

PUBLIC LANDING

SHARED PLATES

AHI TUNA POKE 14

Oatmeal Avocado Toast, Seared Raw Tuna,
Micro Wasabi, Radish, Pickled Tomato & Cucumber,
Tahini Sauce

LOADED HOUSE MADE CHIPS 9

Melted Gouda Cream, Bacon, Chive, Rosemary Oil

CHICKEN EGG ROLLS 8

Bok Choy, Cabbage, Carrots, Onions,
Szechuan & Sweet Chili Sauces

BRUSCHETTA MILANESE 9

Heirloom Cherry Tomatoes, Onion, Basil,
Buffalo Mozzarella, Baguette

SMOKED SALMON 12

Artichokes, Capers, Red Onion,
Garlic Herbed Cheese, Olive Oil,
Micro Arugula, Chilled Over Naan

SHRIMP COCKTAIL 15

(6) Mexican Blue Shrimp, Cocktail Sauce *gf*

CALAMARI 12

Cajun Remoulade & Marinara

CRAB CAKES 14

Poblano & Black Bean Corn Relish,
Chipotle Aioli

APPETIZER TRIO 31 (Any 3 Full Portion Appetizers)

SOUP - SALAD

HOMEMADE SOUP 4

LOBSTER BISQUE 5

BAKED FRENCH ONION 5

FIELD GREENS SALAD 4

CAESAR 5

MINI WEDGE 6

MINI BEET SALAD 6

1,000 Island

Balsamic

Bleu Cheese +1

Caeser

Italian

Poppy Seed

Ranch

Vinegar & Oil

ASIAN SALAD 14

Shredded Bok Choy, Romaine & Napa Cabbage,
Red Pepper, Cucumbers, Carrots, Snow Peas,
Radish, Rice Noodles, Tangelos, Fresh Pear,
Pineapple Carrot Ginger Dressing

“MACK STREET” SALAD 15

Chicken, Pancetta, Asparagus,
Peppers, Mozzarella, Spinach, Arugula,
Tomato, Hard Boiled Egg, Avocado
Olive Oil & Red Wine Vinegar *gf*

HEALTHY OPTIONS

FARFALLE TOSCANO 15 **D/V**

Garlic, Shallots, Pine Nuts, Peppers,
Onion, Tomatoes, Artichokes & Spinach,
Sautéed with Olive Oil

+ CHICKEN 4 / CALAMARI 6 / SHRIMP 9

BEET PLATE 15 **D/G/N**

Golden, Purple & Striped Beets, Watermelon Radish,
Watercress, Capers, Pickled Red Onions,
Honey Crisp Apple, D' Anjou Pears

+ CHICKEN 4 / SMOKED SALMON 6 / SHRIMP 9

SHANGHAI STIR FRY 15 **D/G/N/V**

Cabbage, Bok Choy, Peppers, Carrots,
Snow Peas, Mushrooms, Sesame Seeds,
Red Pepper Rice, Miso Ginger Sauce

+ CHICKEN 4 / CALAMARI 6 / SHRIMP 9

SPICY THAI BUDDHA BOWL 18 **D/G**

Lemongrass & Curry Chicken,
Cashews, Jasmine Rice, Snow Peas,
Carrots, Bok Choy, Napa Cabbage,
Cilantro Lime Coconut Cream

D - DAIRY FREE / G - GLUTEN FREE / N - NUT FREE / V - VEGAN

POULTRY

SOUTHERN FRIED CHICKEN 17

Hand Breaded Tenderloins, Fries
Choose 2 Dipping Sauces:
Honey Chipotle, Dijon or Hickory BBQ

POLLO PARMIGIANA 17

Breaded Boneless Breast, Muenster Cheese,
Linguini Marinara

CRISPY ½ DUCK 29

Garlic Mashed Potatoes, Green Beans,
La 'orange Sauce

CHICKEN SALAD CROISSANT 14

Smoked Chicken, Pecans, Red Onion,
Celery, House Made Chips

CHICKEN SCHNITZEL 18

Garlic Mashed Potatoes, Broccoli,
Mushroom Cream

ROASTED TURKEY BREAST 20

Sage Stuffing, Green Beans,
Garlic Mashed Potatoes, Gravy, Cranberry

SEAFOOD

GRILLED SALMON 22

Broccoli, Garlic Mashed Potatoes,
Citrus Beurre Blanc & Thai Basil Oil *gf*

CRAB STUFFED WHITEFISH 21

Red Pepper Rice, Broccoli, Creole Cream

FISH TACOS 14

Blackened Fried Cod, Corn Tortillas, Cabbage,
Remoulade, Pico de Gallo, Red Pepper Rice

Add Sliced Avocado +1

FISH & CHIPS 18

Beer Battered Cod, Fries, Tartar

FRIED LAKE PERCH 20

Corn Meal Dusted, Fries, Tartar

COCONUT SHRIMP 24

(8) Breaded Shrimp, Red Pepper Rice,
Snow Peas, Pineapple Mango Sauce

BEEF - PORK - BONES

8OZ. BLACK ANGUS BURGER 14

Lettuce, Tomato, Onion, Pickle,
Romano Cheese Dusted Chips, Toasted Brioche

STEAK FRITES 22

Sliced Sirloin, Crumbled Bleu Cheese,
Balsamic Drizzle, Shoestring Potatoes

BBQ BABY BACK RIBS

½ RACK 18 FULL RACK 25

French Fries, Hickory BBQ Sauce

CARNE ASADA STREET BOWL 17

Flank Steak, Cheese, Pico de Gallo, Lettuce,
Peppers, Onions, Avocado, Red Pepper Rice,
Dollop of Sour Cream *gf*

MAPLE BOURBON

PORK TENDERLOIN 22

Garlic Mashed Potatoes, Asparagus *gf*

NEW ZEALAND RACK OF LAMB

½ RACK 29 FULL RACK 42

Broccoli, Garlic Mashed Potatoes *gf*

28 DAY - WET AGED - BLACK ANGUS STEAKS

Served with Garlic Mashed Potatoes, Grilled Asparagus *gf*

MEDALLIONS 29

(2) 3 oz. Filet
Brandy Mushroom Cream

FILET 36

8 oz.
Tender & Juicy

RIBEYE 39

14 oz.
Fatty & Flavorful

PERSONALIZE YOUR STEAK +2

TOPPINGS

- Mushrooms
- Onions

CRUSTS

- Peppercorn
- Bleu Cheese

SAUCES

- Gorgonzola
- Brandy Mushroom

DOUBLE BAKED

POTATO
(Weekends Only)

Available After 5 pm on Friday & Saturday, 3 pm on Sunday

PRIME RIB - LOBSTER

12 OZ. PRIME RIB 35

Garlic Mashed Potatoes, Asparagus,
Creamy Horseradish *gf*

½ LB. PRIME RIB SANDWICH 25

Provolone Cheese, Toasted Brioche,
Shoe String Potatoes

8 OZ. STEAMED LOBSTER TAIL 42

Asparagus, Double Baked Potato,
Drawn Butter *gf*

SURF & TURF 68

8 oz. Lobster Tail, 8 oz. Filet, Asparagus,
Double Baked Potato, Drawn Butter *gf*

gf - gluten free

While we offer allergen-free options, we are not an allergen-free environment.

A chance of cross-contamination may occur and our restaurant is unable to guarantee that any item can be completely free of allergens.