



RESTAURANT & PUB
219 E. Chicago St. Elgin, IL
847-468-8810

elginpublichouse.com

public house n: Primarily, known as a pub, a local establishment that offers refreshments and food to the weary traveler.

A place where family, friends and loved ones gather together and unwind over light fare and beverages.

Welcome to your Public House! Please introduce yourself to Greg and Lou, as well as our staff, and the friends and neighbors you may meet. Then partake in our better than average "pub grub" and our fine line of beverages.

Make yourself comfortable, relax and enjoy!

Reservations gladly taken.

Sign up for our "Birthday Club" and monthly e-mail.

We host special events and parties!

219 E. Chicago St. Elgin IL. 60120 ph 847 468 8810 fax 847 468 8839

Open Monday - Saturday at 11:00 a.m. Sunday at 10:00 a.m.

Appetizers

Baked Goat Cheese

*Fresh Goat Cheese Baked in Marinara
Served with Warm, Toasted Pita*
\$8.75

Cheese Curds

*Wisconsin White Cheddar, Fried Golden Brown
Served with Chipotle Ranch*
\$7.5

Chicken Tenders

*Chicken Breast, Breaded and Deep Fried
Plain, or tossed with BBQ, Buffalo, or Sesame-Thai
Served with Carrots, Celery and Choice of Dressing*
\$7

Soft Pretzels

*Two Huge Soft Pretzels Baked Golden
Served with EPH Cheese Sauce and EPH Honey Mustard*
\$8

Ⓞ Margarita Shrimp

*Pan Seared in Margarita Mix
with Garlic, Cilantro and Lime*
\$9.75

Chips & Salsa

*Tri-Colored Corn Chips and
Our own Homemade, Fire-Roasted Salsa*
\$6.75

Bruschetta

*Toasted Ciabatta topped with Housemade Bruschetta Mix
Add Fresh Mozzarella or Prosciutto (+\$1.5 Each)*
\$8.75

Fried Pickles

*Dill Pickle Spears, Breaded and Fried to Perfection
Served with EPH Horseradish Thousand Island*
\$7.5

Pub Burgers

*Three 100% Certified Angus Beef Burgers
Topped with Pickles and
EPH Horseradish Thousand Island*
\$8.25

Beer-Battered Portabella Strips

*Fresh Portabella, sliced and Beer-Battered in House
Served with Chipotle Ranch*
\$7.75

Ⓞ Cajun Shrimp

*Tossed in Cajun Seasoning and Pan Seared in
Margarita Mix with Garlic, Cilantro, and Lime*
\$9.75

Chips & Guacamole

*Tri-Colored Corn Chips and Fresh Guacamole,
House-made to Order*
\$8

Hummus Duo

*Southwest Black Bean & Eggplant
Served with Warm, Toasted Pita, Carrots, Celery and Salsa
Make it Gluten Free by Subbing Cucumber Slices for Pita (+\$1)*
\$7.75

Chili & Soup

Soup of the Day
\$4.5

Chicken Chili

*A Crock of our Homemade Chicken Chili
Topped with Cheddar, Sour Cream and Green Onion*
\$4.75

Chili

*A Crock of our Homemade Chili
Topped with Cheddar, Sour Cream and Green Onion*
\$4.75

Extras

Pub Fries \$4

Ⓞ Cole Slaw \$3

Ⓞ Fresh Fruit \$3

Cajun Pub Fries \$4

Asian Slaw \$3

Ⓞ Cottage Cheese \$3

Sweet Potato Fries \$5

Ⓞ Bleu Cheese Slaw \$3

Ⓞ Risotto \$3

Cajun Sweet Potato Fries \$5

Ⓞ Bacon Jalapeño Slaw \$3

Pasta Salad \$3

Ⓞ Mashed Potatoes \$3

Ⓞ Veggie Medley \$3

Tortilla Chips \$2.5

EPH Mac & Cheese \$3

Onion Crisps \$5

Cup of EPH Cheese Sauce \$5

Salads

GF Pub Salad

*A Mixture of Baby Greens, Iceberg, and Romaine Lettuce with Cucumber, Red Onion, Grape Tomato and Black Olives
Choice of Dressing
\$4.25*

