

GRINDSTONE PUBLIC HOUSE

GENERAL MANAGER DERICK HALL • EXECUTIVE CHEF FRANCISCO ROJAS

SALADS

WEDGE SALAD **13**
iceberg wedge + tomatoes + blue cheese crumbles + bacon + crispy onion straws + balsamic glaze + blue cheese dressing
ADD CHICKEN 4 / ADD SALMON 12 / ADD STEAK 8

COBB **17**
romaine lettuce + blue cheese crumbles + tomatoes + carrots + avocado + hard-boiled egg + bacon + grilled chicken + blue cheese dressing + zucchini nut bread

SALMON SALAD* **22**
spring mix + balsamic vinaigrette + sliced strawberries + spicy sweet pecans + goat cheese crumbles + pan seared salmon + asparagus + crispy potato straws + zucchini nut bread

SOUTHERN FRIED CHICKEN SALAD **17**
spring mix + cheddar jack cheese + honey mustard vinaigrette + fried chicken + bell peppers + tomatoes + hard-boiled egg + bacon + sweet & spicy pecans + zucchini nut bread

TACO SALAD **16**
tortilla strips + romaine lettuce + cheddar jack cheese + corn salsa + tomato + avocado + chipotle ranch + choice of chipotle chicken or ground beef

BEET SALAD **15**
mixed greens + goat cheese + red & yellow beets + mandarin oranges + strawberries + candied pecans + raspberry vinaigrette + zucchini nut bread

DRESSINGS

blue cheese / balsamic vinaigrette / ranch / honey mustard / chipotle ranch / caesar / french / italian / raspberry vinaigrette / lemon herb vinaigrette

CHEF'S FAVORITES

CHICKEN & NOODLES **16**
flavorful broth with chicken + carrots + celery + herbs + homestyle egg noodles + served over mashed potatoes + green beans

MEATLOAF **19**
house blend of beef & pork + mushroom demi glace + green beans + mashed potatoes

WHISKEY CHICKEN **24**
grilled chicken breast + pepperjack cheese + bourbon bbq sauce + bacon + fried onion straws + green beans + mashed potatoes

CHICKEN FINGERS **16**
crispy breaded chicken tenders + choice of dipping sauce + french fries

HOOSIER HOT PLATE **20**
fried indiana pork tenderloin + peppercorn gravy + yukon gold mashed potatoes + green beans

ORANGE CHICKEN **20**
crispy breaded orange chicken + stir fry vegetables + teriyaki sauce + jasmine rice

PASTALAYA* **24**
cavatappi pasta + bell peppers + shallots + garlic + cajun alfredo cream sauce + seared chicken + shrimp + parmesan cheese + crostini

MONGOLIAN BEEF* **25**
soba noodles + grilled beef filet medallions + broccoli + bell peppers + mushrooms + shallots + mongolian beef sauce

CHICKEN PARMESAN **22**
parmesan crusted chicken breast + spaghetti + marinara + basil + crostini

FETTUCCINE ALFREDO **20**
choice of roasted vegetables or grilled chicken + parmesan cheese + crostini

HOT TOWELS ARE AVAILABLE UPON REQUEST

GF GLUTEN FREE **N** CONTAINS NUTS

All fries are made using 100% Beef Tallow

APPETIZERS

FRENCH ONION SOUP **9**

SOUP OF THE DAY **CUP 6 / BOWL 8**

FRIED GREEN TOMATOES **14**
hand breaded + parmesan + parsley + chipotle ranch

PUBLIC HOUSE NACHOS **16**
cheddar jack cheese + white queso + bell peppers + onions + corn salsa + queso fresco + tomatillo avocado salsa + sour cream + choice of chipotle chicken or ground beef **SUB STEAK +2**

CHICKEN WINGS **SIX WINGS 13 / TWELVE WINGS 21**
celery + carrots + ranch or blue cheese dressing + choice of buffalo, nashville hot, bbq, bourbon bbq, or peach bbq sauces

SHRIMP CEVICHE* **18**
diced shrimp + tomato + onion + jalapeños + cilantro + avocado + lime + crackers + tortilla chips

SLIDERS

SLIDER COMBO **16**
mix and match any two sliders + choice of one side

NASHVILLE HOT CHICKEN **6**
crispy pickle brined chicken breast + nashville hot sauce + pepper jack + black pepper bacon + ranch

STEAKS & RIBS

All steaks topped with garlic bourbon butter, served with choice of two sides.

