

TINNERS

• PUBLIC HOUSE •

APPETIZERS

CHEESE CURDS **V**

lightly breaded fried cheese curds, smoky ranch 8.95

POUTINE **V**

slow roasted beef, house-made gravy, caramelized onions, cheese curds & Gouda over house-made chips 12.95

GARDEN VEGGIE HUMMUS

with cucumbers, red peppers, baby carrots, imported Greek feta and pita chips 8.95

QUESADILLA **V**

peppers and onions, cheddar, pepper jack 9.95
add chicken +3.95

FRESH CILANTRO GUACAMOLE **V**

fresh avocado guacamole and house-made tortilla chips 9.95

CHIPS & SMOKED GOUDA QUESO

house-made tortilla chips, salsa, smoked Gouda queso dip 8.95

TINNER'S NACHOS **GF V**

seasoned beef, smoked Gouda queso, lettuce, onion, green pepper, black olive, fresh tomatoes, jalapeño, sour cream, salsa, house-made tortilla chips 10.95

CHICKEN WINGS **GF**

fresh, jumbo wings with buffalo, dry spiced, honey BBQ, or stupid hot; choice of smoky bleu cheese or ranch 5-7.95 ea // 10-13.95 ea // 15-18.95 ea

GREEK BRUSCHETTA

8" pita crust brushed with olive oil, topped with tomatoes, artichokes, black olives, imported Greek feta, mozzarella 9.95

HURLEY'S CLASSIC CHISLIC

served with Texas toast, celery, choice of bleu cheese, ranch or BBQ beef 14.95 // lamb 16.95

Dating back to over 100 years ago, chislic is a SD staple that was brought to the Freeman area by Russian immigrant, John Hoellwarth, in the early 1900's. To this day, we carry on the SD tradition by offering beef and lamb versions of this SD delicacy.

DOUBLE BURGERS

two certified Black Angus beef patties served on a brioche bun with fries
GF Gluten Friendly bun available +2

TINNER'S BURGER

lettuce, pickle, tomato, onion, American cheese, special sauce 11.95

B&B BURGER

crispy bacon, bleu cheese, Monterey Jack cheese, caramelized onions, Cajun spices, smoky bleu cheese dressing 12.95

RISE & SHINE

over medium egg, bacon, American cheese 12.95

CALIFORNIA

fresh avocado, tomato, red onion, fresh greens, garden mayo 12.95

SMOKED GOUDA & MUSHROOM

sautéed mushrooms, caramelized onions, smoked Gouda 12.95

VOLCANO BURGER

buffalo sauce, jalapenos, pepper jack cheese 12.95

ask your server to make it stupid hot!

PATTY MELT

sautéed onions, American & Swiss cheese, grilled marble rye 11.95

GOURMET BURGERS

served with fries

LAMB BURGER

hand-pattied ground lamb, Greek tomato salad, Imported Greek feta, and Tzatziki 12.95

WEST COAST TURKEY

turkey burger, avocado, lettuce, tomato, red onion, garden mayo 11.95

BLACK BEAN & SWEET POTATO BURGER **V**

fresh avocado, tomato, red onion, lettuce, garden mayo 11.95

FLATBREAD PIZZAS

14" crispy flatbread

MARGHERITA **V**

tomato, fresh basil, mozzarella 10.95

PEPPERONI

pepperoni, mozzarella, house-made marinara 10.95

FEATURED CHEF'S CHOICE 11.95

BUFFALO CHICKEN

bacon, grilled chicken, red onion, buffalo sauce, mozzarella, crumbled bleu cheese, alfredo 11.95

SALADS

ADD chicken +3.95
steak +6.95
shrimp +6.95

STRAWBERRY PECAN SPINACH **GF V**

fresh spinach, candied pecans, imported Greek feta, fresh strawberries, strawberry balsamic vinaigrette 10.95

CHEF SALAD **GF**

ham, turkey, cheddar cheese, hard boiled egg, shredded carrots, smoked bacon, tomatoes, choice of dressing 11.95

COBB **GF**

bacon, egg, bleu cheese, chive, avocado, tomato, cucumber, red onion, house vinaigrette 10.95

GREEK **GF V**

imported Greek feta, tomato, pepperoncini, artichoke hearts, red onion, kalamata olives, Greek vinaigrette 10.95

SOUTHWEST SALAD **GF V**

black bean relish, tomatoes, shredded cheddar and pepper jack cheese, tortilla chips, chipotle lime ranch 11.95

SIDE DINNER SALAD **V**

carrot, tomato, cucumber, croutons, served with choice of dressing 3.50

DAILY SOUPS

SOUP OF DAY

cup 3.95 // bowl 5.95

CHILI

seasonal; cup 3.95 // bowl 5.95

FRENCH ONION SOUP

savory beef broth, caramelized onion, Swiss cheese, coutons cup 3.95 // bowl 5.95

SOUVLAKI

GREEK: [SU VLA KEE]

traditional Greek specialty consisting of small pieces of meat grilled on a skewer. served with rice and pita chips

LAMB ^{GF}

three grilled, marinated lamb leg skewers with tzatziki sauce over spinach, tomatoes, artichokes, black olives, imported Greek feta 16.95

CHICKEN ^{GF}

marinated chicken skewers with julienne peppers, red onions, oranges, orange chipotle sauce 13.95
*Served with garlic toast

BEEF ^{GF}

three grilled, marinated beef skewers with chimichurri sauce over grilled tri-color peppers and onions 15.95

SHRIMP ^{GF}

five jumbo, chipotle lime marinated shrimp with lemon garlic butter sauce over tomatoes, artichokes, black olives 16.95

