

PUBLIC LANDING

AMERICAN EATERY



STARTERS

- TODAY'S SOUP | 7
- BAKED FRENCH ONION | 9
- PRETZEL BREAD | 3.25 EACH gouda cheese, honey mustard NGF
- BANG BANG CAULIFLOWER | 15
- BRUSCHETTA | 15 NGF
- SAUSAGE STUFFED MUSHROOMS | 17 basil oil
- LAMB - LOLLICHOPS | 23 balsamic glaze
- CRAB CAKE TRIO | 21 chipotle aioli
- CHILLED SHRIMP | 3.75 EACH COCKTAIL SAUCE

MIDWEST COMFORT

- MEATLOAF | 24
green beans, garlic mashed, country gravy
EXTRA SLICE + 6
- POT ROAST | 26
roasted root vegetables, garlic mashed, pan gravy
- PORK TENDERLOIN | 24
maple bourbon glazed, garlic mashed, grilled asparagus
- THANKSGIVING | 26 NGF
all white meat, garlic mashed, sage stuffing, green beans, cranberry, gravy

HOUSE | 7

CAESAR | 9

WEDGE | 10

BEET | 11

ENTREE SIZE IT +5

RANCH, POPPY-SEED, 1,000 ISLAND, BALSAMIC, ITALIAN, CAESAR, BLEU CHEESE +2

CHICKEN +7, SALMON +17
3 -CHILLED SHRIMP +11, FILET MEDALLIONS +24
5-SAUTEED GARLIC SHRIMP +18

BOWLS



- BAYOU | 27
shrimp, salmon, scallops, peppers, onions, creole cream, red rice
- RUSTIC COUNTRY | 27 NGF
italian sausage, mushrooms, plum tomatoes, rigatoni, vodka cream, fresh mozzarella
SUB GF PASTA +3
- SPICY THAI BUDDHA | 24
curry chicken, vegetables, scallion rice, lime coconut cream
- SHANGHAI STIR FRY | 19
asian vegetables, scallion rice, miso teriyaki
+ CHICKEN 7 | + SHRIMP 11

HOUSE SPECIALTIES

- BEEF STROGANOFF | 27
TABLE-SIDE NGF

sliced tender angus filet, egg noodles, sour cream, button mushrooms
- PARMESAN CRAB
CRUSTED WHITEFISH | 29

grilled zucchini & squash, scallion rice, creole cream sauce
- AUSTRALIAN
GRASS FED NY STRIP | 42

grass finished, grilled asparagus, garlic mashed potatoes

- ALL AMERICAN BURGER | 18 fresh cut tallow fries NGF SUB GLUTEN FREE BUN +2
- MEDITERRANEAN CHICKEN | 24 marinated in evoo, lemon, oregano, julienned zucchini & squash
- BABY BACK RIBS | 24 ½ SLAB 31 FULL SLAB fresh cut tallow fries, sweet baby rays bbq sauce
- CRISPY ½ DUCK | 43 MAPLE LEAF FARMS roasted vegetables, l'orange sauce
- PERCH | 25 corn meal dusted, flash fried, fresh cut fries, tartar sauce
- SALMON TROPICAL | 27 julienned zucchini & squash, pineapple mango relish
- STEAK FRITES | 34 2 -3oz. filet medallions, bleu cheese crumbles, balsamic drizzle, shoe strings
- FILET MEDALLIONS | 34 red wine demi, garlic mashed, broccoli
- FILET MIGNON 8oz. | 47 28 DAY WET AGED - BLACK ANGUS garlic mashed, grilled asparagus

NGF = CONTAINS GLUTEN

GRILLED ONIONS

ACCOMPANIMENTS +4

GRILLED ASPARAGUS

SAUTEED MUSHROOMS

DOUBLE BAKED POTATO

JULIENNE ZUCCHINI & SQUASH

PL
PUBLIC LANDING
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KIDS

CHICKEN TENDERS | 10
FRESH CUT FRIES

CHEESEBURGER | 10
AMERICAN CHEESE, FRIES
SUB GLUTEN FREE BUN NGF

NOODLES | 9 NGF
BUTTER OR CHEESE
SUB GF PASTA

GRILLED SALMON | 17
BROCCOLI, RED RICE



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EAT. DRINK. EARN.

SEED OIL FREE SINCE 2024

IYKYK

WE ONLY COOK WITH

100% EXTRA VIRGIN OLIVE OIL

ALMOND FLOUR

BEEF TALLOW IN OUR FRYERS

AVOCADO OIL IN OUR DRESSINGS

LUNCH FEATURES

NGF = CONTAINS GLUTEN

AVAILABLE UNTIL 3PM
TUESDAY - FRIDAY

SANDWICHES

NGF

served with fresh cut tallow fries

THE "RIGO" | 19

carved turkey breast, american & swiss cheese,
lettuce, tomato, onion, 1000 island, toasted rye

GRILLED CHICKEN SANDWICH | 18

muenster cheese, lettuce, tomato, chipotle aioli

CHICKEN SALAD CROISSANT | 18

smoked chicken, pecans, red onion, celery

CORNEBEEF RUEBEN | 20

house carved, sauerkraut, swiss, 1000, toasted rye

THE "WORKS" BURGER | 21

bacon, onion straws, mozzarella, tomato,
tender mix lettuce, pickle, chipotle aioli

NO SUBSTITUTIONS

2 COURSE DEALS

includes house soup or salad

MIXED GRILL | 20

4 oz burger pattie, 2 chicken tenders,
sauteed shrimp & assorted vegetables

70 GRAMS OF PROTEIN

SOUTHERN FRIED
CHICKEN TENDERS | 20

buffalo ranch, fries

SHRIMP SCAMPI | 22 NGF

broccoli, over linguini

SUB GF PASTA

SURF & TURF | 24

3oz filet medallion, crab cake,
chipotle aioli,
garlic mashed, broccoli

Certain items may be served raw or under cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. While we offer allergen-free options, our kitchen is not allergen free and we are unable to guarantee that any item can be completely free of allergens. Dine at your own risk.