



Appetizers + Sharers

Fresh Cut Fries	\$10
Onion Rings	\$10
Sweet Potato Fries	\$10
Salsa + Corn Chips	\$15
Dill Pickle Fries	\$16
Con Queso + Corn Chips	\$18
Bruschetta	\$18
Spinach Dip + Potato Chippers	\$18
Battered Cheese Curds	\$20
Calamari	\$26
Deep Fried Platter (4-6 PPL)	\$41

Onion Rings, Sweet Potato Fries, Breaded Cheese Curds and Dill Pickle Fries Served with Ranch and Marinara

Smoked, Fired Wings or Ribs

Lightly Smoked and Finished in our Wood-Fired Oven. Tossed in the Sauce of Your Choice: Buffalo, Honey Garlic, 40 Creek BBQ, Sweet Chili, Rhubarb BBQ, Ranch

6 Pieces \$16 12 Pieces \$22
Additional Pieces \$3 each



Wood Fired Nacho Platter

Mozzarella and Cheddar Cheeses, Tomato, Green Onion, Pickled Jalapenos, Olives and Salsa with Sour Cream and Salsa on the Side

SM (2-3 PPL) \$18 LG (4-5 PPL) \$23
Add Beef or Chicken for \$8

Soups + Salads

Lunch Special: **The Unlimited Comfort Trio**

all you can eat, in house only

Soups: Beef Barley, Cream of Broccoli, Soup of the Day

Salads: House Salad, Caesar Salad

Bread: Herb and Garlic Sourdough

\$16 11:30 am to 2:30 pm daily

House Salad	\$11
Caesar Salad	\$19
Greek Salad	\$19
House Side Salad	\$6
Caesar Side Salad	\$9
Greek Side Salad	\$9
<i>Add Chicken</i>	\$8
Beef Barley Soup	\$9
Chef's Choice Soup	\$9
Cream of Broccoli Soup	\$9

Signature Desserts

The Boiler Brownie a la Mode \$8
 A Classic, Fudgy, Warm Brownie served with The Gelato Mill's vanilla Ice Cream and Chocolate Sauce

Wood Fired S'mores Skillet \$8
 Belgian Milk Chocolate, Toasted Marshmallow and Crisp Graham Cracker make up this Campfire Classic

The Mill's Signature Carrot Cake \$10
 The Mill's Own Carrot Cake with Browned-Butter and Cream Cheese Frosting, Hibiscus Syrup, Candied Walnuts and Salted Caramel

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. ALTHOUGH WE WILL DO OUR BEST TO ACCOMMODATE ANY ALLERGIES OR DIETARY NEEDS, WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN.
 THANK YOU FOR CHOOSING THE BOILER ROOM

03/18/2025



From The Kitchen

Served with coleslaw and your choice of fresh cut fries, soup or house salad

Prime Rib Melt \$23

Au Jus, Shaved Prime Rib Topped with Monterey Jack on a House Made Ciabatta

Clergue Cutlet \$24

Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

Meatless Clergue \$24

Plant Based Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

The Bacon Cheeseburger \$24

A 6oz Patty with Lettuce, Tomato, Onion, Pickle, Bacon and Cheddar on a House Made Bun



Poutine Burger \$26

A 6oz Patty Topped with Poutine on a House Made Bun

Chicken Fingers \$24

All Dressed in Your Choice of Sauce, Tossed or on the Side

Classic Poutine \$20

Fresh Cut Fries, Cheese Curds and Gravy

Millwright Special \$23

Classic Poutine Topped with Your Choice of Shaved Prime Rib or Smoked Chicken Breast

Beer Battered Fish 'N' Chips \$26

Two Pieces of Flaky Cod in a Traditional Beer Batter Served with Fresh Cut Fries and House Made Tartar

Wood Fired Pizzas & Calzones

*Any 12" Pizza can be made into a Calzone



Our Pizzas and Calzones are made with The Machine Shop Sourdough Starter

Margherita \$17 12" \$25 18"

