Publick House Steak & Seafood

STARTERS

Clams Casino *GSM* 8/15
baked with garlic butter, bacon, and parmesan cheese with garlic bread

Scallops wrapped in Bacon *GS* 10/20
deep-fried, served with apricot glaze

Calamari 8/15
lightly fried calamari tossed in a basil, butter, garlic sauce

Butternut Ravioli 6/13
sage cream sauce, balsamic drizzle, parmesan cheese

Crab Cake 11/22
pan-seared, lemon pepper aioli

Florentine Mushrooms 7/14
6 white button mushrooms with spinach, Feta cheese, bacon, seasoned bread-crumbs stuffing. Lemon pepper aioli.

Steak & Cheese Egg Rolls 8/16
three cheese blend, onions, peppers, mushrooms in a crunchy egg roll, hot demi-glace

Cranberry Brie 18
brie cheese, cranberries, puff pastry & scallions

RAW BAR

served with Cocktail sauce, lemon wedge, horseradish

Crab Meat Cocktail 22
Jumbo Shrimp Cocktail 4 each
East Coast Oysters 4 each
Littleneck Clams 3 each
Shellfish Platter
build your own Seafood Platter based on the pricing above.

SOUP (cup / crock) & SALADS

New England Clam Chowder 7/10
thick and creamy

Lobster Bisque 12/15
thick and creamy w/sherry

French Onion Soup 10
onion soup with caramelized onions, baguette, Swiss and Provolone cheese

House Cucumber Salad *GS* 8
baby greens, carrots, tomatoes & onions wrapped with long length English Cucumbers

Caesar Salad *GSM* 9/13
romaine, croutons, Parmigiano-Reggiano cheese, Caesar dressing

Caprese Salad *GS* 8/16
tomatoes and Buffalo mozzarella, basil, sea salt, with balsamic glaze

Roasted Butternut & Beet *GSM* 18
Mesclun mix, roasted red beets, roasted butternut squash, dried cranberries, tomatoes, cucumber, red onions, balsamic vinaigrette

Salad Upgrades

Grilled Chicken 6 *GS* ***| Steak Tips 13*** *GS (7 oz.)* ***| Seared Scallops 16*** *GS (4)* ***| Grilled Shrimp 9*** *GS (5)* ***| Grilled Salmon 12*** *GS (5 oz)*

STONEFORGE STEAK & PORK (select two sides)

Publick House Steak and Seafood sources only USDA Hi Choice, aged a minimum of 30 days for maximum tenderness and flavor.

New York Strip 12 oz. *GS* 39
Boneless Rib Eye Steak 14 oz. *GS* 42
Barrel-Cut Filet Mignon *GS*
USDA High-Choice CAB 6 oz. 35
USDA High-Choice CAB 8 oz. 39

Bistro Steak 10 oz. *GS* 29
beef tenderloin seasoned and served with a mushroom demi-glace

Apricot Stuffed Pork Loin 25
boneless pork loin stuffed with spinach, provolone cheese, roasted red peppers and apricots, finished with an apple cider glaze

Roasted Prime Rib *GSM*
(Friday & Saturday while it lasts)
10 oz. petite cut 32
14 oz. forge cut 39

Surf & Turf *GSM*
6 oz. filet mignon and with:
2 baked stuffed shrimp 43

Bourbon Short Rib *GS* 32
slow roasted in wine sauce with a bourbon glaze

Enhance your Steak

Lobster Meat	22
Baked Stuffed Shrimp (ea.)	7
Seared Sea Scallops (4 oz.)	16
One Crab Cake	11

Steak Sauces

Red Wine Demi-Glace
Gorgonzola Cream Sauce
Au Poivre Sauce
Béarnaise Sauce

SEAFOOD, CHICKEN & PASTA

Apricot Glazed Salmon *GS* 32
pan seared, Asian vegetables, lo-mien noodles, apricot glaze. *One side*
simply grilled/blackened. *Two sides* 27

Swordfish 39
lemon caper sauce. *Two sides*
simply seared or blackened 34

Shrimp & Scallop Pasta 34
tossed in pappardelle pasta in a basil cream sauce. *One side*

Limoncello Scallops *GSM* 46
seared scallops, lobster risotto, Limoncello glaze. *One side*
simply grilled or blackened. *Two sides* 39

Baked Lazy Stuffed Lobster 42
shucked lobster meat with Stoneforge seafood stuffing. *One side*

Butternut Ravioli 26
house special butternut ravioli, sage cream sauce, balsamic drizzle, shaved parmesan cheese. *One side*

Baked Stuffed Shrimp 29
4 Jumbo shrimp w/seafood stuffing, & butter. *Two sides*

Baked Scrod *GSM*
seasoned Ritz crumbs *Two sides* 29
add Crab meat stuffing *Two sides* 36

Parmesan Encrusted Chicken 26
panko parmesan encrusted chicken breast with roasted tomato basil scampi sauce. *Two sides*

Chicken Piccata 24
pan-seared, lightly battered boneless chicken breast, white wine lemon butter sauce with capers, over Parmesan Risotto. *One side*

Chicken Marsala 28
seared boneless chicken, mushrooms, marsala demi-glace, pappardelle pasta. *One side*

Stoneforge Sides

Caesar or House Salad
Creamy Mashed Potatoes
Baked Potato or Truffle Steak Fries
Delmonico Potatoes addtl 2
Seasonal Risotto addtl 2
Seasonal Vegetable
Brussel Sprouts
Broccoli Au Gratin addtl 3
Asparagus Hollandaise addtl 4
Seasonal Mushrooms addtl 2

Before placing your order, please inform your server if a person in your party has a food allergy.

In compliance with the Department of Public Health, please be advised that: "The Department of Public Health advises that eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Consult your physician or public health official for further information."

09/23/2026