

SANDWICHES

served with your choice of small house salad, cup of soup or fries
sweet potato fries available for an additional 2

ANGUS BURGER ^{GF} 14

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 14

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

BLT ^{GF} 13

a woven blanket of bacon with lettuce, tomato, and chipotle mayo on multi grain bread with a balsamic reduction drizzle
add ons: avocado 2 / cheese 1 / egg 1

PIMENTO CHEESE SANDWICH ^{GF} 12

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

BAJA CHICKEN MELT ^{GF} 14

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

REUBEN ^{GF} 14

house smoked corn beef, sautéed onions, sauerkraut, swiss cheese, and our secret sauce on toasted rye bread

MEATLOAF SANDWICH 14

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

MONTE CRISTO 14

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

HAM & BRIE SANDWICH ^{GF} 14

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

FEATURES

ANGUS FILET MIGNON ^{GF} 41

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

BLACK ANGUS RIBEYE ^{GF} 38

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

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} 19

four 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 15

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 12

rotini pasta & three cheese blend:
add ons: crab 6 / chicken 4 / steak 5 / chorizo 3 meatloaf tips 4 / bacon 2 / akaushi sausage 4
fresh veggies 2 / green chilies 1 / jalapeños 1
onions 1 / truffle oil 2

ADD-ONS

add to any feature:
jumbo gulf shrimp (4) 15

SPLIT BONE RIBEYE ^{GF} 46

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

ELK TENDERLOIN ^{GF} 39 (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 39

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

STUFFED CHICKEN BREAST 19 (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 20

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

ASIAGO CREAM CHICKEN ^{GF} 15

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} 15

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

^{GF} gluten free option available

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

TAPAS

GRANDE'S SHRIMP COCKTAIL 16

this was a favorite of the owner's late father, "Grande" so we are renaming it in his honor - five jumbo gulf shrimp served with avocado and house made cocktail sauce

ARMADILLO EGGS ⑥ 13

crab & pimento cheese stuffed, bacon-wrapped jalapeños served on arugula with a side of ranch

CRAB CREAM CHEESE WONTONS 12

drizzled with a thai chili honey sauce served over a bed of arugula

FRIED CHEESE CURDS 10

served with a raspberry habanero jelly & homestyle ranch dipping sauce

LAMB LOLLIPOP CHOPS ⑥ 27

4 smoked lamb chops served on a bed of arugula topped with vanilla porter jelly

CRAB CAKES 13

2 crab cakes drizzled with a dill remoulade

STEAK EGG ROLLS 11

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

CUSTOM CHARCUTERIE BOARD ⑥

ask your server for a menu

CREATE YOUR OWN SLIDER PLATE

choose from: crab cakes 6 ea. / burger 4 ea. / meatloaf 4ea. / ham 4 ea. / turkey 4 ea. / BLT 4 ea. / pimento cheese 4 ea.

SOUPS & SALADS

LOADED POTATO SOUP ⑥

cup 6 / bowl 8

PRIME RIB & MUSHROOM SOUP ⑥

cup 6 / bowl 8

SOUP DE JOUR ⑥

cup 6 / bowl 8

AVOCADO QUINOA SALAD ⑥

small 9 / large 12

mixed greens, avocado, quinoa, arugula, cucumber, pickled red onion, sunflower seeds, fresh grated parmesan and citrus vinaigrette

WEDGE ⑥ 8

iceberg wedge, tomato, red onion, bacon, blue cheese crumbles & dressing

CAESAR ⑥ 8

romaine, fresh grated parmesan, toasted parmesan chips & house-made croutons

HOUSE SALAD ⑥ 7

mixed greens, cucumber, tomato, carrot & house-made croutons

SALMON BERRY SALAD ⑥ 16

mixed greens, fresh berries, cucumber, toasted almonds, pickled red onion & raspberry vinaigrette

KALE CRUNCH SALAD 16

kale & brussel sprout salad blend, mandarin oranges, golden raisins, toasted almonds, crispy chicken and sesame seeds & sesame ginger dressing

CRISPY CHICKEN APPLE SALAD ⑥ 14

spinach, pecans, honey-crisp+ red apple slices, bleu cheese crumbles, pickled red onion, raisins, bacon bits & balsamic vinaigrette

CHICKEN GOAT CHEESE SALAD ⑥ 14

grilled chicken, spinach, goat cheese, candied walnuts, fresh strawberries, pickled red onion & raspberry vinaigrette

ADD TO ANY SALAD crispy chicken 7 / grilled chicken 7 / salmon 7 / steak 8 / shrimp skewer 15

DRESSINGS

ranch / bleu cheese / honey mustard / caesar / oil & vinegar / spicy ranch

vinaigrettes: sherry / raspberry / sesame ginger / balsamic / citrus

⑥ gluten free option available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.