

APPETIZERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS
with horseradish and cocktail sauce 14

JUMBO SHRIMP COCKTAIL
with house made cocktail sauce 13

BLACK AND BLEU BRUSCHETTA
shaved steak, caramelized onions, bleu cheese crumbles and balsamic reduction 12

FRIED CALAMARI
tossed with banana peppers and served with thai chili 12

JAMAICAN JERK CHICKEN TACOS
with fresh pineapple and slaw 12

CRAB AND LOBSTER FRITTERS
with a sweet and spicy remoulade 14

SWEET AND SPICY SCALLOPS
cajun dusted sea scallops with a pineapple chutney and a mango thai chili drizzle 14

SANDWICHES

served with choice of macaroni salad or coleslaw
substitute fries \$1

THE VAN SCHAICK
shaved prime rib, sauteed onions and mushrooms, horseradish sauce and melted provolone 14

SHRIMP PO BOY
lime zested shrimp sauteed in a citrus infused olive oil served in a toasted hoagie roll with remoulade and mixed greens 12

PICKLE FRIED CHICKEN
Pickle juice marinated and house battered. Served with lettuce, tomato, onion and pickle ranch on a toasted kaiser roll 12

FRENCH DIP
au jus with swiss on a toasted hoagie roll 13

CORNED BEEF REUBEN
with russian, saurkraut and swiss on grilled marble rye 12

CUBAN SANDWICH
mojo pork, sliced ham, dill pickles, swiss and mustard on a pressed french baguette 11

PRIME RIB BLT
shaved prime rib, applewood smoked bacon, lettuce, tomato and tiger sauce on a toasted kaiser roll 12

CLUB SANDWICH
choice of roasted turkey, baked ham or house roast beef with lettuce, tomato, bacon and mayo 12

SHRIMP AND LOBSTER SALAD
on a butter toasted milano roll with a side of slaw 14

MAUI CHICKEN
with grilled pineapple, bacon, teriyaki, swiss and lettuce on a toasted kaiser roll 12

SOUP

Vegetable Beef
Barley cup 4 bowl 7

French Onion 6

SALADS

House / Caesar Salad small large
6 10

Wedge Salad 8
iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction

Chopped Salad 16
grilled chicken, iceberg, romaine, avocado, bacon, cucumber, tomato, ranch

Caprese Steak Salad
mixed greens, cherry tomato, fresh mozzarella, avocado, and balsamic vinaigrette topped with sliced prime sirloin

Strawberry Fields Shrimp Salad 20
mixed greens, fresh strawberries and pineapple, cucumber, red onion and citrus vinaigrette topped with seared shrimp

Burgers

Kobe Burger 12
8 oz burger with lettuce, tomato, onion and house cut fries add cheese \$1

Milltown Kobe 13
8 oz burger with applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce, tomato and house cut fries

Short Rib Sliders 12
braised short ribs with caramelized onions and swiss on brioche buns with house cut fries

Turkey Burger 11
house made and hand packed with avocado, feta, tomato, lettuce and herb mayo

MAX410

WHERE STEAK, SEAFOOD & THE RIVERS MEET

STEAKS

served with potato and vegetable du jour

FILET MIGNON 6 ounce 21 9 ounce 28
finished with baked brie and crispy onion straws over a cabernet demi with whipped potatoes and fresh asparagus

FILET TOURNEDOS MADEIRA 24
over garlic toast points with a mushroom madeira wine sauce

20 OZ PORTERHOUSE 29

16 OZ DELMONICO 28

14 OZ PRIME NY STRIP 26

8 OZ PRIME SIRLOIN 20

STEAK ACCOMPANIMENTS

house steak sauce 2
chipotle compound butter 2
smoked bleu cheese sauce 3
au poivre 3
cabernet demi 3
Oscar 13
Lobster Tail 14

SEAFOOD

SEAFOOD 410
butter poached lobster tail, with seared sea scallops and shrimp finished with a lemon butter sauce with wild rice and asparagus 28

LOBSTER AND CRAB STUFFED HADDOCK
finished with a lemon beurre blanc and served with wild rice and fresh asparagus 24

PAN SEARED SEA SCALLOPS
with a brown butter sauce, wild rice and fresh seasonal vegetables 23

LOBSTER PASTA
lobster and shrimp in a creamy lobster sauce with baby spinach and diced tomato over fresh pappardelle topped with a split lobster tail 27

HADDOCK FRANCAISE
with wild rice and fresh asparagus half 14 dinner 22

FRESH CATCH
chef's daily creation based on market availability MKT

THAI CHILI SLAMON
finished with a pineapple chutney. Served with wild rice and fresh seasonal vegetables 21

ENTREES

Braised Short Rib half 15 dinner 23
with a garlic cabernet demi over whipped potatoes with fresh seasonal vegetables

Chicken Alfredo half 13 dinner 20
Grilled chicken over penne pasta tossed in a bacon alfredo

Amber's Chicken half 14 dinner 18
Grilled chicken, artichoke hearts, roasted red peppers and fresh mozzarella with wild rice and fresh asparagus

Zucchini Boats 15
filled with a roasted vegetable medley of summer squash, peppers, onions and mushrooms over a charred eggplant puree finished with a balsamic reduction

TAVERN FARE

Fried Shrimp Basket 15
with house cut fries, lemon wedge and cocktail sauce

Wings 10

Boneless wings 9

Shrimp Scampi Flatbread 14
garlic butter sauce, diced tomato and mozzarella

Build Your Own Flatbread 8
with marinara and mozzarella toppings \$1

Fish 'N Chips 16
beer battered haddock with house cut fries and tartar sauce

Grilled BBQ shrimp skewers 18
with wild rice and seasonal vegetables

KIDS

Burger with fries 7
cheese \$1
Fried Shrimp with fries 10
Mac and Cheese 5
Pasta with marinara or alfredo 5/7
Chicken fingers with fries 7
Grilled cheese with fries 6