

HOUSE MADE SOUPS

MILL FRENCH ONION SOUP

CLASSIC RECIPE OF CARAMELIZED ONIONS, FRESH
HERBS AND SPICES IN A FULL-BODIED BROTH
TOPPED WITH CROSTINI AND RICH MELTED CHEESE 6

SEAFOOD SOUP DU JOUR

CHEF'S CHOICE OF OUR DAILY SOUP
FEATURING ALWAYS FRESH SEAFOOD
CUP 5.50 BOWL 7.50

SOUP DU JOUR

A DAILY FRESH CREATION
MADE IN HOUSE
CUP 4 BOWL 6

APPETIZERS

PROSCIUTTO WRAPPED

ASPARAGUS

CHILLED ASPARAGUS WRAPPED
IN PROSCIUTTO WITH DIJON 9

BACON SCALLOPS

FOUR BACON WRAPPED SKEWERED
SEA SCALLOPS OVER DRIZZLED
BARBEQUE SAUCE 12

FLAT BREAD CREATIONS

MARGHERITA (FRESH TOMATO, PROVOLONE, MARINARA SAUCE) 9

RUSTIC (BACON, MUSHROOMS, ASIAGO CHEESE, CREAM SAUCE) 9

BACON, SPINACH & MOZZARELLA (LIGHT CREAM SAUCE) 10

MILL CRAB DIP

OUR HOUSE BLEND OF SEASONINGS,
CREAM CHEESE AND CHEDDAR IN A
SHERRY CREAM SAUCE WITH LUMP
AND CLAW CRAB MEAT. SERVED WITH
TOASTED BAGUETTE SLICES 11

CRISPY SOUTHWEST EGG ROLLS

PULLED CUBAN PORK, BLACK
BEANS, ONIONS, PEPPERS, CORN,
TOMATO, CILANTRO, CABBAGE &
PEPPERJACK CHEESE WITH
SOUTHWEST DIPPING SAUCE 9

MILL FEATURED APPETIZER

OUR FRESH SPECIALTY APPETIZER
ASK YOUR SERVER FOR TODAY'S SELECTION

****CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.**

BOURBON GLAZE SALMON

FRESH CUT ATLANTIC SALMON, PAN SEARED WITH OUR BOURBON GLAZE 24
SUGGESTED WINE: DROUHIN BEAUJOLAIS VILLAGES 23/BTL

SEAFOOD TRIO

BROILED HADDOCK PAIRED WITH PAN SEARED JUMBO SHRIMP
AND SCALLOPS IN A HOUSEMADE LEMON BUTTER SAUCE 27
SUGGESTED WINE: WAIRU RIVER SAUVIGNON BLANC 34/BTL

FILET MIGNON

OUR 8OZ HOUSE CUT FILET MIGNON WITH BRANDY CREAM SAUCE 27
WITH SAUTEED MUSHROOMS & ONIONS 29
WITH A HOUSEMADE JUMBO LUMP 4 OUNCE CRABCAKE ADD 15
SUGGESTED WINE: RODNEY STRONG MERLOT 36/BTL

GRILLED NEW YORK STRIP

A FRESH CUT 14OZ. NEW YORK STRIP STEAK GRILLED AND TOPPED WITH
HOUSEMADE ONION STRAWS AND SERVED WITH OUR STEAK SAUCE 24
WITH A HOUSEMADE ALL JUMBO LUMP 4 OUNCE CRABCAKE ADD 15
SUGGESTED WINE: INDOMITA GRAND RES CABERNET 28/BTL

CHICKEN CHESAPEAKE

8 OUNCE CHICKEN BREAST, PAN SEARED AND TOPPED WITH OUR CRAB
IMPERIAL, BROILED AND TOPPED WITH OUR SHERRY CREAM SAUCE 24
SUGGESTED WINE: RODNEY STRONG CHALK HILL CHARDONNAY 37/BTL

LEMON ASPARAGUS LINGUINE

FRESH ASPARAGUS, PROSCIUTTO AND GRILLED CHICKEN TOSSED WITH
LINGUINE PASTA IN A LIGHT LEMON CREAM SAUCE 23
VEGETARIAN – WITHOUT THE PROSCIUTTO & CHICKEN 20
SUGGESTED WINE: KENDALL JACKSON RESERVE CHARDONNAY 30/BTL

MARYLAND STYLE CRABCAKES

TWIN FOUR OUNCE BROILED JUMBO LUMP CRABCAKES
SERVED WITH OUR OWN DILL REMOULADE SAUCE 32
SUGGESTED WINE: STIVAL PINOT GRIGIO 26/BTL

CHICKEN PICCATA

8 OUNCE CHICKEN BREAST, PAN SEARED AND TOPPED WITH OUR
HOUSEMADE LEMON BUTTER SAUCE WITH FRESH CAPERS 21
SUGGESTED WINE: PARDUCCI SUSTAINABLE WHITE BLEND 32/BTL

VEGETABLE CHAOS PASTA

FRESH GRILLED ZUCCHINI, SQUASH, ROASTED RED PEPPER, RED ONION
AND PORTABELLA MUSHROOMS ALL SERVED OVER LINGUINE PASTA
WITH SHAVED PARMESAN AND MARINARA SAUCE 18
SUGGESTED WINE: LA VIELLE FERME 21/BTL

ALL ENTREES EXCEPT PASTA ARE SERVED WITH OUR FRESH VEGETABLE OF THE DAY AND STARCH.
SUBSTITUTE A SIDE CAESAR OR GREENS SALAD FOR AN ADDITIONAL 2
SUBSTITUTE FRESH ASPARAGUS FOR AN ADDITIONAL 1

SIGNATURE SALADS

BLEU CHEESE PORTOBELLO SALAD

BABY LEAF SPINACH TOPPED WITH CRUMBLLED BLEU CHEESE, MARINATED PORTOBELLO MUSHROOM PIECES, RED ONION, CRISP ASPARAGUS, ROASTED RED PEPPER, & CROUTONS. SERVED WITH BALSAMIC VINAIGRETTE 12

GRILLED SHRIMP CAESAR

GRILLED ROMAINE HEART TOPPED WITH GRILLED SHRIMP AND DRIZZLED WITH OUR HOUSEMADE CAESAR DRESSING WITH SHAVED PARMESAN AND HOUSEMADE CROUTONS 14

CRANBERRY CHICKEN SALAD

FRESH GRILLED CHICKEN BREAST, DRIED CRANBERRIES, CANDIED WALNUTS AND BLEU CHEESE ADORN OUR SALAD BLEND TOSSED IN OUR FRESH CRANBERRY VINAIGRETTE 12

GARLIC STEAK SALAD

A FRESH SALAD BLEND TOPPED WITH GARLIC BUTTER FRENCH FRIES, PARMESAN CHEESE, TOMATOES AND BEEF TENDERLOIN 13

FRESH GREEN SALAD

FIELD GREENS, GREEN LEAF AND CRISP ROMAINE TOPPED WITH RED ONION, TOMATOES, CARROTS AND FRESH MADE CROUTONS 7

CLASSIC CAESAR

CRISP ROMAINE TOSSED WITH SEASONED CROUTONS, HOUSE MADE CAESAR DRESSING AND FRESH SHAVED PARMESAN CHEESE 8

ADD CRISPY OR GRILLED CHICKEN FOR AN ADDITIONAL 3

GRILLED JUMBO SHRIMP 5

MARINATED BEEF TENDERLOIN 6