

**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. Restaurant Weeks prices do not include tax and tip. Eat. Drink. Downtown South Bend. promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers.

## LUNCH – \$11/PERSON

(Choose one – includes fountain drink)

### 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 with a side of fries.

### Combo

Any soup and wedge, cobb or Caesar salad.

## 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

## 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)

### 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.

Approximately 10% of all sales from 2022  
Winter Restaurant Weeks will be donated to



**GOLD PLATE SPONSOR**