Fior di Latte Mozzarella, San Marzano Style Tomato Sauce, Basil, Extra Virgin Olive Oil

Primavera \$20 12" \$26 18"

Grilled Zucchini, Eggplant, Roasted Red Peppers, Green and Black Olives, Caramelized Onions, Mozzarella, San Marzano Style Tomato Sauce and Extra Virgin Olive Oil

Machine Shop \$19 12" \$26 18"

Pepperoni, Mozzarella and San Marzano Style Tomato Sauce

Buffalo Chicken \$21 12" \$27 18"

Crispy Chicken Tossed in Buffalo Sauce, Mozzarella, San Marzano Style Tomato Sauce, Roasted Red Peppers, Caramelized Onion and Ranch Dressing

Charcuterie \$21 12" \$27 18"

Prosciutto, Salami, Mozzarella, Shaved Parm, Olives, Artichokes, Arugula and San Marzano Style Tomato Sauce with a Balsamic Glaze

Boiler Room \$21 12" \$27 18"

Bacon, Italian Sausage, Pepperoni, Ground Beef, Black and Green Olives, Caramelized Onions and San Marzano Style Tomato Sauce

Steakhouse \$21 12" \$27 18"

Shaved Prime Rib, Caramelized Onion, Roasted Mushrooms, Mozzarella, San Marzano Style Tomato Sauce, Parmesan Cheese and HP Steak Sauce

Pizza of the Week \$21 12" \$27 18"

Ask your server about This Week's Feature

Add \$2 EA 12" \$3 EA 18"

Olives	Roasted Mushrooms
Roasted Red Peppers	Prosciutto
Caramelized Onions	Salami
Bacon	

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Kid's Menu

Chicken Fingers and Fries

\$10

Real chicken strips breaded and deep fried, served with fresh house cut fries

Fish and Chips

\$10

Freshly battered fish, served with fresh house cut fries

Pizza

\$10

An 8" pepperoni and cheese pizza, fresh from our wood-fired pizza oven

Poutine

\$10

Fresh house cut fries covered with cheese curds and hot gravy, the flavours melt together to create a true Canadian favourite

Grilled Cheese

\$10

Grilled cheese sandwich, served with fresh house cut fries



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Taste of The Mill



SALADS

HEIRLOOM BEET SALAD WITH FARRO 26
FARRO, BEET, CHERRY TOMATO AND ROASTED RED PEPPER, ON A BED OF ARUGULA. DRESSED WITH LEMON SUMAC VINAIGRETTE AND TOASTED CHICKPEAS

THE MILL'S COBB SALAD 26
PICKLED EGG, BACON, CHERRY TOMATO, AVOCADO, RED ONION, CHEDDAR AND GRILLED CHICKEN—ALL ON A BED OF ROMAINE HEARTS WITH CREAMY CELERY-APPLE DRESSING

MAINS

SERVED WITH COLESLAW AND YOUR CHOICE OF FRESH CUT FRIES, SOUP OR HOUSE SALAD

10oz RIBEYE STEAK FRITES 46
AAA RIBEYE STEAK SERVED BEARNAISE SAUCE ON THE SIDE

THE MILL'S PRIME RIB 43
8oz CUT OF SLOW ROASTED PRIME RIB, SERVED "AU JUS" WITH YORKSHIRE PUDDING

ALMOND CRUSTED SALMON 33
BONELESS FILET OF ATLANTIC SALMON, SWEET AND SAVOURY ALMOND CRUST WITH MAITRE D'HOTEL BUTTER

THE MILL'S CHICKEN FLORENTINE 31
LIGHTLY BREADED CHICKEN BREAST, STUFFED WITH SPINACH, RICOTTA, AND CARAMELIZED ONION. SERVED WITH DEMI-GLAZE

ASK YOUR SERVER ABOUT OUR STEAKHOUSE DESSERTS!



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