



(806)331-FOOD
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<http://www.amarillodineindelivery.net>

Public House

Lunch & Dinner Salads & Soups

Loaded Baked Potato Soup (Cup)	\$6.00
Loaded Baked Potato Soup (Bowl)	\$8.00
Prime Rib and Mushroom Soup (Cup)	\$6.00
Prime Rib and Mushroom Soup (Bowl)	\$8.00
Soup of The Day (Cup)	\$6.00
Soup of The Day (Bowl)	\$8.00
Public House Salad	\$7.00
<i>romaine, mixed greens, cucumber, tomato, carrot & house-made croutons</i>	
The Wedge	\$8.00
<i>iceberg wedge, tomato, red onion, bacon, bleu cheese crumbles & dressing</i>	
The Caesar	\$8.00
<i>romaine, fresh grated parmesan, toasted parmesan chips, & house made croutons</i>	
Chicken & Goat Cheese Salad (Small)	\$12.00
<i>grilled chicken, spinach, goat cheese, candied walnuts, strawberry, pickled red onion & raspberry vinaigrette</i>	
Chicken & Goat Cheese Salad (Large)	\$15.00
<i>grilled chicken, spinach, goat cheese, candied walnuts, strawberry, pickled red onion & raspberry vinaigrette</i>	
Tuna Tataki Salad (Large)	\$17.00
<i>seared ahi tuna, mixed greens, mandarin oranges, toasted almonds, boiled egg & miso vinaigrette</i>	
Grilled Salmon and Wild Berry Salad (Large)	\$17.00
<i>mixed greens, berries, cucumbers, almonds, pickled red onion, raspberry vinaigrette</i>	
Tuna Tataki Salad (Small)	\$14.00
<i>seared ahi tuna, mixed greens, mandarin oranges, toasted almonds, boiled egg & miso vinaigrette</i>	
Crispy Chicken & Apple Spinach Salad (Large)	\$15.00
<i>spinach, pecans, honeycrisp red apple, blue cheese crumbles, pickled red onion, crasins, bacon bits & balsamic vinaigrette</i>	
Avocado Quinoa Salad (Large)	\$13.00
<i>mixed greens, arugula, cucumber, pickled red onion, sunflower seeds, fresh grated parmesan & a citrus vinaigrette</i>	
Grilled Salmon and Wild Berry Salad (Small)	\$14.00
<i>mixed greens, berries, cucumbers, almonds, pickled red onion, raspberry vinaigrette</i>	
Fajita Steak Salad (Large)	\$17.00

PH CHARCUTERIE SELECTIONS

All boards served with grapes, seasoned pickled veggies, spicy mustard, serrano raspberry jelly & lavosh crackers

Create your own Charcuterie boards

TAPAS (Lunch & Dinner)

Drunken Mushrooms	\$16.00
<i>fresh button mushrooms sauteed and steeped in red wine-topped with feta & served with 4 toast points</i>	
Armadillo Eggs	\$14.00
<i>crab-stuffed bacon-wrapped jalapenos served on arugula with a side of ranch</i>	
Fried Cheese Curds	\$11.00
<i>served with a raspberry jalapeno jelly & home style ranch dipping sauce</i>	
Crab Cream Cheese Wontons	\$13.00
<i>drizzled with a Thai chili honey sauce served over a bed of arugula</i>	
Steak Egg Rolls	\$12.00
<i>2 egg rolls filled with teriyaki steak & mixed veggies served on a bed of mixed greens with spicy ranch</i>	
Bacon Wrapped Jalapeno Quail	\$17.00
<i>4 jalapeno stuffed quail topped with a cabernet reduction</i>	
Lamb Lollipop Chops	\$17.00
<i>4 smoked lamb chops served on a bed of arugula topped with vanilla porter jelly</i>	
Crab Cakes	\$14.00
<i>2 crab cakes drizzled with a dill remoulade</i>	
Fried Green Tomatoes	\$11.00
<i>5 fried green tomato slices served with ranch</i>	

FEATURES (Dinner)

