



# APPETIZERS

## FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & PARMESAN CHEESE

## GARDEN SALAD - \$13

CHEF'S SELECTION OF SEASONAL INGREDIENTS

## ARANCINI - \$16

FRIED RISOTTO BALLS SERVED WITH  
ROASTED TOMATO SAUCE

## COD-AU-GRATIN - \$16

FRESH COD, BÉCHAMEL & CARAMELIZED  
ONIONS BAKED WITH CHEESE

## HALF DOZEN OYSTERS - \$18

SERVED RAW WITH MIGNONETTES OR  
GRILLED WITH GARLIC BUTTER

## MUSSELS - \$18

WHITE WINE CREAM SAUCE,  
GRILLED SOURDOUGH

## SEAFOOD CHOWDER - \$15

GRILLED SOURDOUGH

## PAN SEARED SCALLOPS - \$19

HERB & GARLIC DRAWN BUTTER

# TABLESIDE FEATURES

## TABLESIDE CAESAR SALAD FOR 2 - \$29\*

CAESAR SALAD PREPARED WITH FRESH ROMAINE, BACON BITS, PARMESAN,  
CROUTON AND A SAUCE OF EGG, PARMESAN, GARLIC, OLIVE OIL AND ANCHOVIES

## FLAMING BAKED ALASKA - \$25\*

HOUSEMADE STRAWBERRY, VANILLA AND CHOCOLATE ICE CREAM, FLOURLESS  
CHOCOLATE BROWNIE AND SWISS MERINGUE. BOURBON TABLESIDE FLAMBE

\*BOTH TABLESIDE FEATURES CAN SUBSTITUTE 2 APPETIZERS AND 2 DESSERTS ON\*  
\*THE CANDLEGLOW MENU\*

# CANDLEGLOW MENU - \$60

CHOOSE FROM THE FOLLOWING FOR A 3-COURSE

## WOODSTOCK EXPERIENCE

### ANY APPETIZER

### ONE OF THE FOLLOWING ENTREES:

#### GNOCCHI

BASIL PESTO, PARMESAN

#### STUFFED CHICKEN BREAST

MASHED POTATOES, SEASONAL VEGETABLES,  
GRAVY

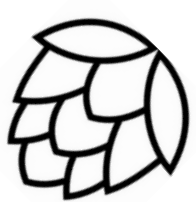
#### MAPLE GLAZED SALMON

RICE PILAF, BROCCOLI

#### PRIME RIB ROAST - +\$10

MASHED POTATOES, SEASONAL VEGETABLES,  
CHOICE OF PEPPERCORN SAUCE OR GRAVY

### ANY DESSERT UP TO \$15



# PUBLIC HOUSE





## ENTREES

### GNOCCHI - \$26

BASIL PESTO, PARMESAN CHEESE

### SAVOURY STUFFED CHICKEN

#### BREAST - \$35

MASHED POTATOES, SEASONAL VEGETABLES,  
GRAVY

### RACK OF LAMB - \$59.

HERB CRUSTED, DEMI GLACE, MASHED  
POTATOES, ROAST GARLIC PARSNIP PUREE

### PAN FRIED COD - \$29.

FRIED PORK BELLY, CHICKPEA BATTER,  
MASHED POTATO, GRAVY

### MAPLE GLAZED SALMON - \$34.

GRILLED SALMON, MAPLE GLAZE,  
WILD RICE PILAF, BROCCOLI

### SEAFOOD SAMPLER - \$46

SALMON, COD FILET, SCALLOPS,  
MUSSELS IN TOMATO BOUILLABAISSE,  
ROASTED POTATOES

### “AAA” PRIME RIB ROAST 8 OZ - \$24. 12 OZ - \$35

SERVED WITH YOUR CHOICE OF PEPPERCORN SAUCE, DEMI GLACE OR GRAVY.  
CHOOSE FROM OUR SIDES SECTION BELOW TO MAKE A MEAL.

## FROM THE GRILL

CHOOSE FROM OUR SIDES SECTION BELOW TO MAKE A MEAL

### PORK CHOP WITH PEACH & BOURBON CHUTNEY - \$19.

### HALIBUT WITH FRESH HERB MARINADE - \$29.

#### 8 OZ “AAA” TENDERLOIN - \$MP

SERVED WITH YOUR CHOICE OF PEPPERCORN SAUCE, DEMI GLACE OR GRAVY

## SIDES

### FRECH FRIES - \$6

### MASHED POTATOES - \$6

### WILD RICE PILAF - \$7.

### ROASTED POTATOES - \$7.

### TWICE BAKED POTATO - \$11

### MUSHROOM & ONION - \$6

### SEASONAL VEGETABLES - \$6

### GARDEN SALAD \$7.

### CAESAR SALAD \$7.

### WEDGE SALAD \$9.

SCAN THE QR CODE  
TO SIGN UP FOR OUR  
LOYALTY PROGRAM!



P U B L I C H O U S E



# COMFORT FOOD

SERVED WITH ALL DINING ROOM SERVICES, EXCEPT  
SUNDAY BRUNCH.

## CHICKEN WINGS \$20

HOUSE MADE BUFFALO SAUCE OR HOUSE MADE  
HONEY GARLIC SAUCE

## VEGGIE NACHOS - \$21 SM \$30 LRG

BELL PEPPERS, ONIONS, BLACK BEANS, MONTEREY  
JACK, MOZZARELLA, SOUR CREAM, SALSA

## BISTRO NACHOS - \$30 SM \$42 LRG

BELL PEPPERS, ONIONS, SLICED PRIME RIB, MONTEREY  
JACK, MOZZARELLA. TOPPED WITH SHREDDED  
LETTUCE, CHERRY TOMATOES, BACON AND YOUR  
CHOICE OF BLUE CHEESE DRESSING OR RANCH.

## KITCHEN SINK (FOR 2) - \$52

PICKLE CHIPS, ONION RINGS, WINGS, ARANCINI &  
POTATO CHIPS W/ FRENCH ONION DIP

## DISH PIT (FOR 4) - \$98

PICKLE CHIPS, ONION RINGS, WINGS, ARANCINI &  
BISTRO NACHOS

## FISH & CHIPS - \$26

2 PIECES OF COD, FRIES, TARTAR SAUCE,  
DRESSING & GRAVY

## VEGGIE BURGER - \$21

LETTUCE, RED ONION, TOMATO, BREAD & BUTTER  
PICKLES, DIJON, MAYO, CHEESE. SIDE OF FRIES

## SMASH BURGER - \$24

2 3 OZ SMASH PATTIES, LETTUCE, RED ONION,  
TOMATO, BREAD & BUTTER PICKLES, DIJON, MAYO,  
BACON & CHEESE. SIDE OF FRIES.

