



DINNER



APPETIZERS

CHARCUTERIE FEATURE 36

A CAREFULLY CURATED SELECTION OF SMOKED AND CURED MEATS AND SAUSAGES, CHEESES, PICKLES, PRESERVES & BREADS

CALAMARI FRITTI 26

CRISPY FRIED CALAMARI, SERVED WITH CLASSIC COCKTAIL SAUCE AND TOASTED ALMOND REMOULADE

CRAB CAKES 26

LIGHTLY BREADED CRAB CAKES, SERVED WITH PICKLED VEGETABLES AND BLACKENED CAJUN TARTAR SAUCE

CLASSIC ESCARGOTS 23

CLASSIC ESCARGOTS—SAUTÉED WITH GARLIC, HERBS, AND WHITE WINE. SERVED AU GRATIN WITH SWISS CHEESE

*NEW SPANISH MUSSELS WITH CHORIZO 23

MUSSELS STEAMED IN WHITE WINE WITH CHORIZO SAUSAGE, TOMATO GARLIC AND SMOKED PAPRIKA

*NEW HOISIN GLAZED GRILLED SHORT RIB 24

SWEET AND SAVOURY GRILLED SHORT RIBS SERVED WITH CHILI PICKLED CUCUMBER

MAPLE WALNUT BAKED BRIE 23

WARM, CREAMY BRIE CHEESE TOPPED WITH TOASTED WALNUTS AND MAPLE SAUCE

TEMPURA VEGETABLES 22

LIGHTLY BATTERED AND DEEP-FRIED VEGETABLES, SERVED WITH SRIRACHA MAYONNAISE AND CHILI HOISIN SAUCE

SOUP AND SALAD

THE MILL'S BEEF BARLEY SOUP 9

OUR DELICIOUS & HEARTY SIGNATURE SOUP

CREAM OF BROCCOLI SOUP 9

A HOUSE MADE FAVORITE

CHEF'S SOUP 9

ASK YOUR SERVER ABOUT TODAY'S SELECTION

HEIRLOOM BEET SALAD WITH FARRO 26

FARRO, BEET, CHERRY TOMATO AND ROASTED RED PEPPERS, ON A BED OF ARUGULA. DRESSED WITH A LEMON SUMAC VINAIGRETTE AND GARNISHED WITH TOASTED CHICKPEAS

TRADITIONAL CAESAR SALAD 23

ROMAINE HEARTS, SHAVED PARMESAN, BACON AND CROUTON. DRESSED WITH THE MILL'S TANGY CAESAR DRESSING

GREEK SALAD 24

FRESH CHERRY TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVE AND ROMAINE HEARTS. GARNISHED WITH FETA CHEESE AND DRESSED WITH THE MILL'S OWN LEMON OREGANO VINAIGRETTE

MILL'S COBB SALAD 26

PICKLED EGG, CRUMBLLED BACON, CHERRY TOMATO, AVOCADO, RED ONION, CHEDDAR, AND GRILLED CHICKEN - ALL ON A BED OF ROMAINE HEARTS WITH CREAMY DRESSING OF CELERY AND APPLE

ENHANCE YOUR SALAD WITH THE FOLLOWING OPTIONS:

ADD CHICKEN 8

ADD SHRIMP 13

ADD SALMON 13

ASK YOUR SERVER ABOUT OUR DESSERTS!



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 MILL STEAKHOUSE + WINE BAR

03/18/2025



DINNER



ALL ENTREES ARE SERVED WITH WARM CORN BREAD AND HOUSE SALAD TO START, PLATED WITH CHEF'S CHOICE OF VEGETABLE AND YOUR CHOICE OF FRESH CUT FRIES, CHEDDAR & GARLIC MASHED POTATO, STUFFED BAKED POTATO OR GRAIN OF THE DAY

