

MAX 4 1 0

where steak, seafood and the rivers meet



STARTERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS

stuffed with horseradish and served with house cocktail sauce 14

JUMBO SHRIMP COCKTAIL

with house made cocktail sauce 12

FRIED CALAMARI

tossed with banana peppers and served with a thai chili sauce 12

BLACK AND BLEU BRUSCHETTA

shaved steak, caramelized onion, bleu cheese crumbles and balsamic reduction 12

BACON WRAPPED TENDERLOIN TIPS

with a smoked bacon bleu cheese sauce 14

JUMBO LUMP CRAB AND LOBSTER CAKES

with lemon dill aioli 14

LEMONY BRUSSEL SPROUTS

lemon, bacon, lardon, parmesan crisp, crispy panko 10

FULLY LOADED TATER TOTS

house made cheddar cheese sauce, bacon, scallions and sour cream 10

ONION RING TOWER

house made beer battered onion rings with chipotle ranch 10

S A L A D S

HOUSE SALAD

small 6 large 10

CAESAR SALAD

small 6 large 10

WEDGE SALAD

Iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction 7

BLACK N BLEU SALAD

mixed greens, cucumber, grape tomato, black olive, shredded carrots, red onion and balsamic vinaigrette with sliced blackened prime sirloin and bleu cheese crumbles 18

ALMOND CHICKEN SALAD

Spinach, almonds, crispy prosciutto, hard boiled egg, red onion, granny apple vinaigrette 16

S O U P

FRENCH ONION 5

VEGETABLE BEEF BARLEY

cup 4 bowl 7

S A N D W I C H E S

choice of macaroni salad or cole slaw
substitute french fries for \$1 onion rings \$2

THE VAN SCHAIK

shaved prime rib with sauteed mushrooms, onions, horseradish sauce and melted provolone 14

SHRIMP PO BOY

Lime zested shrimp sauteed in a citrus infused olive oil in a toasted hoagie roll with remoulade and artisan greens 12

PICKLE FRIED CHICKEN

Pickle juice marinated and battered, lettuce, tomato, onion and pickle ranch on a toasted kaiser 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

APPLE CHICKEN

grilled chicken, applewood smoked bacon, crisp apples, lettuce, cranberry mayo and asiago on a toasted kaiser 12

CLUB SANDWICH

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

CUBAN SANDWICH

mojo roasted pork, sliced ham, dill pickle, swiss and mustard on a pressed french baguette 10

PRIME RIB BLT

shaved prime rib, applewood smoked bacon, lettuce, tomato, tiger sauce on a toasted kaiser 12

B U R G E R S

served with french fries and a pickle
substitute onion rings \$2

KOBE BURGER

with lettuce, tomato and onion 12
add cheese 1

MILLTOWN KOBE

applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce and tomato 13

SHORT RIB SLIDERS

Braised short rib with caramelized onions and swiss on brioche buns 11

TURKEY BURGER

house made and hand packed with lettuce, tomato, candied bacon and cranberry mayo 10

Not all ingredients are listed. Alert your server to any special dietary needs.

STEAKS

served with potato and vegetable du jour
rare - cool red center, med rare - warm red center,
medium - warm pink center, med well - hot, slightly
pink center

FILET MIGNON

finished with baked brie and crispy onion straws over a
cabernet demi with whipped potatoes and fresh
asparagus
6 ounce 20 9 ounce 27

FILET TOURNEDOS MADEIRA

over garlic toast points with a mushroom madeira wine
sauce 22

14 OZ PRIME NY STRIP 26

16 OZ DELMONICO 26

20 OZ PORTERHOUSE 28

STEAK ACCOMPANIMENTS

house steak sauce 2

chipotle compound butter 2

smoked bleu cheese sauce 3

Au poivre 3

Cabernet demi 3

Oscar 12

Lobster Tail 14

SEAFOOD

SEAFOOD 410

Butter poached split lobster tail with grilled sea scallops
and sauteed shrimp in a lemon butter sauce with wild
rice and fresh asparagus 27

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

HADDOCK FRANCAISE

with wild rice and fresh asparagus
half 14 dinner 22

CRAB STUFFED LOBSTER

Cold water lobster tail topped with crab and lobster
stuffing and finished with a lobster cream sauce served
with whipped potatoes and vegetable du jour 27

ALMOND CRUSTED SALMON

with whipped potatoes, vegetable du jour and maple
butter sauce 21

BAKED SHRIMP AND SCALLOPS SCAMPI

garlic herb breadcrumb, wild rice and vegetable du jour
22

ENTREES

BRAISED SHORT RIB

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

CHICKEN ALFREDO

Grilled chicken tossed with penne pasta in a bacon
alfredo
half 12 dinner 18

AMBER'S CHICKEN

Grilled chicken topped with sauteed artichoke hearts,
roasted red peppers and fresh mozzarella with wild rice
and fresh asparagus
half 14 dinner 18

FRENCH PORK CHOP

12 ounce chop with brown sugar apples and caramelized
onions, served with potato and vegetable du jour 18

RICOTTA GNOCCHI

with brown butter, sage and asiago
half 14 dinner 18

TAVERN FAVORITES

CHICKEN WINGS

(10) with bleu cheese, carrots and celery 10

BONELESS WINGS

one dozen with bleu cheese, carrots and celery 9

FISH 'N CHIPS

beer battered haddock with house cut fries and tartar
sauce 16

BUILD YOUR OWN FLATBREAD

with marinara and mozzarella 8
toppings \$1

SHRIMP SCAMPI FLATBREAD

with diced tomato, garlic butter sauce and mozzarella
14

SHORT RIB POT PIE

braised short rib, peas, carrots and potato baked under a
puff pastry 16

STEAK TIPS

in a burgundy mushroom sauce over mashed potatoes
16

BISTRO STEAK

topped with beer battered onion rings and chipotle
butter over house cut fries 20



at Van Schaick