Split Bone Ribeye	\$45.00
<i>angus split bone ribeye grilled then topped with apple bourbon jelly - Served with roasted potatoes & vegetable of the day.</i>	
Grilled Black Angus Ribeye	\$36.00
<i>hand cut angus ribeye grilled then topped with a fried egg, chipotle goat cheese butter compote. Served with green chili risotto & vegetable of the day</i>	
Stuffed Chicken Breast	\$22.00
<i>Chicken breast stuffed with Swiss cheese, spinach & tomatoes then wrapped in bacon. Served with roasted purple potatoes & vegetable of the day. Topped with cabernet reduction</i>	
Shrimp & Grits	\$21.00
<i>4 blackened jumbo gulf shrimp served with stone ground cheese grits topped with mixed vegetables & jalapeno pork sausage in a red eye sauce</i>	

Dinner Sandwiches

Served with house salad, soup or fries

Public House Angus Burger	\$15.00
<i>8 oz angus burger patty grilled & topped with smoked gouda, crispy onion strings, lettuce, tomato & our savory secret sauce</i>	
SW Crispy Chicken Wrap	\$15.00
<i>crispy chicken, bacon, lettuce, tomato, shredded cheeses, bbq sauce and ranch served in a jalapeno cheddar tortilla</i>	
The Cubano (Half Hoagie)	\$11.00
<i>pulled pork, house smoked ham, Swiss cheese, pickles & wholegrain corriander mustard served on a toasted hoagie bun</i>	
The Cubano (Full Hoagie)	\$14.00
<i>pulled pork, house smoked ham, Swiss cheese, pickles & wholegrain corriander mustard served on a toasted hoagie bun</i>	
Baja Chicken Melt	\$15.00
<i>grilled chicken, chipotle mayo, pepper jack cheese, avocado & poblano pepper on Texas toast</i>	
Public House Sandwich (Half Hoagie)	\$11.00
<i>Public House Sandwich (Half Hoagie)</i>	
Fried Green Tomato BLT	\$15.00
<i>bacon, lettuce ad a fried green tomato served on wheat berry bread with secret sauce</i>	
Public House Sandwich (Full Hoagie)	\$14.00
<i>house smoked turkey, bacon, Swiss cheese, lettuce, tomato, pickled red onions & secret sauce served on a toasted hoagie bun</i>	
Meatloaf Sandwich	\$15.00
<i>Our house meatloaf topped with crispy onions, cheddar cheese, & honey barbecue sauce on Texas toast</i>	
Ham & Brie Sandwich	\$14.00
<i>house smoked ham, brie cheese, caramelized onions & raspberry-habanero jam served on wheat berry bread</i>	
Pimento Cheese Sandwich	\$12.00
<i>Smoked gouda pimento cheese spread topped with 2 slices of bacon and 2 sliced of tomato served on Texas toast. Add crispy chicken \$4 or beef patty \$5</i>	

Desserts

Donut Bread Pudding	\$9.05
Fried Apple Pie	\$10.20
<i>with vanilla ice cream</i>	
Creme Brulee Special	\$10.20
Public House Browine	\$10.20
<i>with chocolate ice cream</i>	
Milk Shake Special	\$10.20
<u>Seasonal Charcuterie</u>	
Boards 1 meat 1 cheese	\$14.00

sauteed fajita steak, peppers and onions served with romaine, mixed greens, tomatoes, sliced avocado, shredded cheese & salsa vinaigrette

Crispy Chicken & Apple \$12.00

Spinach Salad (Small)

spinach, pecans, honeycrisp red apple, blue cheese crumbles, pickled red onion, crasins, bacon bits & balsamic vinaigrette

Avocado Quinoa Salad (Small) \$10.00

mixed greens, arugula, cucumber, pickled red onion, sunflower seeds, fresh grated parmesan & a citrus vinaigrette

Fajita Steak Salad (Small) \$14.00

sauteed fajita steak, peppers and onions served with romaine, mixed greens, tomatoes, sliced avocado, shredded cheese & salsa vinaigrette

Lunch Sandwiches

served with House Salad, Soup or Fries

Public House Angus Burger \$15.00

8 oz angus beet patty grilled & topped with smoked gouda, crispy onion strings, lettuce, tomato & our savory secret sauce

The Cubano (Full Hogie) \$14.00

pulled pork, house-smoked ham, swiss cheese, pickles, & whole grain corriander mustard

The Cubano (Half Hoagie) \$11.00

pulled pork, house-smoked ham, Swiss cheese, pickles, & whole grain corriander mustard

Pimento Cheese Sandwich \$12.00

Smoked gouda pimento cheese spread topped with w slices of bacon and 2 sliced of tomato served on Texas Toast. Add crispy chicken \$3.

