

PUBLIC LANDING

SHARED PLATES

LOADED HOUSE MADE CHIPS 9

Melted Gouda Cream, Bacon,
Chive, Rosemary Oil

BRUSCHETTA MILANESE 9

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

CALAMARI 13

Cajun Remoulade & Marinara

CHICKEN EGG ROLLS 8

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

SHRIMP COCKTAIL 16

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

APPETIZER TRIO 32

(Any 3 Full Portion Appetizers)

SOUP - SALAD

HOMEMADE SOUP 4

LOBSTER BISQUE 5

FIELD GREENS SALAD 4

CAESAR SALAD 5

Dressings: Italian Poppy Seed Ranch

ENTREES

"MACK STREET" SALAD 15

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

SHANGHAI STIR FRY** 15

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

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

8 OZ. BLACK ANGUS CHEESE BURGER** 15

Served Medium, American Cheese, Lettuce,
Tomato, Onion, Pickle, Toasted Brioche,
Romano Cheese Dusted Chips

No Substitutions

FILET MEDALLIONS** 29

(2) 3 oz. Filet, Garlic Mashed Potatoes,
Grilled Asparagus,
Brandy Mushroom Cream *gf*

MAPLE BOURBON PORK TENDERLOIN** 23

Garlic Mashed Potatoes, Asparagus *gf*

ROASTED TURKEY BREAST 21

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

POLLO PARMIGIANA 18

Breaded Breast, Muenster Cheese,
Linguini Marinara

GRILLED SALMON** 23

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

** - Consuming raw or under-cooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.

gf - Can be prepared gluten free. Please specify Gluten-Free when ordering. While we offer gluten-free options, we are not a gluten-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.