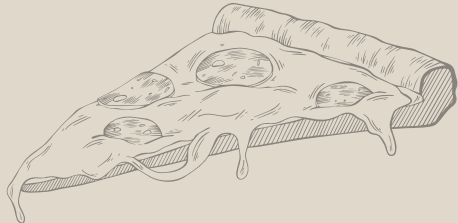




Pizzas and Calzones



Margherita \$16 12" \$24 18"
Fior di Latte Mozzarella, San Marzano Tomato Sauce, Basil, Extra Virgin Olive Oil

Primavera \$19 12" \$25 18"
Grilled Zucchini, Eggplant, Roasted Red Peppers, Green and Black Olives, Caramelized Onions, Mozzarella, San Marzano Tomato Sauce and Extra Virgin Olive Oil

Machine Shop \$18 12" \$25 18"
Pepperoni, Mozzarella and San Marzano Tomato Sauce

Buffalo Chicken \$20 12" \$26 18"
Crispy Chicken Tossed in Buffalo Sauce, Mozzarella, San Marzano Tomato Sauce, Roasted Red Peppers, Caramelized Onion and Ranch Dressing

Charcuterie \$20 12" \$26 18"
Prosciutto, Salami, Mozzarella, Shaved Parm, Olives, Artichokes, Arugula and San Marzano Tomato Sauce with a Balsamic Glaze

Boiler Room \$20 12" \$26 18"
Bacon, Italian Sausage, Pepperoni, Ground Beef, Black and Green Olives, Caramelized Onions and San Marzano Tomato Sauce

Steakhouse \$20 12" \$26 18"
Shaved Prime Rib, Caramelized Onion, Roasted Mushrooms, Mozzarella, San Marzano Tomato Sauce, Parmesan Cheese and HP Steak Sauce

Add \$2 EA 12" \$3 EA 18"
Olives Roasted Mushrooms
Roasted Red Peppers Prosciutto
Caramelized Onions Salami
Bacon

Salads

House \$11
Caesar \$18
Greek \$18

Side Salads

House \$6
Caesar \$9
Greek \$9
Add Chicken \$8



Appetizers and Sharers

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 \$15 12 Pieces \$21
Additional Pieces \$3

Nachos

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

SM 2-3 PPL \$17 LG 4-5 PPL \$22
Add Chicken or Ground Beef \$8

Con Queso + Corn Chips \$17
Salsa + Corn Chips \$14
Battered Cheese Curds \$19
Dill Pickle Fries \$15
Fresh Cut Fries \$10
Onion Rings \$10
Sweet Potato Fries \$10
Calamari \$25
Spinach Dip + Potato Chippers \$17

Deep Fried Platter 4-6 PPL \$40
Onion Rings, Sweet Potato Fries, Breaded Cheese Curds and Dill Pickle Fries Served with Ranch and Marinara

Bruschetta \$17
House Made Ciabatta Loaf with Fresh Tomato, Onion, Basil, Extra Virgin Olive Oil, a Blend of Mozzarella and Parmesan Cheeses and Served with Garlic Aioli

From The Kitchen

Served with Fresh Cut Fries and Coleslaw

Prime Rib Melt \$22
Au Jus, Shaved Prime Rib Topped with Monterey Jack on a House Made Ciabatta

Clergue Cutlet \$23
Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

Meatless Clergue \$23
Plant Based Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

The Bacon Cheeseburger \$23
A 6OZ Patty with Lettuce, Tomato, Onion, Pickle, Bacon and Cheddar on a House Made Bun

Poutine Burger \$25
A 6OZ Patty Topped with Poutine on a House Made Bun

Chicken Fingers \$23
All Dressed in Your Choice of Sauce, Tossed or on the Side

Classic Poutine \$19
Fresh Cut Fries, Cheese Curds and Gravy

Millwright Special \$22
Classic Poutine Topped with Your Choice of Shaved Prime Rib or Smoked Chicken Breast

Beer Battered Fish 'N' Chips \$25
Two Pieces of Flaky Cod in a Traditional Beer Batter Served with Fresh Cut Fries and House Made Tartar

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



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 breaded 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** 25
FARRO, BEET, CHERRY TOMATO AND ROASTED RED PEPPER, ON A BED OF ARUGULA. DRESSED WITH LEMON SUMAC VINAIGRETTE AND TOASTED CHICKPEAS
- SIDE SALAD - HEIRLOOM BEET SALAD WITH FARRO** 9
FARRO, BEET, CHERRY TOMATO AND ROASTED RED PEPPER, ON A BED OF ARUGULA. DRESSED WITH LEMON SUMAC VINAIGRETTE AND TOASTED CHICKPEAS
- MILL'S COBB SALAD** 25
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

- 10 OZ RIBEYE STEAK FRITES** 44
10 OZ AAA RIBEYE STEAK SERVED WITH FRITES, COLESLAW AND BEARNAISE SAUCE ON THE SIDE
- THE MILL'S PRIME RIB** 41
8OZ CUT OF SLOW ROASTED PRIME RIB, SERVED "AU JUS" WITH YORKSHIRE PUDDING, FRITES AND COLESLAW
- ALMOND CRUSTED SALMON** 32
BONELESS FILET OF ATLANTIC SALMON, SWEET AND SAVOURY ALMOND CRUST WITH MAITRE D'HOTEL BUTTER. SERVED WITH COLESLAW AND FRITES
- THE MILL'S CHICKEN FLORENTINE** 30
LIGHTLY BREADED CHICKEN BREAST, STUFFED WITH SPINACH, RICOTTA, AND CARAMELIZED ONION. SERVED WITH DEMI-GLAZE, FRITES AND COLESLAW

ASK YOUR SERVER ABOUT OUR STEAKHOUSE DESSERTS!

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THANK YOU FOR CHOOSING THE BOILER ROOM