Chopped Salad

*A Mixture of Baby Greens, Iceberg and Romaine Lettuce, Chopped with Cucumber, Red Onion, Tomato, Red Pepper, Hard Boiled Egg, Ham, Turkey, Swiss, and White Cheddar
Served with Toasted Pita and Choice of Dressing
\$10.25*

Spinach Salad

*Baby Spinach, Mushrooms, and Bacon, tossed in Sesame-Thai Dressing, and topped with Red Pepper, Hard Boiled Egg, Goat Cheese and Toasted Pita
\$9.75*

Tuna Salad

*Homemade Tonggol Tuna Salad on a Mixture of Baby Greens, Iceberg, and Romaine Lettuce, with Cucumber, Red Onion, Grape Tomato and Black Olives
Served with Toasted Pita and Choice of Dressing
\$8.25*

EPH Cobb Salad

*Chopped Baby Greens with Rows of Grilled Chicken, Grape Tomato, Dried Sweet Corn, Couscous, Bleu Cheese, and Trail Mix (Pumpkin Seed, Cashew, Cranberry, Currant, and Black Mission Fig)
Served with Balsamic Vinaigrette and Toasted Pita
\$10.95*

Sub Ahi or Shrimp for Chicken (+\$2.5)

Grilled Chicken Salad

*Baby Greens and Iceberg Lettuce with Cucumber, Red Onion, Grape Tomato and Black Olives
Served with Toasted Pita and Choice of Dressing
\$9.75*

Grilled Ahi Salad

*Ruby Red Ahi Tuna, Seared Medium Rare on Baby Greens and Iceberg Lettuce with Cucumber, Red Onion, Grape Tomato and Black Olives
Served with Toasted Pita and Choice of Dressing
\$14*

Bruschetta Salad

*Baby Greens topped with Fresh Made Bruschetta Mix, Cucumbers, Red Onions, Fresh Mozzarella, Diced Prosciutto, and Toasted Pita
\$10.95*

The EPH Wedge

*A Wedge of Cold Iceberg Lettuce, topped with Grilled Chicken, Applewood Smoked Bacon, Grape Tomato, Bleu Cheese Crumbles, Onion Crisps, and EPH Horseradish Thousand Island Dressing
\$10.95*

GF The Wedge

*A Wedge of Cold Iceberg Lettuce topped with Applewood Smoked Bacon, Bleu Cheese Crumbles, Grape Tomato, and Bleu Cheese Dressing
\$7.5*

GF Most Salads Can Be Made Gluten Free
Ask Your Server for Details

Dressings

EPH Horseradish Thousand Island, Bleu Cheese, Buttermilk Ranch, Low-Fat Italian, Sesame-Thai, Chipotle Ranch, Balsamic Vinaigrette, EPH Honey Mustard

Brunch: \$14.95 - Every Sunday at 10am (Last Seating 12:30pm)

Assorted Eggs Benedict

Fresh Fruit

Cheesy Potato Casserole

Sausage Links & Ham

Breakfast Burritos

Mac & Cheese

Assorted Egg Strata

Dessert Trays

Biscuits & Sausage Gravy

Irish Bangers

Chicken Entrée

Mashed Potatoes

Salad Bar

Assorted French Toast

Applewood Smoked Bacon

Corned Beef & Sweet Potato Hash

Seafood Entrée

Assorted Pasta Dishes

Exceptional Expanded Brunches for Easter, Mother's Day and Father's Day!

Specialty Burgers

*All Specialty Burgers are Served on a Toasted Burger Bun (except where specified)
with Lettuce, Tomato, Red Onion, Pickle, and Your Choice of Side*

Boursin Kobe

*Juicy Kobe Beef smothered with
Garlic-Herb Boursin Cheese Spread*
\$15.95

EPH Kobe

*Kobe Beef with Red Pepper Aioli, topped with
Asian Slaw, Vidalia Sweet Onion, and a Soft-Fried Egg*
\$16.95

EPH Bison Burger

*Locally-Raised Bison with Red Pepper Aioli on a bed of
Arugula, topped with Bleu Cheese Crumbles, and Duck Bacon*
\$17

