



HOWARD PARK PUBLIC HOUSE

CUISINE: Modern American
ADDRESS: 602 E. Jefferson Blvd.
PHONE: 574.220.6850
WEB: howardparkpublichouse.com



PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS.

*Eat. Drink. Downtown South Bend. weeks price does not include tax and tip. Eat. Drink. Downtown South Bend. weeks promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers, Groupon certificates, or Living Social certificates.

LUNCH - \$11/PERSON

(Choose one - includes fountain drink)

Smoke Beef Brisket Sandwich

Slow smoked beef brisket, topped with a Napa slaw, house-made BBQ sauce served on a toasted hoagie bun and a side of fries.

Wedge Salad

Crispy romaine topped with house-made ranch, blue cheese, bacon and heirloom tomatoes.

Vegan Park Salad

Fresh chopped romaine, served with heirloom tomatoes, chickpea, cucumber, avocado, vegan mozzarella, croutons, and vegan cucumber ranch.

This salad may be vegan but it's packing a protein punch!

Salmon BLT

Wood fire grilled Atlantic Salmon with romaine, tomato, chimichurri aioli served on a toasted hoagie and a side of fries.

Combo

Any soup and wedge, cobb or Caesar combo.

DINNER - \$11/PERSON

(Choose one)

Wedge Salad

Crispy romaine topped with house-made ranch, blue cheese, bacon and heirloom tomatoes.

Chicken Caesar Salad

Crispy romaine topped with Parmesan, house-made croutons, juicy black pepper chicken and Caesar dressing.

Vegan Italian Sausage Sandwich

Plant-based hot Italian sausage, marinara, mozzarella cheese served on a brioche roll. Served with french fries.

DINNER - \$22/PERSON

(Choose one)

Ryan's Raging Ribs

Full Slab of smoked baby back ribs served with smoked gouda mac and cornbread.

House Cut Sirloin

8-oz house cut sirloin with choice of two sides.

DINNER - \$33/PERSON

(Choose one)

Black and Blue New York Strip

14-oz cut prime blackened New York Strip topped with melted blue cheese, served with two sides.

Salmon Oscar

Wood fire grilled Atlantic Salmon topped with lump crab hollandaise and thick cut bacon, served with steamed rice and fresh asparagus.

ADD A GLASS

Partnerships with our beverage sponsors have allowed us to pass along some great values to enhance your dining experience.

WINE

(\$6.00/glass)

HP Public House Wines

SPIRITS

(\$5.00)

Well Drinks

BEER

(\$4.00)

16-oz. Draft Beers

Approximately 10% of all sales from 2021 Summer Restaurant Weeks will be donated to



GOLD PLATE SPONSOR

