

SANDWICHES

Served with your choice of small house salad, cup of soup or fries.

NEW MONTE CRISTO 14

smoked turkey, ham, swiss & cheddar - fried and topped with powdered sugar and a side of raspberry habanero jelly

PUBLIC HOUSE ANGUS BURGER ^{GF} 13.5

8 oz. angus beef patty, smoked gouda, crispy onions, lettuce, tomato & our savory secret sauce - substitute vegan patty 2 - add ons... bacon 2 / egg 1 / quail egg 2 / green chiles 1 / jalapeños 1

SW CRISPY CHICKEN WRAP 13.5

crispy chicken, bacon, lettuce, tomato, shredded cheese, bbq sauce and ranch served in a jalapeño cheddar tortilla

HAM & BRIE SANDWICH ^{GF} 13.5

smoked ham, brie cheese, caramelized onions & raspberry habanero jam served on wheat berry bread

BAJA CHICKEN MELT ^{GF} 13.5

grilled chicken, chipotle mayo, pepper jack cheese, avocado & poblano pepper on Texas toast

NEW PUBLIC HOUSE SANDWICH ^{GF} 13.5

smoked turkey, bacon, swiss cheese with lettuce, tomato and pickled red onions, our savory secret sauce on a hoagie roll - add avocado 2

MEATLOAF SANDWICH 12.5

single slice of PH meatloaf topped with crispy onion, cheddar cheese & honey barbecue served on Texas toast

PIMENTO CHEESE SANDWICH ^{GF} 10.5

smoked gouda pimento cheese spread topped with 2 slices of bacon and 2 slices of tomato served on Texas toast - add crispy chicken 3 / beef patty 4 / vegan patty 5 / slice of meatloaf 5

FEATURES

SPLIT BONE RIBEYE ^{GF} 39

split bone ribeye grilled then topped with apple bourbon jelly - served with red roasted potatoes & vegetable of the day

ANGUS FILET MIGNON ^{GF} 39 sm. 29

hand cut filet mignon grilled and topped with a cabernet reduction - served with roasted potatoes & vegetable of the day

BLACK ANGUS RIBEYE ^{GF} 35

hand cut angus ribeye grilled then topped with a fried egg, chipotle goat cheese compote - served with roasted potatoes & vegetable of the day

BLACKENED SALMON ^{GF} 27 sm. 19

fresh Atlantic salmon seasoned & pan seared - topped with caper aioli - served with vegetable of the day and your choice of wild rice or quinoa

SHRIMP & GRITS ^{GF} 18.5

4 blackened jumbo gulf shrimp served with stone ground cheese grits topped with mixed vegetables & jalapeño pork sausage in a red eye gravy

CHICKEN CHIPOTLE PASTA 14.5

grilled chicken sautéed with peppers, spinach, onion, sun-dried tomato and penne pasta all tossed in a chipotle cream sauce substitute gulf shrimp 4

PH MAC "N" CHEESE 11

rotini pasta & three cheese blend:
 Add ons crab 5 chicken 3 / steak 4 / chorizo 2 / meatloaf tips 3 / bacon 2 / truffle oil 2 / fresh veggies 2 / green chilies 1 / jalapeños 1 / onions 1

ADD-ONS

add to any feature:
 U8 Scallops (2) 22
 Jumbo Gulf Shrimp (4) 13

USDA PRIME GRADE NY STRIP ^{GF} 48

Tri Tails from Harrell Ranch 16 oz prime NY strip grilled to perfection served with roasted potatoes & vegetable of the day

ELK TENDERLOIN ^{GF} 38 (Dinner only)

6oz. chipotle marinated elk tenderloin topped with jalapeño hollandaise - served with roasted potatoes & vegetable of the day

PISTACHIO ENCRUSTED ^{GF} (Dinner only)

CHILEAN SEA BASS 37

fresh chilean sea bass encrusted with ground pistachios then pan seared - topped with lemon beurre blanc - served with vegetable of the day and your choice of wild rice or quinoa

DOUBLE BONE-IN PORK CHOP ^{GF} 30 (Dinner only)

blackened and topped with vanilla porter jelly - served with stone-ground cheese grits & vegetable of the day

