

Apps & 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

PUBLIC HOUSE NACHOS / \$15 GF

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

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



STEAK BITES/ \$15 GF

Served on onion straws with tomato and garlic aioli

AHI TUNA/ \$17 GF

Pickled ginger, wasabi, ponzu, sesame

WINGS BONE-IN/ \$15

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

BOURBON BACON BRUSSELS/ \$14 GF

Brussel sprouts in our bourbon sauce

When you dip, I dip, we dip

PUB CHIPS & HOUSE QUESO/ \$11 GF

Pub chips with house-made queso

BRADY'S BUFFALO CHICKEN DIP/14 GF

Chicken, buffalo, cream cheese... IYKYK

ROASTED STREET CORN DIP/ \$13 GF

Roasted corn, cheese blend,

AMA BAKED BLUE CHEESE DIP/ \$15

Crostini, bacon, & Craig's hot honey

Soup & Salad

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

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

BLT SALAD/ \$13 GF

Romaine, bacon, tomato, red onion,
smokey tomato dressing

PUBLIC HOUSE SALAD/ \$13

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

CAESAR SALAD/ \$11

Romaine, parmesan, croutons, caesar

GARDEN SALAD/ \$10

Greens, tomato, cucumber, crouton,
dressing choice

ADDITIONS:

PULLED CHICKEN \$5

STEAK/SHRIMP \$7.5

BREAD STICK \$1.50

Stackers & More

STACKERS SERVED WITH FRENCH FRIES, HOUSE CHIPS, OR COLESLAW.
SUBSTITUTE ONION RINGS/SWEET POTATO FRIES/TOTS \$3

PULLED PORK/ \$16

Pulled pork, coleslaw, pickle, bbq, pretzel bun

FRENCH DIP/ \$17

Shaved prime rib, provolone served with au jus.

TURKEY MELT/ \$17

Turkey, pickled onion, marinated tomato,
provolone, greens, roasted garlic aioli

PUBLIC HOUSE CHEESESTEAK/ \$17

Shaved prime rib, pepper jack, onions, peppers

GRILLED CHEESE DELUXE/ \$15

Caramelized onion, bacon, marinated tomato

CHICKEN TENDER BASKET/ \$16

Served with sauce and side choice

BLACKENED COD/ \$16

Blackened cod with house tartar, lettuce, and
served on a broiche bun

BLACK & BLUE FLATBREAD/ \$14

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

CLASSIC ITALIAN FLATBREAD \$14

Pepperoni, sausage, cheese...classic.

FEATURED FLATBREAD/ \$14

See what our amazing kitchen has done...

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

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

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

Burgers

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

THE PUB BURGER/ \$17

American, bacon, onion straws, bourbon glaze served on a pretzel bun

AMA BLUE CHEESE BURGER \$16

Ama blue cheese, caramelized onion, mushroom, roasted garlic aioli

THE CALI BURGER/ \$15

Lettuce, marinated tomato, red onion

BACON CHEESE BURGER/ \$16

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

FRIED PICKLE BURGER/ \$17

Fried pickles, cream cheese, onion straws, thai chili

STREET CORN BURGER/ \$17

Topped with corn dip, pepperjack, bacon, cilantro crema

Pastas

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

MUSHROOM RAVIOLI ALFREDO/ \$17

Mushroom & ricotta stuffed ravioli,
house-made alfredo, garlic breadstick

SHRIMP SCAMPI/ \$24

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

ADULT MAC N' CHEESE/ \$21

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

BUTTERNUT SQUASH RAVIOLI/ \$18

served with candied walnut and sweet
cream sauce, and garlic breadstick

Entrees

ADD SIDE SALAD OR CUP OF SOUP FOR \$4

SIDE CHOICES:
MASHED POTATOES, RIVERTOWN POTATOES,
WILD RICE AU GRATIN, BOURBON BRUSSELS (ADD \$2)

CAPRESE CHICKEN/ \$22

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

GRAMMY NICOLE'S MEATLOAF/ \$21

Made with love...onion, pepper, cheddar
cheese, and other secrets. Served with
green beans and side choice

SURF & TURF/ \$37

Two 4oz bistro medallions and 4 blackened
shrimp served with green beans and side
choice.

BISTRO FILET MEDALLIONS/ \$27

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

FISH 'N CHIPS \$20

Two pieces of beer battered cod, served
with coleslaw and side choice

HPH RICE BOWL/ \$17

5 grain medley, red onion, pea pod, water
chestnut, pineapple aioli, ponzu
Add pulled chicken \$5 or steak, salmon,
shrimp, ahi tuna for \$7.50

PAN FRIED WALLEYE/ \$29

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

BOURBON SALMON/ \$28

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

~We Proudly serve locally sourced ingredients~

THANK YOU FOR SPENDING 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