



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

WINGS BONE-IN / \$15

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)

PUB CHIPS & HOUSE QUESO/ \$11

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 NACHOS / \$16

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

STREET CORN DIP/ \$15

Roasted street corn, cream cheese, cheddar cheese, jalapeno, peppers, cilantro served with house white corn tortilla chips.

BOURBON BACON BRUSSELS/ \$14

Brussel sprouts, bourbon sauce, bacon

STEAK BITES/ \$15

Onion straws with tomato and garlic aioli

HONEY SMOKED SALMON/ \$22

Crostini, cream cheese, maple dijon, cucumber, tomato

SHRIMP TEMPURA /\$16

6 shrimp served with thai chili

BAKED BRIE / \$22

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

SPRING SALAD/ \$15

Romaine, tomato, cucumber, blue crumbles, pickled onion, black beans, maple dijon dressing

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

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

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

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

REUBEN/ \$18

Corned beef, sauerkraut, 1000 island, rye bread...

GRILLED CHEESE DELUXE/ \$15

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

TURKEY CLUB MELT/ \$17

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

FRIED COD SANDWICH/ \$18

beer battered cod, tartar, lettuce on brioche bun

CHICKEN SALAD SANDWICH/ \$18

House chicken salad, dried cranberry, celery, red onion, on brioche bun

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

BURGERS

BACON CHEESE BURGER/ \$17

Bacon, American Cheese...perfection.

THE OUTLAW/ \$18

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

CALI BURGER/ \$16

Served with chipotle ranch

SANTA FE BURGER/ \$18

Queso, street corn topping, & black beans on brioche bun

REUBEN BURGER/ \$19

Our hand pattied burger topped with corned beef, sauerkraut, 1000 island on a pretzel bun

PASTAS & BOWLS

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

MUSHROOM RAVIOLI ALFREDO/ \$21

Mushroom ricotta ravioli, house-made alfredo with garlic bread

ADULT MAC N CHEESE/ \$23

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

SHRIMP SCAMPI/ \$25

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

SPRING BOWL/ \$24

Wild rice au gratin, sweet potato, brussels, black beans, pickled onion, dried cranberry, candied walnuts, blue crumbles, 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/ \$23

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

HPH SALMON/ \$28

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

CHICKEN & WAFFLES/ \$20

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

FISH & CHIPS/ \$23

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

CHICKEN TENDIES/ \$18

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

PAN FRIED WALLEYE/ \$29

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

SONORA CHICKEN RISOTTO/ \$24

Southwest seasoned chicken breast on top of house-made queso risotto, black beans, onion, pepper, sour cream, & a side of salsa

SURF & TURF/ \$39

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

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

HOT HONEY ADOBO SHRIMP/ \$29

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

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