SANDWICHES

served with fries

^{GF} Gluten Friendly bun available +2

GRILLED CHICKEN SANDWICH

marinated chicken, caramelized onion, lettuce, smoked Gouda, creamy mustard aioli 11.95

REUBEN

thinly sliced corned beef, sauerkraut, 1000 Island, Swiss cheese, grilled marble rye 12.95 // half 9.95

PRIME DIP

thinly sliced prime rib, Swiss cheese, au jus, hoagie bun 14.95 // half 10.95

JACK OF CLUBS

ham, turkey, bacon, Monterey Jack cheese, tomato, creamy mustard aioli, grilled sourdough 12.95 // half 9.95

CRISPY CHICKEN WRAP

crispy chicken strips, lettuce, tomato, cheddar, ranch, tomato basil tortilla 11.95

CHICKEN MEDITERRANEAN WRAP

grilled chicken, cucumber, tomato, kalamata olives, spinach, imported Greek feta cheese, hummus, tzatziki sauce, tomato basil tortilla 12.95
sub lamb +2.95

HOUSE SPECIALTIES

TOP SIRLOIN ^{GF}

6oz grilled top sirloin, Texas toast, choice of side 12.95

SODAK COUNTRY RIBEYE ^{GF}

12 oz grilled ribeye, vegetable medley, choice of side, garlic toast 24.95

MEDITERRANEAN PASTA ^V

linguini, imported Greek feta, kalamata olives, wilted spinach, sundried tomatoes, red onion, artichoke hearts, garlic, white wine sauce, garlic toast 12.95
add chicken +3.95 // shrimp +6.95

CHICKEN STIR-FRY

grilled chicken, vegetables, plum stir-fry sauce, rice pilaf, garlic toast 13.95

LINGUINI ALFREDO ^V

Parmesan cream, garlic, herbs, garlic toast 10.95
add chicken +3.95 // shrimp +6.95

PRIME RIB

available Saturdays after 5:00 pm

SIDES

- 3.50 each
- SWEET POTATO FRIES ^{GF} ^V
- BAKED POTATO *AFTER 5PM ^{GF} ^V
- SEASONAL VEGETABLES ^{GF} ^V
- SEASONAL FRESH FRUIT ^{GF} ^V
- HOUSE-MADE CHIPS ^{GF} ^V

- CUP OF SOUP
- SUMMER SLAW ^{GF} ^V
- FRENCH FRIES ^V
- HASHBROWNS ^{GF} ^V
- HOUSE SALAD ^V

BASKETS

served with fries, summer slaw & Texas toast

HOUSE FISH & CHIPS

Breaded white cod and tartar sauce 12.95

BBQ LOIN BACK RIBS ^{GF}

loin back ribs, Memphis BBQ sauce
half rack 13.95 // full rack 18.95

BREADED CHICKEN STRIPS

golden fried chicken, buttermilk ranch 11.95

^{GF} Gluten Friendly ^V Vegetarian or can be prepared Vegetarian

18% gratuity added to parties of 8 or more

Please be advised that the menu items noted GF are prepared using gluten free ingredients; however, we cannot guarantee that these items are completely gluten free as they are prepared in an environment where gluten is handled. We cannot recommend our gluten friendly items for persons with Celiac Disease. Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

TINNERS

• PUBLIC HOUSE •

BREAKFAST ONLY SERVED
SATURDAY - SUNDAY FROM 9AM - 12PM

BREAKFAST SPECIALTIES

BISCUITS & GRAVY

2 buttermilk biscuits smothered in sausage gravy 8.95

STEAK & EGGS

6 oz sirloin, 2 eggs, hashbrowns & toast 14.95

KING'S PLATE

12 oz ribeye, 3 eggs, hashbrowns & toast 21.95

COUNTRY FRIED STEAK

served with 2 eggs, hashbrowns & toast 11.95

BREAKFAST CLASSICS

CLASSIC BREAKFAST

2 eggs, hashbrowns, toast & your choice of ham, bacon, sausage links or sausage patties 10.95

BREAKFAST SKILLET

pan-fried American fries, peppers, onions & your choice of ham, bacon or sausage; topped with cheddar, 2 eggs & hollandaise; served with toast 11.95

BENEDICTS

CLASSIC EGGS BENEDICT

English muffin topped with ham, basted eggs & our fresh house made hollandaise sauce served with hashbrowns 11.95 // half 9.95

PRIME RIB BENEDICT

English muffin topped with prime rib, basted eggs & our fresh house made hollandaise sauce served with hashbrowns 14.95 // half 12.95

HILLBILLY BENEDICT

2 buttermilk biscuits topped with sausage patties & 2 eggs any style, smothered in sausage gravy & served with a side of hashbrowns 12.95



TINNER'S BREAKFAST

FEATURE

ask about our weekly special 9.95



UNTIL
WE
RUN
OUT!

SIDES

SMOKED BACON (3) 3.50

SAUSAGE PATTIES (2) 3.50

SAUSAGE LINKS (3) 3.50

SMOKED HAM 3.50

EGGS ANY STYLE 1 each

FRESH SEASONAL FRUIT 3.50

HOMEMADE CARAMEL ROLL
4.50

SIDE OF TOAST 1.50

white, wheat, sourdough,
marble rye, English muffin

CINNAMON ROLL 1.50

TINNERS

• PUBLIC HOUSE •



**BOTTOMLESS
MORNING
COCKTAILS**



MIMOSA or BLOODY MARY 15

served from 9:00AM - 1:00PM

TinnersPublicHouse.com

HOURS

MON - THURS 11:00AM - 12:00AM

FRIDAY 11:00AM - 2:00AM

SAT 9:00AM - 2:00AM

SUN 9:00AM - 12AM