FILET MIGNON* **GF** **8 OZ. FOR 40**

HAND-CUT RIBEYE* **GF** **16 OZ. FOR 44**

CENTER CUT SIRLOIN* **GF** **10 OZ. FOR 34**

STEAK TOPPERS

BLUE CHEESE CRUST 5 • GRILLED JUMBO SHRIMP 9

CARAMELIZED MUSHROOMS & ONIONS 4

CAJUN BROWN BUTTER SAUCE 4 • BRANDY PEPPERCORN SAUCE 4

CRAB DIP **18**
creamy artichoke and crab dip + monterey jack cheese + green onions + toasted pita bread & tortilla chips

STUFFED SHROOMS **16**
crispy hand-breaded herb cream cheese stuffed jumbo mushrooms + horseradish & chipotle ranch dipping sauces

PUB PRETZELS **15**
salted bavarian pretzel sticks + white queso cheese sauce + beer mustard

BOOM BOOM SHRIMP* **18**
hand-breaded crispy shrimp tossed in creamy sweet chili glaze

QUESADILLA **16**
cajun dusted flour tortilla + monterey jack cheese + black bean corn salsa + pico de gallo + salsa + sour cream + choice of shredded chicken, steak, or ground beef

WHIPPED GOAT CHEESE DIP **N** **16**
mixed berries + pecans + honey + crackers + carrots + pita bread

FILET SLIDER* **7**
seasoned center cut beef medallion + swiss cheese + crispy onion straws + horseradish cream

WAGYU TINY TOPPER* **6**
ground wagyu beef + shredded lettuce + american cheese + house tartar sauce

HOT HAM & CHEESE **6**
shaved black forest ham + cheddar cheese + bacon jam + hot honey glaze

FILET MEDALLIONS* **35**
hand-trimmed beef tenderloin medallions + brandy peppercorn sauce + mashed potatoes + grilled asparagus

BABY BACK RIBS **HALF RACK 20 / FULL RACK 32**
15 spice dry rub + french fries + cole slaw + choose your sauce: bbq / tangy peach bbq / bourbon bbq

ROAST PRIME RIB OF BEEF* **GF** **12oz 40 / 16oz 48**

Available Fri-Sun 4PM-Close

generous cut of usda choice rib of beef + 12 hours slow roasted + salt crusted + natural beef jus + horseradish cream

SEAFOOD

GRILLED GROUPE* **28**
cajun brown butter sauce + cous cous + steamed broccoli

FISH TACOS* **20**
beer battered or cajun seared grouper + cabbage slaw + pico de gallo + cilantro + lime crema + tortilla chips & salsa

FISH 'N' CHIPS **22**
bier weizengoot beer battered haddock + house tartar sauce + fries + coleslaw + lemon

BOURBON SALMON* **28**
whiskey glazed salmon filet + sesame seeds + crispy onion straws + jasmine rice + seasonal mixed vegetables

HANDHELDS

Served with choice of one side. Sub a gluten-free bun for 2.

PRIME RIB FRENCH DIP* **22**
shaved slow-roasted prime rib + provolone cheese + caramelized onions + baguette + creamy horseradish + au jus

CLANCY'S TOPPER* **15**
double stacked quarter pound beef patties + american cheese + shredded lettuce + house tartar sauce + double decker sesame seed bun

WAGYU CHEESEBURGER* **20**
wagyu ground beef + choice of cheese + black pepper bacon + fried egg + dijonaise + lettuce + tomato

INDIANA PORK TENDERLOIN **15**
premium center cut + hand breaded or grilled + lettuce + tomato + onion + pickle + brioche bun

BLACKENED CHICKEN AVOCADO **16**
cajun seared chicken breast + avocado + pepper jack + black pepper bacon + chipotle mayo + lettuce + tomato + brioche bun

NASHVILLE HOT CHICKEN **16**
crispy pickle brined chicken breast + nashville hot sauce + pepper jack + black pepper bacon + brioche bun + ranch

CRISPY CHICKEN WRAP **15**
flour tortilla + cheddar jack cheese + crispy fried chicken + choice of wing of sauce + lettuce + tomato + ranch

CLUB SANDWICH **16**
black forest ham + roasted turkey + swiss & cheddar cheese + black pepper bacon + lettuce + tomato + mayo + sourdough toast

SIDES Served a la carte starting at 4.

coleslaw / french fries / sweet fries / cous cous / roasted street corn / jasmine rice / seasonal mixed vegetables
fresh fruit / green beans / brussels sprouts / steamed broccoli / mashed potatoes / loaded mashed potatoes +2
mac n cheese +1 / cup of soup +2 / cup french onion soup +5 / caesar salad +2 / house salad +2 / wedge salad +8
potatoes au gratin +2 / baked potato (available daily 4PM-Close) / loaded baked potatoes +2

*Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase risk of foodborne illness. For parties of 7 or more, a 20% gratuity will be included.