

PUBLIC LANDING

SHARED PLATES

SAUSAGE STUFFED MUSHROOMS 11

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

SPINACH, ARTICHOKE & GARLIC DIP 10

House Made Tortilla Chips *gf*

LOADED HOUSE MADE CHIPS 9

Melted Gouda, Bacon, Chive, Rosemary Oil *gf*

CHICKEN EGG ROLLS 8

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

BRUSCHETTA MILANESE 9

Tomato, Onion, Basil, Buffalo Mozzarella,
Baguette

CHICKEN LETTUCE WRAPS 10

Bok Choy, Cabbage, Carrot, Peanut,
Peppers, Kung Pao & Peanut Sauces *gf*

BOURSIN ZUCCHINI FRITTI 10

Romano Herb Breading, Marinara

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)

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

French

Italian

Poppy Seed

Ranch

Vinegar & Oil

ROASTED BEET SALAD 15

Mesculin Mix, Goat Cheese,
Pecans, Dried Cranberries,
Balsamic Vinaigrette *gf*

“MACK STREET” SALAD 15

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

PASTA - MEATLESS

POLLO PARMIGIANA 17

Breaded Breast, Muenster Cheese,
Linguini Marinara

QUATTRO FORMAGGIO TORTELLINI 18

Bolognese, Garlic Toasted Baguette

FARFALLE TOSCANO 15

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

PRIME RIB STROGANOFF 19

Egg Noodles, Red Wine Demi, Sour Cream

“LIMESTONE” RIGATONI 18

Mushrooms, Onions, Breaded
Diced Chicken, Marsala Cream

ASIAN STIR FRY 15

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

ADD: CHICKEN 4 / CALAMARI 6 / FILET MEDALLIONS 14 / SALMON 9 / SHRIMP 9

POULTRY - PORK

CHICKEN SCHNITZEL 18

Garlic Mashed Potatoes, Broccoli, Mushroom Cream

MEDITERRANEAN CHICKEN 19

Lemon, Oregano, EVOO,
Zucchini, Squash, Natural Pan Jus *gf*

BREADED PORK CUTLETS 22

Garlic Mashed Potatoes, Green Beans,
Shallot Cream

CRISPY ½ DUCK 28

Garlic Mashed Potatoes, Green Beans,
La 'orange Sauce *gf*

ROASTED TURKEY BREAST 19

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

MAPLE BOURBON PORK TENDERLOIN 22

Garlic Mashed Potatoes, Asparagus *gf*

SEAFOOD

SHRIMP DE JONGHE 24

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

CRAB STUFFED WHITEFISH 19

Red Pepper Rice, Broccoli, Andouille Cream

GUMBO 21

Shrimp, Crab, Crawfish, Andouille, Peppers,
Onions, Celery, Red Pepper Rice,
Orleans Style Roux

GRILLED SALMON 22

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

CRAB CAKES 23

Garlic Mashed Potatoes, Snow Peas,
Poblano & Black Bean Corn Relish,
Cajun Remoulade

LAKE PERCH 19

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

BEEF - CHOPS - BONES

POT ROAST 19

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

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, Mint Jelly *gf*

STEAK FRITES 21

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

ARGENTINIAN FLANK STEAK 18

Red Pepper Rice, Snow Peas,
Chimichurri *gf*

BBQ PORK RIBS

½ SLAB 18 FULL SLAB 25
French Fries, Whiskey Peach BBQ

28 DAY - WET AGED - BLACK ANGUS STEAKS

Served with Garlic Mashed Potatoes, Grilled Asparagus *gf*

SIRLOIN 19

7 oz.
Tough & Tasty

MEDALLIONS 29

(2) 3 oz. Filet
Brandy Mushroom Cream

FILET 36

8 oz.
Tender & Juicy

RIIBEYE 30

14 oz.
Fatty & Flavorful

PERSONALIZE YOUR STEAK +2

TOPPINGS

Mushrooms
Onions

CRUSTS

Peppercorn
Bleu Cheese
Hickory Char

SAUCES

Gorgonzola
Brandy
Peppercorn

DOUBLE BAKED

POTATO
(Weekends Only)

PRIME RIB - LOBSTER

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

PRIME RIB

10 OZ. 28 14 OZ. 36

Garlic Mashed Potatoes, Asparagus,
Creamy Horseradish *gf*

½ LB. PRIME RIB SANDWICH 24

Toasted Brioche, Provolone Cheese,
Shoe String Potatoes

8 OZ. STEAMED LOBSTER TAIL

SINGLE TAIL 36 TWIN TAILS 59

Asparagus, Double Baked Potato,
Drawn Butter *gf*

SURF & TURF 59

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

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.