



**PUBLICK HOUSE**  
**STURBRIDGE, MASS<sup>tts</sup>**

**Monday 4/8 thru Friday 4/12 Dinner Only**

***Grog List***

**Cranberry-Orange Shrub Cocktail 11**

garnish island gin, triple sec, orange bitters, simple syrup,  
cranberry-orange shrub, garnished with sugared cranberries

**Americano 10**

campari, sweet vermouth, soda water,  
garnished with an orange twist

**Publick House Classics & Traditional Fare**

***Starters***

**Cranberry-Orange Shrub 5**

cranberry & orange juices,  
apple cider vinegar, & sparkling cider

**French Onion Soup Gratinée 10**

a rich beef broth with caramelized onions,  
sliced French bread & melted Gruyère

**"Publick House" Stuffed Quahog Clam 12**

mixture of chopped clams, herbs, & buttery ritz cracker crumbs,  
stuffed in the clam shell and baked, with lemon butter

***Entrées***

**"Publick House" Lobster Pie 36**

succulent lobster meat in Newburg sauce topped with crumbs,  
mashed potatoes & asparagus

**Crab-Stuffed Shrimp 32**

(5) shrimp with a crab & ritz cracker stuffing,  
rice pilaf & green beans

**8oz Grilled Filet Mignon 40**

sauce Béarnaise,  
mashed potatoes & asparagus

***Desserts***

**Crème Brulée 10**

a rich classic vanilla flavored egg custard with a layer  
of hardened caramelized sugar, topped with fresh whipped cream