



Appetizers

Shrimp Cocktail

five jumbo shrimp, lemon, cocktail sauce, horseradish cream sauce drizzle
Thirteen Dollars

Grilled Portabella Mushroom

drizzled with aged balsamic reduction
Eight Dollars

Soup and Salads

Onion Soup

Six Dollars and Fifty Cents

Spinach Salad

caramelized onions, cherry tomatoes,
*Seven Dollars ~ **Entrée** Nine Dollars*

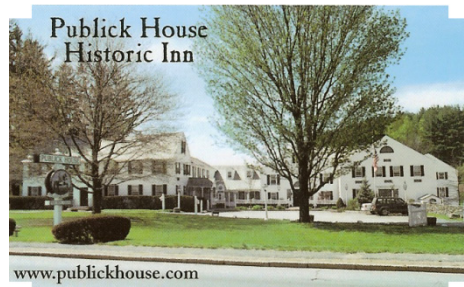
Publick "House" Salad

mixed greens, tomatoes, cucumbers and carrots
*Five Dollars ~ **Entrée** Eight Dollars*

Add to any salad;

Shrimp 8, Swordfish 10, Salmon 7, Flat Iron Steak 10

***All salads can be served with oil and vinegar,
house maple vinaigrette or balsamic vinaigrette.***





Entrées

Oven Roasted Salmon*

topped with herb butter, served over mashed potatoes and butternut squash
Twenty-One Dollars

Chicken Quinn

sautéed chicken breast topped with lobster meat and asparagus
Twenty-Eight Dollars

Prime Rib*

au jus, served with mashed potatoes and butternut squash
offered Thursday through Sunday
Twenty-Eight Dollars

Roasted Turkey Dinner (No Gravy)

slices of white and dark meat,
served with mashed potatoes and butternut squash
Nineteen Dollars

Steak Frites*

topped with herb butter served over hand cut French fries
Eight Ounce Filet Mignon *Twenty-Eight Dollars*
Twelve Ounce Sirloin *Twenty-Five Dollars*

Roasted Duck

cranberry roasted duck served over mashed potatoes and butternut squash
Twenty-Five Dollars

Yankee Pot Roast (No Gravy)

served with mashed potatoes and butternut squash
Seventeen Dollars

Grilled Pork Chop*

twelve ounce pork chop served over mashed sweet potatoes and green beans with herb butter
Twenty-One Dollars

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness, especially if you have certain medical conditions. All food is cooked to order as you request.*