NEW STUFFED CHICKEN BREAST 19.5 (Dinner only)

chicken breast stuffed with Swiss cheese, spinach & tomatoes then wrapped in bacon drizzled with cabernet reduction - served with roasted potatoes and the vegetable of the day

PUBLIC HOUSE MEATLOAF 19.5

ground beef, pork & duck meatloaf - topped with a mushroom demi-glace - served with mashed potatoes & vegetable of the day

ASIAGO CREAM CHICKEN ^{GF} 14.5

grilled chicken breast topped with asiago cream sauce served with vegetable of the day and your choice of wild rice or quinoa

THAI CHILI HONEY CHICKEN ^{GF} 14.5

grilled chicken breast drizzled with Thai chili honey sauce served with vegetable of the day and your choice of wild rice or quinoa

TAPAS

NEW SHRIMP COCKTAIL 16
 five jumbo gulf shrimp served with avocado and house made cocktail sauce

NEW PUBLIC HOUSE WINGS ^{GF} 13
 ten wings tossed in classic buffalo or the sauce of the day

ARMADILLO EGGS ^{GF} 12.5
 crab & pimento cheese stuffed, bacon-wrapped jalapeños served on arugula with a side of ranch

CRAB CREAM CHEESE WONTONS 11.5
 drizzled with a Thai chili honey sauce served over a bed of arugula

FRIED CHEESE CURDS 9.5
 served with a raspberry habanero jelly & homestyle ranch dipping sauce

LAMB LOLLIPOP CHOPS ^{GF} 15.5
 4 smoked lamb chops served on a bed of arugula topped with vanilla porter jelly

CRAB CAKES 12.5
 2 crab cakes drizzled with a dill remoulade

STEAK EGG ROLLS 10.5
 2 egg rolls filled with teriyaki steak & mixed veggies served on a bed of mixed greens with spicy ranch

CUSTOM CHARCUTERIE BOARD ^{GF}
 ask your server for a menu

NEW CREATE YOUR OWN SLIDER PLATE
 choose from: crab cakes 6 ea. / burger 4 ea. / meatloaf 4 ea. / ham 4 ea. / turkey 4 ea. / BLT 4 ea. / pimento cheese 4 ea.

SOUPS & SALADS

LOADED POTATO SOUP ^{GF}
 cup 5 / bowl 7

PRIME RIB & MUSHROOM SOUP ^{GF}
 cup 5 / bowl 7

SOUP DE JOUR ^{GF}
 cup 5 / bowl 7

AVOCADO QUINOA SALAD ^{GF}
 small 8 / large 11
 mixed greens, avocado, quinoa, arugula, cucumber, pickled red onion, sunflower seeds, fresh grated parmesan and citrus vinaigrette

THE WEDGE ^{GF} 7
 iceberg wedge, tomato, red onion, bacon, blue cheese crumbles & dressing

THE CAESAR ^{GF} 7
 romaine, fresh grated parmesan, toasted parmesan chips & house-made croutons

PUBLIC HOUSE SALAD ^{GF} 6
 mixed greens, cucumber, tomato, carrot & house-made croutons

TUNA TATAKI SALAD ^{GF}
 small 12 / large 15
 seared ahi tuna, mixed greens, mandarin oranges, toasted almonds, carrots, boiled egg, cucumbers & oriental sesame vinaigrette

GRILLED SALMON BERRY SALAD ^{GF}
 small 12 / large 15
 mixed greens, fresh berries, cucumber, toasted almonds, pickled red onion & raspberry vinaigrette

CRISPY CHICKEN APPLE SALAD ^{GF}
 small 10 / large 13
 spinach, pecans, honeycrisp red apple slices, bleu cheese crumbles, pickled red onion, raisins, bacon bits & balsamic vinaigrette

CHICKEN GOAT CHEESE SALAD ^{GF}
 small 10 / large 13
 grilled chicken, spinach, goat cheese, candied walnuts, fresh strawberries, pickled red onion & raspberry vinaigrette

ADD TO ANY SALAD crispy chicken 4 / grilled chicken 6 / salmon 7 / steak 7 / ahi tuna 10 / shrimp skewer 13
 DRESSINGS ranch / bleu cheese / honey mustard / caesar / oil & vinegar / spicy ranch
 vinaigrettes: sherry / raspberry / oriental sesame / balsamic / sun dried tomato / citrus