Public House Sandwich (Half Hoagie) \$11.00

house smoked turkey, bacon, Swiss cheese, lettuce, tomato, pickled red onions & secret sauce served on a toasted hoagie bun

Public House Sandwich (Full Hoagie) \$14.00

house smoked turkey, bacon, Swiss cheese, lettuce, tomato, pickled red onions & secret sauce served on a toasted hoagie bun

SW Crispy Chicken Wrap \$15.00

crispy chicken, bacon, lettuce, tomato, shredded cheeses, bbq sauce and ranch served in a jalapeno cheddar tortilla

Fried Green Tomato BLT \$15.00

bacon, lettuce ad a fried green tomato served on wheat berry bread with secret sauce

Baja Chicken Melt \$15.00

Grilled chicken, chipotle mayo, pepper jack cheese, avocado & poblano pepper on Texas toast.

Meatloaf Sandwich \$15.00

Our house meatloaf topped with crispy onions, cheddar cheese, & honey barbecue sauce on Texas toast

Ham & Brie Sandwich \$14.00

house somoked ham, brie, caramelized onions & raspberry-habanero jam

Lunch Entree

Fish of The Day \$18.00

fresh fish topped with lemon dill remoulade and served with vegetable of the day and your choice of wild rice or quinoa

gravy

Public House Mac "N" Cheese \$12.00

rotini pasta & three cheese blend

Pistachio Encrusted Chilean Sea Bass \$43.00

chilean sea bass encrusted with ground pistachios then pan seated - served with a side of lemon butter, vegetable of the day and your choice of wild rice or quinoa

Seared Elk Tenderloin \$44.00

5 oz chipotle marinated elk tenderloin served with roasted potatoes & vegetable of the day. Topped with jalapeno hollandaise

Double Bone-In Pork Chop \$35.00

blackened and topped with vanilla porter jelly - served with stone ground cheese grits & vegetable of the day.

Blackened Salmon \$32.00

Faroe Islands salmon seasoned & pan seated - topped with tropical pico - served with vegetable of the say and your choice of wild rice or quinoa

Public House Meat Loaf \$23.00

ground beef, pork, and duck, mashed potatoes, wild mushroom demi glace, & vegetable of the day

Asiago Cream Chicken \$20.00

grilled chicken breast topped with asiago cream sauce served with vegetable of the day and your choice of wild rice or quinoa

Boards 2 meats 2 cheese \$26.00

- Blackened Salmon** **\$18.00**
Faroe Island salmon seasoned & grilled - topped with tropical salsa - served with vegetable of the day and your choice of wild rice or quinoa
- PH Mac 'N Cheese** **\$12.00**
rotini pasta & three cheese blend
- Creamy Asiago Chicken** **\$14.00**
grilled chicken breast topped with asiago cream sauce - served with vegetable of the day and your choice of wild rice or quinoa
- PH Lunch Filet Mignon** **\$25.00**
4 - 5 oz angus filet mignon seasoned & grilled - served with mashed potatoes, vegetable of the day & cabernet reduction
- Fish Taco of the Day** **\$16.00**
fresh fish, cucumber and slaw tossed in a chipotle lime sauce & placed in 2 corn tortillas - served with house made tortilla chips and salsa
- Public House Meatloaf** **\$17.00**
ground beef , pork & duck meatloaf served with mashed potatoes & vegetable of the day - topped with a bourbon mushroom demi-glaze
- Thai Chili Honey Chicken** **\$14.00**
grilled chicken breast drizzled with Thai chili honey sauce - served with vegetable of the day and your choice of wild rice or quinoa