



# 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

### HPH TOTCHOS/ \$15

Tater tots, cheese, bacon bits, house made tater topper, topped with smokey tomato drizzle

### STEAK QUESADILLA / \$16

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

### PRIME RIB SLIDERS/ \$15

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

### PUB CHIPS & HOUSE QUESO/ \$11

Pub chips with house-made queso

### PUBLIC HOUSE NACHOS / \$16

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

### BOURBON BACON BRUSSELS/ \$14

Brussel sprouts, bourbon sauce, bacon

### STEAK BITES/ \$15

Onion straws with tomato and garlic aioli

### WINGS BONE-IN OR BONELESS/ \$15

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

### AHI TUNA/ \$18

Pickled ginger, wasabi, ponzu, sesame

### SHRIMP TEMPURA /\$16

6 shrimp served with thai chili

### WALLEYE CAKES / \$16

2 handmade walleye cakes with lemon aioli

## 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/ \$10

Greens, tomato, cucumber, crouton, dressing choice

### CAESAR SALAD/ \$11

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

### WEDGE SALAD/ \$15

Wedge of iceberg, ranch dressing, blue cheese crumbles, bacon, tomato, 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/ \$13

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

### CHICKEN SLIDERS/ \$17

Boneless wing sliders- choose: buffalo, sweet heat, cajun dry rub, teriyaki, bbq, or bourbon glaze.

### CHICKEN TENDERS/ \$18

chicken tenders, fries, sauce choice. Yaaaaassssssss.

### 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

# 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.

## LOADED TOT BURGER/ \$18

Tater tots, house-made tater topper, bacon,  
smokey tomato drizzle

## THE WEDGE BURGER/ \$18

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

## THE CACTUS BURGER/ \$17

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

## WALLEYE CAKE BURGER/ \$17

House-made walleye cake, lettuce, tomato,  
lemon aioli

# PASTAS & BOWLS

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

## MUSHROOM RAVIOLI ALFREDO/ \$18

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

## ALISA'S NOODLE BOWL/ \$19

Lo mein noodles, carrot, broccoli, onion, soy ginger  
glaze, sesame seeds

## HPH SPRING BOWL/ \$21

Wild rice, brussels, pickled red onion, carrot, asparagus, dried cranberry,  
candied walnut, with maple dijon

# ENTREES

SIDE CHOICES: MASHED POTATOES, RIVERTOWN POTATOES, WILD RICE AU GRATIN, 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

## ROASTED STREET CORN CHICKEN/ \$23

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

## CHICKEN & WAFFLES/ \$22

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

## GRAMMY NICOLE'S MEATLOAF/ \$22

Made with love...onion, pepper, cheddar  
cheese, spices 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

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

## PAN FRIED WALLEYE/ \$29

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

## BISTRO BEEF MEDALLIONS/ \$27

2 - 4oz bistro beef medallions served with  
green beans & side choice  
Extra medallion \$8 make it surf & Turf \$11

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