



DINNER MENU

STARTERS

FRIED PICKLES/ \$11

Deep fried chips served with chipotle ranch

ONION RINGS/ \$12

Served with chipotle ranch

CHEESE CURDS / \$14

Choice of pineapple aioli, ranch, or ketchup

WINGS BONE-IN / \$16

Buffalo, cajun dry rub, teriyaki, BBQ, sweet heat, adobo hot honey 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

SPINACH & ARTICHOKE DIP/ \$15

House-made spinach artichoke dip with crostini

BOURBON BACON BRUSSELS/ \$14

Brussel sprouts, bourbon sauce, bacon

STEAK BITES/ \$15

Onion straws with tomato and garlic aioli

HONEY SMOKED SALMON/ \$23

Crostini, cream cheese, maple dijon, cucumber, tomato

SHRIMP TEMPURA /\$16

6 shrimp served with thai chili

PUB CHIPS & HOUSE QUESO/ \$12

Pub chips with house-made queso

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

PUBLIC HOUSE SALAD/ \$14

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

CLASSIC ITALIAN FLATBREAD/ \$14

Pepperoni, sausage, cheese...classic.

BLACK & BLUE FLATBREAD/ \$14

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

STACKERS

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

TURKEY CLUB MELT/ \$18

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

SPINACH ARTICHOKE CHICKEN/ \$18

Spinach artichoke dip, tomato, provolone, balsamic glaze

NASHVILLE CHICKEN/ \$17

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

GRILLED CHEESE DELUXE/ \$15

American cheese, Texas Toast, Caramelized onion, bacon, tomato

FRIED COD SANDWICH/ \$18

beer battered cod, tartar, lettuce on brioche bun

FISH TACOS/ 2 FOR \$17 OR 3 FOR \$22

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

BURGERS

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

BACON CHEESE BURGER/ \$18

Bacon, American Cheese...perfection.

THE OUTLAW/ \$19

Topped with Cheddar, Bacon, BBQ, Onion Straws, on a Pretzel Bun

CALI BURGER/ \$17

Lettuce, tomato, red onion on a brioche bun

FIG BRIE BURGER/ \$19

Dried fig, brie cheese spread, balsamic reduction, on a brioche bun

FRENCH ONION BURGER/ \$19

Caramelized Onion, provolone, au jus, brioche bun

PASTAS & BOWLS

ADDITIONS: PULLED CHICKEN \$5 STEAK/SHRIMP \$9 ADD SIDE SALAD OR SOUP \$4

MUSHROOM RAVIOLI ALFREDO/ \$22

Mushroom ricotta ravioli, house-made alfredo with garlic bread

SHRIMP SCAMPI/ \$26

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

ADULT MAC N CHEESE/ \$24

House pulled pork, caramelized onion, & bacon served with garlic bread

BUTTERNUT SQUASH RAVIOLI/ \$23

Butternut squash ravioli, parmesan cream sauce, candied walnut, parmesan & garlic bread

AUTUMN BOWL/ \$25

Wild rice au gratin, sweet potato, brussels, pickled onion, dried cranberry, candied walnuts, blue crumbles, fig, apple crunch, maple dijon

ENTREES

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

CAPRESE CHICKEN/ \$24

Roasted chicken, fresh basil, creamy parmesan sauce, tomato, balsamic reduction with green beans & side choice

CHICKEN & WAFFLES/ \$21

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

CHICKEN TENDIES/ \$18

Chicken tenders, fries, sauce choice... yaaassssss!

BURGUNDY MUSHROOM CHICKEN/ \$24

Roasted chicken, red wine mushroom cream, risotto

GRAMMY NICOLE'S MEATLOAF/ \$23

Made with love...onion, pepper, cheddar, spices, secrets mashed potatoes and green beans.

BISTRO BEEF MEDALLIONS/ \$29

2 - 4oz bistro beef medallions cooked to your preference served 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

FISH & CHIPS/ \$23

2 pieces of beer battered deep fried cod, served with side choice, coleslaw, tartar, and fresh cut lemon

PAN FRIED WALLEYE/ \$29

Panko and herb crusted walleye pan fried to perfection, served with lemon, green beans, and side choice.

SURF & TURF/ \$39

2 - 4oz bistro beef medallions cooked the way you like it & sauteed shrimp served with green beans and side choice

HOT HONEY ADOBO SHRIMP/ \$29

Sauteed shrimp with adobo hot honey on top of creamy parmesan risotto and served with side choice

**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