

## PUBLIC LANDING

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### SHARED PLATES

#### SAUSAGE STUFFED MUSHROOMS 11

Spinach, Red Pepper, Jalapeño,  
Cream Cheese, Walnut Pesto

#### 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 11

Cajun Remoulade & Marinara

#### CRAB CAKES 14

Poblano & Black Bean Corn Relish,  
Chipotle Aioli

APPETIZER TRIO 30 (Any 3 Full Portion Appetizers)

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### SOUP - SALAD

#### HOMEMADE SOUP 4

#### LOBSTER BISQUE 5

#### BAKED FRENCH ONION 5

#### FIELD GREENS SALAD 4

#### MINI WEDGE 5

#### CAESAR 5

#### MINI BEET SALAD 5

*1,000 Island*

*Balsamic*

*Bleu Cheese +1*

*Caesar*

*Italian*

*Poppy Seed*

*Ranch*

*Vinegar & Oil*

#### ROASTED BEET SALAD 15

Golden, Purple & Striped Beets,  
Mesculin Mix, Goat Cheese, Pecans,  
Dried Cranberries, Balsamic Vinaigrette *gf*

#### “MACK STREET” SALAD 15

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

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### 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

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

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

+ CHICKEN 4 / CALAMARI 6 / SHRIMP 9

#### NORWEGIAN BEET PLATE 18 **D/G/N**

Cured Norwegian Salmon,  
Golden, Purple & Striped Beets,  
Watermelon Radish, Micro Watercress,  
Capers, Spicy Pickled Red Onions,  
Honey Crisp Apple, Grilled D' Anjou Pears

#### THAI CHICKEN BUDDHA BOWL 18 **D/G**

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

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

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### POULTRY - PORK

#### CHICKEN SCHNITZEL 18

Garlic Mashed Potatoes, Broccoli, Mushroom Cream

#### POLLO PARMIGIANA 17

Breaded Breast, Muenster Cheese,  
Linguini Marinara

#### CRISPY ½ DUCK 28

Garlic Mashed Potatoes, Green Beans,  
La 'orange Sauce

#### MAPLE BOURBON PORK TENDERLOIN 22

Garlic Mashed Potatoes, Asparagus *gf*

#### CENTER CUT BONE IN PORK CHOP 24

Fennel Crusted, Root Vegetables, Asparagus,  
Cherry Balsamic Reduction

#### ROASTED TURKEY BREAST 19

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

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## SEAFOOD

### SHRIMP DE JONGHE 24

White Wine, Butter, Garlic, Breadcrumbs,  
Broccoli, Red Pepper Rice

### GRILLED SALMON 22

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

### CRAB STUFFED WHITEFISH 21

Red Pepper Rice, Broccoli, Andouille Cream

### LAKE PERCH 20

Corn Meal Dusted, Flash Fried,  
Honey Chipotle Glaze, Root Vegetables

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## BEEF - BONES

### POT ROAST 19

Celery, Onion & Carrots,  
Garlic Mashed Potatoes, Brown Gravy

### STEAK FRITES 22

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

### PRIME RIB STROGANOFF 19

Egg Noodles, Red Wine Demi, Sour Cream Dollop

### CALVES LIVER 16

Sautéed Bacon & Onions,  
Garlic Mashed Potatoes, Green Beans

### SMOKED BACON MEATLOAF 17

Ground Beef, Pork, Bacon, Garlic Mashed Potatoes,  
Green Beans, Peppered Country Gravy

### NEW ZEALAND RACK OF LAMB

½ RACK 28 FULL RACK 39  
Broccoli, Garlic Mashed Potatoes *gf*

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## 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 30

14 oz.  
Fatty & Flavorful

### PERSONALIZE YOUR STEAK +2

#### TOPPINGS

- Mushrooms  
- Onions

#### CRUSTS

- Peppercorn  
- Bleu Cheese

#### SAUCES

- Gorgonzola  
- Brandy Mushroom

#### DOUBLE BAKED

POTATO  
(Weekends Only)

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

## PRIME RIB - LOBSTER

### 12 OZ. PRIME RIB 34

Garlic Mashed Potatoes, Asparagus,  
Creamy Horseradish

### 8 OZ. STEAMED LOBSTER TAIL

SINGLE TAIL 38 TWIN TAILS 62  
Asparagus, Double Baked Potato,  
Drawn Butter *gf*

### ½ LB. PRIME RIB SANDWICH 24

Toasted Brioche, Provolone Cheese,  
Shoe String Potatoes

### SURF & TURF 62

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.