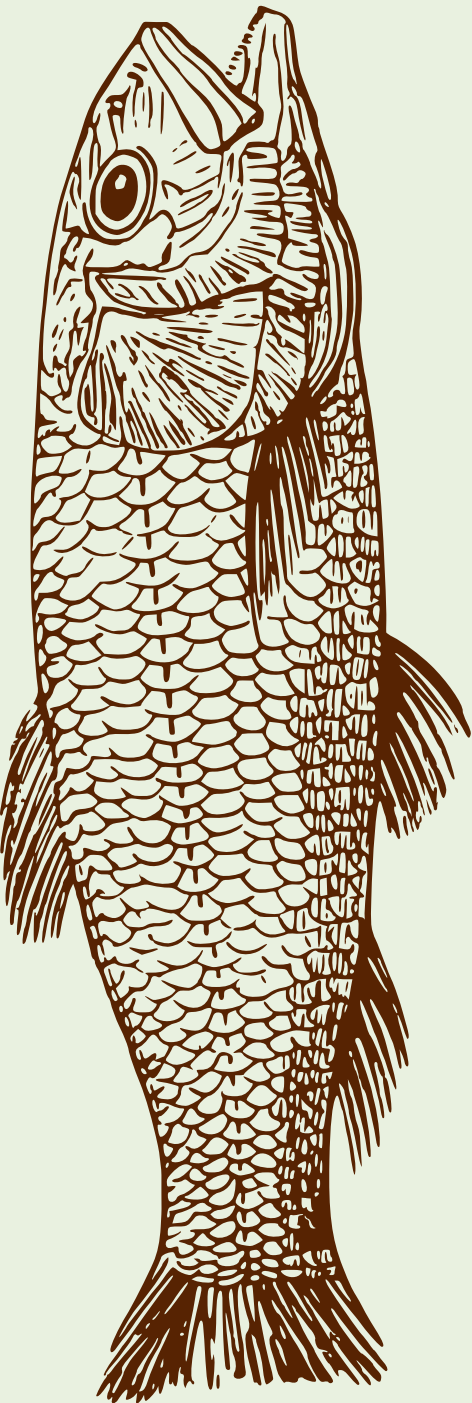


412 Public House

Seasoned Americana



STARTERS

CRAB DIP

house-made lump crab dip baked and served with crispy wonton chips

14

WONTON NACHOS

wonton chips layered with pepper jack cheese, marinated cabbage, diced jalapeños, banana peppers, drizzled with sweet Thai chili sauce, topped with your choice of chicken or shrimp

16

CHEESE STICKS

pepper jack cheese wrapped in wontons, deep fried, and served with marinara sauce

10

SEARED AHI TUNA

8 oz of sushi grade ahi tuna seared, sliced, and served over mixed greens and fried kale, drizzled with cusabi and soy sauce with a side of wasabi

14

SALADS

CAESAR SALAD

fresh Romaine tossed in a creamy Caesar dressing topped with cherry tomatoes, wonton strips, and your choice of chicken (\$4) or shrimp (\$5)

14

GRILLED STEAK SALAD

sliced steak over a spring mix and Romaine blend tossed in our homemade balsamic vinaigrette served with cherry tomatoes, sliced cucumbers, pickled red onions, and bleu cheese crumbles

16

DINNER

FILET MIGNON

8 oz choice semi-center cut beef tenderloin served with two sides

34

RIBEYE

14 oz hand cut Braveheart ribeye served with two sides

33

LINGUINI ALFREDO

linguini pasta tossed in our specialty alfredo sauce or tomato cream sauce and served with your choice of chicken (\$4), shrimp (\$5), or steak (\$6)

14

PORK CHOP RIBEYE

8 oz pork chop ribeye with our signature cream sauce over garlic mash and one side

19

SEARED SALMON

cast iron seared fresh salmon over rice with our house made cream sauce and a side of your choice

24

BEEF MARSALA

grilled steak sliced and served over garlic mash with marsala gravy and one side of your choice

19

MONTEREY CHICKEN

marinated chicken grilled and topped with bbq sauce, bacon, sautéed onions, bell peppers, and mushrooms served with two sides of your choice

18

SEARED SCALLOPS

cast iron seared sea scallops laid atop stone ground creamy, Parmesan grits with lemon butter sauce and one side of your choice

22

HANDHELDS

SMOKED GOUDA BURGER

8 oz hand-pattied burger with lettuce, tomato, grilled onions, spicy ranch, and melted gouda cheese

16

PIMENTO CHEESEBURGER

8 oz hand-pattied burger on a toasted brioche bun with pimento cheese, apple bacon jam, lettuce, and tomato

16

STEAK TACOS

three soft tortillas stuffed with our marinated grilled steak, fresh pico de gallo, chimichurri, lettuce, pickled red onions, shredded cheese and your choice of one side

16

SIDES

sweet potato fries | house fries

brussel sprouts | broccolini

asparagus | garlic mash

house salad* | caesar salad*

*((\$2 upcharge for side salad)

DESSERT

creme brûlée cheesecake

tiramisù

**\$2 Cake Cutting Fee per person
for non 412 desserts**

**split checks limited to 6 per party
gratuity added to parties of 6 or more**

Please notify your server of any allergies. Due to cross contamination, we are unable to guarantee a 100% allergy free zone. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

welcome to our house!



Dinner

**Executive Chef:
Ricardo Nishimura**

Bar Manager: Jeremy White

**OWNERS:
STEPHEN P. GANNON & RICARDO NISHIMURA**