STEAK AND PRIME RIB

PRIME RIB

SLOW ROASTED AND SERVED "AU JUS" WITH YORKSHIRE PUDDING

REGULAR CUT 8oz 50
EXTRA CUT 12oz 57
THE MILL CUT 16oz 62

10oz RIB EYE STEAK 55
AGED AND WELL MARBLED

16oz NEW YORK STRIP LOIN 62
THICK CUT FOR FULL FLAVOUR

12oz T-BONE 55
THE BEST OF BOTH WORLDS:
BONE-IN CUT FEATURING PORTIONS
OF STRIPLOIN AND TENDERLOIN.
A STEAKHOUSE CLASSIC

6oz BACON WRAPPED BEEF TENDERLOIN 51
A CANADIAN CLASSIC

8oz TOP SIRLOIN 47
A LEAN AND FLAVOURFUL CUT

MAPLE FENNEL LAMB SIRLOIN 47
GRILLED LAMB SIRLOIN, MARINATED
WITH MAPLE, CORIANDER, FENNEL
AND PAPRIKA. SERVED WITH CHIMICHURRI

CHEF'S CUT - MARKET PRICE

ASK YOUR SERVER ABOUT OUR
FEATURED CUT OR DISH

ENHANCE YOUR PRIME RIB OR STEAK
WITH THE FOLLOWING OPTIONS:

BEARNAISE SAUCE 4 GRILLED ONIONS 6
DEMI GLAZE 4 MUSHROOMS 9
BLUE CHEESE 6 SHRIMP 13
CRISPY ONION 6 OSCAR TOPPING 16

CHICKEN, RIBS AND FISH

THE MILL'S PORK BACK RIBS

LIGHTLY SMOKED AND FALL-OFF-THE-BONE
TENDER. GLAZED WITH OUR OWN RHUBARB
BARBECUE SAUCE

HALF RACK 40 FULL RACK 46
RIB AND WING COMBO 43

HALF RACK OF RIBS AND 6 SLOW SMOKED
CHICKEN WINGS TOPPED WITH OUR OWN
RHUBARB BARBECUE SAUCE

CHICKEN FLORENTINE 37

A LIGHTLY BREADED CHICKEN BREAST,
STUFFED WITH SPINACH, CARAMELIZED
ONION AND RICOTTA.
SERVED WITH DEMI-GLAZE

BBQ HALF CHICKEN 40

A TENDER HALF CHICKEN, GRILLED AND
GLAZED WITH OUR PEACH BOURBON
BARBECUE SAUCE

CHICKEN OSCAR 40

TENDER BREAST OF CHICKEN, CRAB MEAT,
ASPARAGUS SPEARS + BÉARNAISE SAUCE

ALMOND CRUSTED SALMON 40

BONELESS FILLET OF SALMON +
MAÎTRE D'HÔTEL BUTTER

BLACKENED RAINBOW TROUT 37

CAJUN BLACKENED TROUT SERVED WITH
MAITRE D'HOTEL BUTTER

*NEW THE MACHINE SHOP LASAGNA DINNER

THE MACHINE SHOP'S FAMOUS LASAGNA
FLORENTINE SERVED WITH GARLIC CHEESE
BREAD AND YOUR CHOICE OF:

CHICKEN CUTLET 37 ½ RACK PORK BACK RIBS 42

PASTA AND RISOTTO

SERVED WITH WARM CORN BREAD AND HOUSE SALAD

*NEW LASAGNA 33

THE MACHINE SHOP'S FAMOUS LASAGNA
FLORENTINE SERVED WITH GARLIC CHEESE
BREAD

STUFFED RAVIOLI 33

BUTTERNUT SQUASH, ROASTED
MUSHROOM OR SAUSAGE AND RAPINI.
TOSSED WITH IN ROASTED GARLIC CONFIT
- CHOOSE ONE OR COMBINE ANY TWO

FETTUCCINI & ROASTED RED PEPPERS 33

FETTUCCINI IN A CREAMY
RED PEPPER AND FETA SAUCE

WILD MUSHROOM RISOTTO 33

A MEDLEY OF WILD AND CULTIVATED
MUSHROOMS IN CREAMY RISOTTO

SEAFOOD RISOTTO 39

CREAMY RISOTTO WITH SHRIMP,
MUSSELS, SALMON AND CRAB

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