



# DINNER



## SOUP AND SALAD

**THE MILL'S BEEF BARLEY SOUP** 9  
OUR DELICIOUS AND HEARTY SIGNATURE SOUP

**CHEF'S SOUP** 9  
ASK YOUR SERVER ABOUT TODAY'S SELECTION

**HEIRLOOM BEET SALAD WITH FARRO** 25  
FARRO, BEET, CHERRY TOMATO, AND ROASTED RED PEPPER, ON A BED OF ARUGULA, DRESSED WITH A LEMON SUMAC VINAIGRETTE AND GARNISHED WITH TOASTED CHICKPEAS

**TRADITIONAL CAESAR SALAD** 22  
ROMAINE HEARTS, SHAVED PARMESAN, BACON AND CROUTON. DRESSED WITH THE MILL'S TANGY CAESAR DRESSING

**GREEK SALAD** 23  
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** 25  
PICKLED EGG, CRUMBLER 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

## APPETIZERS

**CHARCUTERIE FEATURE** 35  
A CAREFULLY CURATED SELECTION OF SMOKED AND CURED MEATS AND SAUSAGES, CHEESES, PICKLES, PRESERVES & BREADS

**CALAMARI FRITTI** 25  
CRISPY FRIED CALAMARI, SERVED WITH CLASSIC COCKTAIL SAUCE AND TOASTED ALMOND REMOULADE

**CRAB CAKES** 25  
LIGHTLY BREADED CRAB CAKES, SERVED WITH PICKLED VEGETABLES AND BLACKENED CAJUN TARTAR SAUCE

**CLASSIC ESCARGOTS** 22  
CLASSIC ESCARGOTS—SAUTÉED WITH GARLIC, HERBS, AND WHITE WINE. SERVED AU GRATIN WITH SWISS CHEESE

**MUSSELS A LA BIERE** 22  
MUSSELS STEAMED IN BEER WITH GARLIC, HERBS, AND BACON

**PHILLY CHEESE STEAK YORKSHIRE PUDDING** 23  
THE MILL'S YORKSHIRE PUDDING STUFFED WITH SHAVED PRIME RIB, SMOTHERED IN ONIONS, PEPPERS AND SMOKED PROVOLONE

**MAPLE WALNUT BAKED BRIE** 22  
WARM, CREAMY BRIE CHEESE TOPPED WITH TOASTED WALNUTS AND MAPLE SAUCE

**TEMPURA VEGETABLES** 21  
LIGHTLY BATTERED AND DEEP-FRIED VEGETABLES, SERVED WITH SRIRACHA MAYONNAISE AND CHILI HOISIN SAUCE

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



# DINNER



## STEAK AND PRIME RIB

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

### PRIME RIB

SLOW ROASTED AND SERVED "AU JUS" WITH YORKSHIRE PUDDING

- REGULAR CUT 8oz 47
- EXTRA CUT 12oz 54
- THE MILL CUT 16oz 60

10oz RIB EYE STEAK 54  
AGED AND WELL MARBLED

16oz NEW YORK STRIP LOIN 61  
THICK CUT FOR FULL FLAVOUR

6oz BACON WRAPPED BEEF TENDERLOIN 50  
A CANADIAN CLASSIC

8oz TOP SIRLOIN 46  
A LEAN AND FLAVOURFUL CUT

MAPLE FENNEL LAMB SIRLOIN 46  
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:

- BÉARNAISE 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 39
- FULL RACK 45

### RIB AND WING COMBO 42

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

### CHICKEN FLORENTINE 36

A LIGHTLY BREADED CHICKEN BREAST, STUFFED WITH SPINACH, CARAMELIZED ONION AND RICOTTA.

SERVED WITH DEMI-GLAZE

### BBQ HALF CHICKEN 39

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

### CHICKEN OSCAR 39

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

### ALMOND CRUSTED SALMON 39

BONELESS FILLET OF SALMON + MAÎTRE D'HÔTEL BUTTER

### BLACKENED RAINBOW TROUT 36

CAJUN BLACKENED TROUT SERVED WITH MAITRE D'HOTEL BUTTER

## PASTA AND RISOTTO

SERVED WITH WARM CORN BREAD AND HOUSE SALAD

### STUFFED RAVIOLI 32

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

### FETTUCCINI & ROASTED RED PEPPERS 32

FETTUCCINI IN A CREAMY RED PEPPER AND FETA SAUCE

### WILD MUSHROOM RISOTTO 32

A MEDLEY OF WILD AND CULTIVATED MUSHROOMS IN CREAMY RISOTTO

### SEAFOOD RISOTTO 38

CREAMY RISOTTO WITH SHRIMP, MUSSELS, SALMON AND CRAB

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