

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 + candied 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

CHOPPED ASIAN SALAD 17
crispy wontons + mandarin oranges + beer nuts + iceberg lettuce + shredded cabbage + bell peppers + sesame ginger dressing + sweet and sour crispy chicken

DRESSINGS
blue cheese / balsamic vinaigrette / ranch / honey mustard / chipotle ranch / caesar / french / italian / sesame ginger / 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 + cole slaw

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

CHICKEN PICCATA 22
seared chicken cutlets + lemon caper sauce + tomato + yukon gold mashed potatoes

ORANGE CHICKEN 18
crispy breaded orange chicken + stir fry vegetables + teriyaki sauce + jasmine rice

CREAMY JAMBALAYA PASTA 25
cavatappi pasta + bell peppers + shallots + garlic + cajun alfredo cream sauce + seared chicken + shrimp + andouille sausage + parmesan cheese + crostini

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

MEATBALL MARSALA 24
fettucine pasta + marsala sauce + homemade meatballs + parmesan cheese + cheesy garlic crostini

BEEF BOLOGNESE 24
rigatoni pasta + homemade beef bolognese + parmesan cheese + cheesy garlic crostini

HOT TOWELS ARE AVAILABLE UPON REQUEST

 GLUTEN FREE  CONTAINS NUTS

All fries are made using 100% Beef Tallow

APPETIZERS

FRENCH ONION SOUP 9

BEEF CHILI CUP 6 / BOWL 8

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 COCKTAIL 18
jumbo shrimp + horseradish cocktail sauce + lemon

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

SLIDERS

Can be served individually or choose any 2 sliders for 16. Served on a brioche bun with one side.

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

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

MARSALA MEATBALL 6
homemade meatball + creamy marsala sauce + parmesan cheese

STEAKS & RIBS

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

FILET MIGNON* 8 OZ. FOR 40

BONE-IN RIBEYE* 16 OZ. FOR 42

CENTER CUT SIRLOIN* 10 OZ. FOR 34

BONE-IN NY STRIP* 14 OZ. FOR 42

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

STEAK TOPPERS

BLUE CHEESE CRUST 5 • GRILLED JUMBO SHRIMP 9 • CARAMELIZED MUSHROOMS & ONIONS 4 • CAJUN BROWN BUTTER SAUCE 4

ROAST PRIME RIB OF BEEF* 12oz 36 / 16oz 46

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

SEA BASS* 40
seared chilean sea bass + cajun brown butter sauce + cous cous + steamed broccoli

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

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

BOURBON SALMON* 28
whiskey glazed chilean salmon + candied pecan sweet potato mash + crispy sweet potato straws + sesame seeds

HANDHELDS

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

PRIME RIB CHEESESTEAK* 22
shaved prime rib + queso cheese + american cheese + bell peppers + onions + hoagie roll

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

WAGYU CHEESEBURGER* 20
waygu ground beef + choice of cheese + old major smoked bacon + fried egg + dijonnaise + 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 + bacon + chipotle mayo + lettuce + tomato + brioche bun

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

BUFFALO CHICKEN WRAP 15
flour tortilla + cheddar jack cheese + crispy or grilled buffalo chicken + spring mix + tomato + celery + hard boiled eggs + choice of ranch or blue cheese dressing

SIDES Served a la carte starting at 4.

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

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