



DINNER MENU



STARTERS

FRIED PICKLES/ \$11

Deep fried chips served with chipotle ranch

ONION RINGS/ \$12

Served with chipotle ranch

CHEESE CURDS / \$13

Choice of pineapple aioli, ranch, or ketchup

STREET CORN DIP / \$13

Street corn, jalepeno, cheddar deliciousness served with house tortilla chips.

WINGS BONE-IN / \$15

Buffalo, cajun dry rub, teriyaki, BBQ, sweet heat, or bourbon glaze

PRIME RIB SLIDERS/ \$15

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

STEAK QUESADILLA / \$16

Cheese blend, caramelized onion, salsa, sour cream (sub chicken or veggie)

PUBLIC HOUSE NACHOS / \$16

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

PUB CHIPS & HOUSE QUESO/ \$11

Pub chips with house-made queso

BOURBON BACON BRUSSELS/ \$14

Brussel sprouts, bourbon sauce, bacon

STEAK BITES/ \$15

Onion straws with tomato and garlic aioli

AHI TUNA/ \$18

Pickled ginger, wasabi, soy sauce, sesame

SHRIMP TEMPURA /\$16

6 shrimp served with thai chili

BAKED BRIE / \$20

With apple, baguette, candied walnuts, dried cranberry, hot honey, & blackberry jam
(Extra bread \$3)

SOUP, SALADS, & FLATBREADS

ADDITIONS: PULLED CHICKEN \$5 STEAK/SHRIMP \$7.5 GARLIC BREAD \$1.50

SOUP DU JOUR CUP/ \$5

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

GARDEN SALAD/ \$12

Greens, tomato, cucumber, crouton, dressing choice

CAESAR SALAD/ \$13

Fresh cut romaine, grated parmesan cheese, croutons, caesar dressing

ALMOST-A-WEDGE SALAD/ \$15

Fresh cut romaine, tomato, bacon, blue cheese crumbles, ranch dressing, balsamic glaze

CLASSIC ITALIAN FLATBREAD/ \$14

Pepperoni, sausage, cheese...classic.

BLACK & BLUE FLATBREAD/ \$14

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

PUBLIC HOUSE SALAD/ \$14

Dried cranberry, tomato, candied walnut, blue crumble, mustard balsamic vinaigrette

STACKERS & MORE

SERVED WITH FRIES, HOUSE CHIPS, OR SLAW. SUB ONION RINGS/SWEET POTATO FRIES/TOTS \$3

PULLED PORK/ \$17

Pulled pork, coleslaw, pickle, bbq, pretzel bun

FRENCH DIP/ \$18

Shaved prime rib, provolone served with au jus.

PUBLIC HOUSE CHEESESTEAK/ \$18

Shaved prime rib, pepper jack, onions, peppers

NASHVILLE CHICKEN/ \$17

Battered chicken breast, provolone, slaw, sweet heat Nashville sauce

OPEN FACED TURKEY/ \$19

Roasted turkey, mashed potatoes, cranberry wild rice bread, topped with gravy, & cranberry sauce on the side (no side choice)

CHICKEN TENDERS/ \$18

chicken tenders, fries, sauce choice. Yaaaassssssss.

GRILLED CHEESE DELUXE/ \$15

Caramelized onion, bacon, tomato

FISH TACOS/ 2 FOR \$16 OR 3 FOR \$21

Battered cod, coleslaw, mozzarella, pineapple aioli, & sweet chili sauce

TURKEY CLUB MELT/ \$17

Turkey, house garlic aioli, provolone, lettuce, tomato, onion on a hoagie roll

BLACKENED COD/ \$18

Blackened cod, tartar, lettuce on brioche bun

GF **Substitute GF Bun for \$3 or a cauliflower pizza crust for \$4

BURGERS

SERVED WITH CHIPS, FRIES, OR COLESLAW. SUB ONION RINGS, TOTS, OR SWEET POTATO FRIES \$3
**SUBSTITUTE GF BUN \$3

BACON CHEESE BURGER/ \$17

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

THE CALI BURGER/ \$15

Lettuce, tomato, red onion, on a brioche bun.
To mayo or not to mayo...that is the question.

THE ALMOST-A-WEDGE BURGER/ \$18

Burger topped with romaine, ranch, blue crumble, bacon, tomato, & balsamic glaze

THE CACTUS BURGER/ \$17

Cream cheese, pickled jalepeno, relish.
Otherwise called the Cactus Jack Burger

BLACKBERRY BACON BURGER/ \$17

Blackberry jam, cream cheese, & bacon
crumbles on a brioche bun

PASTAS & BOWLS

ADD PULLED CHICKEN \$5 - STEAK/SHRIMP \$8 ADD SIDE HOUSE SALAD, CEASAR SALAD, OR CUP OF SOUP FOR \$4

MUSHROOM RAVIOLI ALFREDO/ \$19

Mushroom ricotta ravioli, house-made alfredo,
with garlic bread

SHRIMP SCAMPI/ \$24

Sauteed shrimp, garlic, white wine, parmesan,
linguine with garlic bread

ADULT MAC N' CHEESE/ \$23

House pulled pork, caramelized onion, bacon
and our home-made mac n' cheese sauce

BURGER BOWL/ \$19

HPH ground burger, fresh romaine, pickle, red onion,
tomato, pub chips, mutchup sauce

BUTTERNUT SQUASH RAVIOLI/ \$20

Butternut squash ravioli topped with house alfredo,
candied walnuts, and served with garlic bread

HPH AUTUMN BOWL/ \$22

Wild rice, brussels, pickled red onion, sweet potato,
asparagus, dried cranberry, candied walnut,
with maple dijon dressing

ENTREES

SIDE CHOICES: MASHED POTATOES, RIVERTOWN POTATOES, WILD RICE AU GRATIN, ROASTED SWEET POTATOES, BOURBON BRUSSELS(\$3), ASPARAGUS (\$4) ADD SIDE SALAD OR CUP OF SOUP FOR \$4

CAPRESE CHICKEN/ \$23

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

HPH SALMON/ \$28

Choose from bourbon glaze or Adobo hot honey
glazed salmon, served with green beans and side
choice

ROASTED STREET CORN CHICKEN/ \$23

Roasted chicken, street corn, cheddar, jalepeno,
tomato, crema drizzle with white corn tortilla chips
& side choice

FISH & CHIPS/ \$23

Delicious deep fried cod, served with coleslaw,
tartar, and side choice

CHICKEN & WAFFLES/ \$22

Crispy chicken breast on sugar waffles with sweet
heat maple syrup. Served with side choice

PAN FRIED WALLEYE/ \$29

Panko and herb crusted, served with lemon,
green beans, & side choice

GRAMMY NICOLE'S MEATLOAF/ \$22

Made with love...onion, pepper, cheddar
cheese, spices with green beans and side choice

BISTRO BEEF MEDALLIONS/ \$27

2 - 4oz bistro beef medallions served with
green beans & side choice

SURF AND TURF/ \$38

2 - 4oz bistro beef medallions & 4 sauteed
shrimp served with green beans & side choice

BBQ RIBS/ \$25

1/2 rack of our St Louis Style pork baby back
ribs served with green beans and side choice
Make it a full rack \$10

PROUDLY SERVING
LOCALLY SOURCED
INGREDIENTS

HASTINGS
PUBLIC HOUSE

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

**CONSUMING RAW OR UNDER COOKED MEATS/POULTRY/SEAFOOD/EGGS MAY INCREASE
RISK OF FOOD BORNE ILLNESS
**PLEASE INFORM YOUR SERVER IF A GUEST IN YOUR PARTY HAS A FOOD ALLERGY