Black Bean Burger

*With Eggplant Hummus and Red Pepper Aioli,
and topped with Corn Chips*
\$9.5

Bison & BBQ

White Cheddar and BBQ Pulled Pork on a Dumpling Bun
\$16

Veggie Burger

Topped with Pesto Mayonnaise
\$9.5

Bison & BBQ Plus

*Same as the Bison & BBQ, but topped
with Bacon Jalapeño Slaw*
\$16.5

Turkey Burger

*Topped with EPH's Famous
Horseradish Thousand Island Dressing*
\$9.5

Classic EPH Burgers

*100% Certified 6oz. Angus Beef Patties served on a Toasted Burger Bun (except where specified)
with Lettuce, Tomato, Red Onion, Pickle, and Your Choice of Side*

Sub Turkey, Veggie, or Black Bean Patty (+75¢) Sub Bison Patty (+\$4.5) Sub Kobe Patty (+\$5.5)

Bacon and Egger

*Applewood Smoked Bacon and a
Soft-Fried Egg on a Toasted Dumpling
Bun with Sriracha Mayo*
\$11.25

Burger Saltimbocca

*Prosciutto, Fresh Mozzarella, Sage and
Bruschetta Mix on Toasted Ciabatta
with Red Pepper Aioli*
\$10.95

Bleu Horse

*Encrusted with Bleu Cheese Crumbles
and Horseradish, and topped
with Onion Crisps*
\$10.25

KC Burger

*White Cheddar, Applewood Smoked
Bacon, and BBQ Sauce*
\$10.25

New Mexico Green Chili Burger

*Fire-Roasted Green Chilis and
EPH Cheese Sauce*
\$10.25

B&B

*Bleu Cheese Crumbles and
Applewood Smoked Bacon*
\$10.95

Fiesta Burger

Jack Cheese, Fresh Salsa, and Avocado
\$10.25

Chili & Cheese Burger

*Homemade Chili, EPH Cheese Sauce,
and Onion Crisps*
\$10.95

New York Burger

Buffalo Sauce and Swiss Cheese
\$9.95

Build Your Own Burger

Burger

100% Certified 6oz. Angus Beef Patty
\$8.5

Kobe Burger

8oz. Japanese-Style Kobe Beef Patty
\$14

Bison Burger

6oz. Locally-Raised Bison Patty
\$13

Enhancements for Every Taste Bud

Applewood Smoked Bacon \$1.75

Duck Bacon \$4.5

Ham \$1.75

BBQ Pulled Pork \$4.5

Soft-Fried Egg \$1.75

Avocado \$2

Grilled Onions 75¢

Sautéed Mushrooms 75¢

Onion Crisps 75¢

Green Chilis 75¢

Jalapeños 75¢

Fresh Made Salsa 50¢

Extra Burger Patty \$4.5

Extra Kobe Patty \$9

Extra Bison Patty \$7

Cheeses

*American, White Cheddar, Jack, Swiss, Smoked Provolone \$1
Bleu Cheese Crumbles, Goat Cheese, Fresh Mozzarella, Smoked Gouda, EPH Cheese Sauce \$1.5
Garlic-Herb Boursin Cheese Spread \$1.75*

Chicken Sandwiches

All Chicken Breasts are Marinated, Grilled, and Served on a Pretzel Baguette with Mayo, Lettuce, Tomato, Red Onion, Pickle, and Your Choice of Side

BBQ Chicken

*White Cheddar, Applewood Smoked Bacon,
and BBQ Sauce*
\$10.95

Pesto Chicken Club

*Swiss Cheese, Applewood Smoked Bacon,
and Pesto Mayonnaise*
\$10.95

Buffalo Chicken

Buffalo Sauce and Bleu Cheese Crumbles
\$10.25

Grilled Chicken

\$9

Hawaiian Chicken

*Grilled Pineapple Slices, Jack Cheese,
and BBQ Sauce*
\$11.25

Creole Chicken

*Cajun Chicken with Creole Mayo, and topped with
Canadian Bacon, Jack Cheese, and Avocado*
\$11.5

