusted Petite tender steaks on a bed of caramelized onion. Served with green beans and side choice
Additional medallion \$6

THANK YOU FOR SPENDING YOUR TIME WITH US...WE LOVE HAVING YOU HERE

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

**PLEASE INFORM YOUR SERVER IF A GUEST IN YOUR PARTY HAS A FOOD ALLERGY