



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, 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

HONEY SMOKED SALMON/ \$21

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)

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

CHICKEN TENDERS/ \$18

chicken tenders, fries, sauce choice. Yaaaassssssss.

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

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

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



**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 OUTLAW/ \$18

Burger topped with cheddar, bacon, BBQ, onion straws, on a pretzel bun

BLACK & BLUE BURGER/ \$17

Mushroom, caramelized onion, Provolone, blue cheese crumble, balsamic glaze

BLACKBERRY BACON BURGER/ \$17

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

PASTAS & BOWLS

ADD PULLED CHICKEN \$5 - STEAK/SHRIMP \$9 ADD SIDE HOUSE SALAD, CEASAR SALAD, OR CUP OF SOUP FOR \$4

MUSHROOM RAVIOLI ALFREDO/ \$21

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

SHRIMP SCAMPI/ \$25

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

BUTTERNUT SQUASH RAVIOLI/ \$20

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

ADULT MAC N' CHEESE/ \$23

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

TOMATO BASIL LINGUINE/ \$19

Our house made tomato basil cream sauce, linguine, fresh basil, & parmesan

HPH WINTER BOWL/ \$23

Wild rice, brussels, blue cheese crumbles, sweet potato, asparagus, dried cranberry, roasted tomato, 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

CHICKEN POT PIE/ \$23

Our award winning chicken pot pie with chicken, peas, carrot, onion, potato; served with a side salad.

CHICKEN & WAFFLES/ \$20

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

GRAMMY NICOLE'S MEATLOAF/ \$23

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

SURF AND TURF/ \$39

2 - 4oz bistro beef medallions & 4 sauteed shrimp served 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

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/ \$28

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

SHRIMP ROMA RISOTTO/ \$27

6 sauteed shrimp, house-made tomato basil risotto, & asparagus. Voila!

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