Fiesta Chicken

Jack Cheese, Fresh Salsa, and Avocado
\$10.25

Cajun Chicken with Goat Cheese

\$10.25

Specialty Chicken Sandwiches

All Chicken Breasts are Marinated, Grilled, and Served with Pickles and Your Choice of Side

Chicken Po' Boy Fold

*Provolone Cheese, Andouille Sausage, Creole Mayo,
Black Cherry Chipotle Sauce, Lettuce, and Tomato
on a Fresh Baked Bread Fold*
\$11.5

Chicken Saltimbocca

*Prosciutto, Fresh Mozzarella, Sage and Bruschetta Mix
on Toasted Ciabatta with Red Pepper Aioli and Lettuce*
\$11.25

Fish Sandwiches

Fish Sandwiches are Served with Pickles and Your Choice of Side

Grouper Sandwich

*Florida Grouper on a Toasted Burger Bun,
topped with Asian Slaw, and served with Lemon,
Tartar Sauce, Lettuce, Tomato, and Red Onion*
\$12.95

Potato Crusted Cod

*Pan Fried Golden Brown,
with Cilantro-Lime Mayo, Lettuce,
Tomato, and Red Onion on Toasted Ciabatta*
\$11.95

Seared Ahi Tuna

*Pan Seared Rare Ruby Red Ahi with Wasabi-Ginger Mayo,
Cucumber, and Red Onion on Toasted Ciabatta*
\$12.5

Side Choices & Substitutions

Pub Fries

Cajun Fries

Mashed Potatoes

EPH Mac & Cheese

Pasta Salad

Risotto

Tortilla Chips

Cole Slaw

Asian Slaw

Bleu Cheese Slaw

Bacon Jalapeño Slaw

Fresh Fruit

Fresh Veggies

Cottage Cheese

Sub Sweet Potato Fries (+\$1)

Sub Cajun Sweet Potato Fries (+\$1)

Sub Onion Crisps (+\$1)

Sub Pub Salad (+\$2.25)

Sub Chili (+\$2.25)

Sub Chicken Chili (+\$2.25)

Sub Soup of the Day (+\$2.25)

Melts

All Melts are served with Pickles and Your Choice of Side

EPH Paddy

Classic Patty Melt with American Cheese, Grilled Onions, and Whole Grain Mustard on a Hearty Marble Rye
\$9.95

Chicken Florentine

Grilled, Marinated Chicken with Sautéed Spinach, Mushrooms, Grilled Onions, and Smoked Provolone on Sour Dough Bread
\$11.25

Tuna Melt

EPH Tonggol Tuna Salad and White Cheddar on Sour Dough Bread
\$9.25

Veggie Melt

Smoked Provolone and Gouda Cheeses, Spinach, Tomato, Cucumber, Red Pepper, Avocado, Onion, and Pickle, Sprinkled with Balsamic Vinaigrette on Sour Dough Bread
\$9.25

Add a Portabella Cap (+\$2.25)

Turkey Melt

Oven Roasted Turkey, Applewood Smoked Bacon, Swiss, and Pesto Mayo on Sour Dough Bread
\$10.25

Meatloaf Melt

Savory Homemade Meatloaf with Grilled Onions and Jack Cheese on Sour Dough Bread with a side of BBQ Sauce
\$9.75

Sandwiches

All Sandwiches are Served with Pickles and Your Choice of Side

EPH Reuben

Thinly Sliced Corned Beef, Swiss Cheese, Sauerkraut, and Our EPH Horseradish Thousand Island Dressing on Toasted Marble Rye
\$9.75

Pulled Pork

Award Winning Pulled Pork, smothered with EPH BBQ Sauce on a Toasted Burger Bun
\$9

Pulled Pork Plus

Same Award Winning Sandwich as Above, but Topped with Your Choice of EPH Signature Cole Slaw
\$9.5

Grilled Cheese

An American Classic: White Cheddar, Swiss, and Jack Cheeses on Toasted Sour Dough Served with Tomato Slices
\$7
Add Ham or Bacon (+\$1.75)

Pub Brat

Johnsonville Beer Brat, Grilled and slathered with Whole Grain Mustard, Sauerkraut, and Grilled Onions on a Toasted Pretzel Baguette
\$8.25

Sloppy Joe

Homemade, Sloppy and Delicious! As Featured on WGN's "Chicago's Best"
\$8.25

Sloppy Joe Plus

Our Homemade Sloppy Joe, made even sloppier with EPH Cheese Sauce and Applewood Smoked Bacon
\$9.95

EPH Steak Sandwich

Grilled 4oz. Tenderloin with Red Pepper Aioli on Toasted Ciabatta
\$14.5
Add Grilled Onions, Mushrooms, or Onion Crisps (+75¢)

Grilled Portabella Cap

A Marinated Portabella Mushroom Cap, Grilled and served on Toasted Ciabatta with Red Pepper Aioli, Lettuce, Tomato, and Red Onion
\$8.5

Tuna Pita

Homemade EPH Tonggol Tuna Salad in a Warm Pita with Lettuce and Tomato
\$8.5

BLT

Applewood Smoked Bacon, Lettuce, Tomato, and Mayo on Toasted Sour Dough Bread
\$9

Turkey and Avocado BLT Fold

Roasted Turkey, Applewood Smoked Bacon, Avocado, Lettuce, Tomato, and Creole Mayo on a Fresh Baked Bread Fold
\$11.5

Side Choices & Substitutions

Pub Fries

Cajun Fries

Mashed Potatoes

EPH Mac & Cheese

Pasta Salad

Risotto

Tortilla Chips

Cole Slaw

Asian Slaw

Bleu Cheese Slaw

Bacon Jalapeño Slaw

Fresh Fruit

Fresh Veggies

Cottage Cheese

Sub Sweet Potato Fries (+\$1)

Sub Cajun Sweet Potato Fries (+\$1)

Sub Onion Crisps (+\$1)

Sub Pub Salad (+\$2.25)

Sub Chili (+\$2.25)

Sub Chicken Chili (+\$2.25)

Sub Soup of the Day (+\$2.25)

Steak, Pork & Chicken

Served with Mashed Potatoes and Fresh Veggies (unless otherwise noted)

GF Filet

8oz. Hand-Cut Filet
\$27.95

Bleu Horse Style (+\$2)

Add Shrimp (+\$6)

GF EPH Filet

8oz. Hand-Cut Filet, rubbed with Extra Virgin Olive Oil, Garlic, Cilantro, and Cumin, and wrapped in Prosciutto
\$29.95

GF Ribeye

12oz. Ribeye Steak
Try This One Cajun Style!
\$24.95

Stuffed Pork Chops

Two 5oz. Bone-In Chops, Grilled and filled with Cornbread and Bleu Cheese Stuffing
Served with Mashed Potatoes and Mango-Chipotle Chutney
\$17

Bucket o' Bones

One Pound of Baby Back Ribs, Slow Cooked in Jameson Irish Whiskey, Grilled and topped with BBQ Sauce
Served with Pub Fries and EPH Cole Slaw
\$17.5

GF Grilled Chicken Breast

Two Grilled Marinated, Boneless Chicken Breasts
Available Plain, Cajun, or BBQ
\$14.5

Seafood

GF Lemon Tilapia

Sautéed Tilapia with Freshly Sautéed Spinach, Lemon, and Capers
Served over Risotto
\$15.75

GF Black & White Ahi

Encrusted with Black and White Sesame Seeds and Seared Medium Rare
Served with Wasabi, Pickled Ginger, Risotto, and Fresh Veggies
\$24.25

Pastas

EPH Mac & Cheese

Corkscrew Pasta tossed with Our Homemade Cheese Sauce and topped with Green Onions
\$8

Add Grilled Chicken (+\$4.5)

Chipotle Penne

Diced Chicken Breast, Sautéed with Garlic and Cilantro, and tossed with Penne Pasta in Chipotle Alfredo Sauce, and topped with Bruschetta Mix
Served with Toasted Ciabatta
\$14.95

Jambalaya Pasta

Chicken, Andouille Sausage and Shrimp, tossed with Cavatappi Pasta in a New Orleans Style Creole Sauce
Served with Garlic Cheddar Biscuits
\$15.75

Penne Pesto

Spinach, Red Pepper, Onion, Carrots, Squash, Zucchini and Seasonal Veggies all tossed with Penne Pasta
Served with Toasted Ciabatta in a Creamy Pesto Sauce
\$12

Daily Specials

Monday

Half-Price Burger Night
5pm to 10pm - DINE-IN ONLY
*Excludes Kobe & Bison Burgers, and Side Substitution Charges
*May Not Combine With Any Other Offer or Coupon.

Tuesday

Create Your Own Mac & Cheese
5pm to 10pm - DINE-IN ONLY
Our Mac & Cheese + Your Imagination
*May Not Combine With Any Other Offer or Coupon

Wednesday

Meatloaf Dinner
Our Homemade Meatloaf Topped with Grilled Onions, and served with Mashed Potatoes, Fresh Veggies, and BBQ Sauce
Includes a Pub Salad with Your Choice of Dressing
\$14.95

Thursday

Corned Beef & Cabbage Dinner
A Traditional Serving with Boiled Red Potatoes and Guinness
Horseradish Reduction Sauce
Includes a Pub Salad with Your Choice of Dressing
\$15.95

Friday

Tilapia Fish Fry
House Beer-Battered Tilapia, with Pub Fries, Hush Puppies, Cole Slaw, and Cuban Style Black Beans
Served with Tartar Sauce and Lemon
\$11.95

Saturday

Prime Rib Dinner
Slow-Roasted Prime Rib
Served with Mashed Potatoes and Guinness Horseradish Reduction Sauce
10oz - \$19.95 14oz. - \$24.95

Sunday

Pot Roast Dinner
Simmered All Day and placed atop Our Mashed Potatoes
Includes a Pub Salad with Your Choice of Dressing
\$15.95

A Note to Our Gluten Free Guests:

In a kitchen that prepares both Gluten Free and Non-Gluten Free items, there is always a risk of cross contamination.

With that in mind, try as we may, we cannot guarantee with absolute 100% certainty that any dish you order will be completely free of gluten.

Please, eat and order at your own risk.

**Have You Checked Out Our Upstairs Lounge, Pub 217?
Same Drinks, Same Food, More Intimate Atmosphere
Open Friday and Saturday After 5pm**

★ Treat yourself to one of our \$1 Desserts ★

Desserts

Brownie Bites

Brownie Pieces, Deep Fried Crisp on the Outside, Warm and Soft on the Inside, Topped with Chocolate, Caramel, and Whipped Cream
\$6.5

HOLY COW! Pie

Chocolate and Vanilla Ice Cream Between Layers of Brownie and Toffee all in a Chocolate Cookie Crust, Topped with Whipped Cream, Chocolate, Caramel, and Three Cherries
This is Enough for 2 to 8 People (or Maybe Just 1...)
\$14

Brownie Bite Sundae

A Giant Scoop of Vanilla Ice Cream in a Waffle Bowl, Topped with Our Brownie Bites, Whipped Cream, Chocolate, Caramel, and a Cherry
\$7.5

Kids Meals \$6.5

*All Kids Meals Served With Fries and Kids Drink
Kids 8 and Under Only Please
(No Free Refills on Milk or Juice Box)*

Kid Burgers

Kid Cheese Burgers

Chicken Fingers

Grilled Cheese

Buttered Noodles

Kraft Macaroni & Cheese

Mini Corn Dogs



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Beverages

Coke, Diet Coke, Ginger Ale, Sprite, Mr. Pibb, Cherry Coke, Cherry Sprite, Lemonade
\$2.35

IBC Root Beer or Cream Soda
\$3.5

Republic Of Tea
Blackberry Sage, Raspberry Quince, Pomegranate, Ginger Peach (Decaf)
\$4.25

Fresh Brewed Iced Tea
\$2.25

Bottled Water
\$2

Coffee or Hot Tea
\$2.5

Espresso
\$2.25

Hot Cocoa
\$3.75

Find us at elginpublichouse.com



Book Your Next Event Here!

We Have Great Party Packages and Rooms Available!

20% Gratuity Will Be Added to All Parties with 10 or More Guests, or 5 or More Separate Checks For Separate Checks, Please Notify Your Server Prior to Ordering

Consuming raw or uncooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.