

Margherita

\$16 12" \$26 18"

Buffalo Mozzarella, San Marzano Tomato Sauce, Basil, Extra Virgin Olive Oil

Primavera

\$18 12" \$30 18"

Grilled Zucchini, Eggplant, Roasted Red Peppers, Green and Black Olives, Caramelized Onions, Mozzarella, San Marzano Tomato Sauce and Extra Virgin Olive Oil

Machine Shop

\$16 12" \$26 18"

Pepperoni, Mozzarella and San Marzano Tomato Sauce

Buffalo Chicken

\$18 12" \$30 18"

Crispy Chicken Tossed in Buffalo Sauce, Mozzarella, San Marzano Tomato Sauce, Roasted Red Peppers, Caramelized Onion and Ranch Dressing

Charcuterie

\$18 12" \$30 18"

Prosciutto, Salami, Mozzarella, Shaved Parm, Olives, Artichokes, Arugula and San Marzano Tomato Sauce with a Balsamic Glaze

Boiler Room

\$18 12" \$30 18"

Bacon, Italian Sausage, Pepperoni, Ground Beef, Caramelized Onions, Green and Black Olives and San Marzano Tomato Sauce

Steakhouse

\$18 12" \$30 18"

Shaved Prime Rib, Caramelized Onion, Roasted Mushrooms, Mozzarella, San Marzano Tomato Sauce, Parmesan Cheese and HP Steak Sauce

Add

\$1 EA 12" \$2 EA 18

Olives **Roasted Mushrooms** Roasted Red Peppers Prosciutto

Caramelized Onions

Bacon

Salami

Salads



House	\$10
Caesar	\$17
Greek	\$17
Add Chicken	\$6

Appetizers and Sharers

Smoked + Fired Wings or Ribs

Lightly Smoked and Finished in our Wood-Fired Oven. Toss in the Sauce of Your Choice: Buffalo, Honey Garlic, 40 Creek BBQ, Sweet Chili, Rhubarb BBQ, Ranch

6 Pieces \$13

12 Pieces \$19

Additional Pieces \$2

Nachos

Mozzarella and Cheddar Cheeses, Tomato, Green Onion, Pickled Jalapenos, Olives and Salsa with Sour Cream and Salsa on the Side

SM 2-3 PPL \$16

LG 4-5 PPL \$21

Add Chicken or Ground Beef \$6

Con Queso + Corn Chips	\$15
Salsa + Corn Chips	\$13
Battered Cheese Curds	\$17
Dill Pickle Fries	\$14
Fresh Cut Fries	\$8
Onion Rings	\$8
Sweet Potato Fries	\$8
Calamari	\$23
Spinach Dip	\$15

Deep Fried Platter

4-6 PPL \$37

Onion Rings, Sweet Potato Fries, Breaded Cheese Curds and Dill Pickle Fries Served with Ranch and Marinara

Bruschetta

\$16

House Made Ciabatta Loaf with Fresh Tomato, Onion, Basil, Extra Virgin Olive Oil, a Blend of Mozzarella and Parmesan Cheeses and Served with Garlic Aioli

From The Kitchen

Served with Fresh Cut Fries and Coleslaw

Prime Rib Melt

\$21

Au Jus, Shaved Prime Rib Topped with Monterey Jack on a House Made Ciabatta

Clergue Cutlet

\$21

Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

M)

Meatless Clergue

\$21

Plant Based Crispy Chicken Breast, Sriracha Mayo, Fried Onion Rings and Arugula on a House Made Ciabatta

The Bacon Cheeseburger

\$21

A 6OZ Patty with Lettuce, Tomato, Onion, Pickle, Bacon and Cheddar on a House Made Bun

Poutine Burger

\$23

A 6OZ Patty Topped with Poutine on a House Made Bun

Chicken Fingers

\$21

All Dressed in Your Choice of Sauce, Tossed or on the Side

Classic Poutine

\$17

Fresh Cut Fries, Cheese Curds and Gravy

Millwright Special

\$20

Classic Poutine Topped with Your Choice of Shaved Prime Rib or Smoked Chicken Breast

Beer Battered Fish 'N' Chips

\$23

Two Pieces of Flaky Cod in a Traditional Beer Batter Served with Fresh Cut Fries and House Made Tartar





Beer on Tap

Draft Beer

20 oz., Domestic/Craft - \$9

20 oz., Imported - \$10

Pitcher, Domestic/Craft - \$22

Pitcher, Imported - \$23

Draft Selections May Vary, Ask Your Server For Details

Beer Flights

\$9

Includes Four 4 oz. Glasses

The Classics

Dark and Stormy

\$8

Spiced Rum, Ginger Beer, Fresh Lime Juice and Lime Wheel, or try a Vanilla Dark and Stormy

Manhattan

Rye, Sweet Vermouth, Bitters and Cherry. Add \$2 to substitute Rye with Bourbon

Old Fashioned

\$8

\$8

Rye, Bitters, Sugar Cube and Cherry. Add \$2 to substitute Rye with Bourbon

Moscow Mule

\$8

Vodka, Ginger Beer, Fresh Lime Juice and Lime Wheel

Negroni

\$13

Campari, Gin and Sweet Vermouth



Signature Cocktails

Basil Cucumber Gin & Tonic

\$11

Gin, Lime Wedge, Cucumber Slices, Fresh Basil and Tonic

The Grandmont Mule

\$11

Rye, Ginger Beer, Fresh Squeezed Lime, Blackberry Vanilla Simple Syrup and Lime Wheel

Mr. Jackson's Rum Punch

\$11

Spiced Rum, Pineapple, Orange and Lime Juices, Grenadine and a Splash of Bitters

Jalapeño Margarita

\$11

Tequila, Cointreau, Fresh Squeezed Lemonade, Lime Juice, Jalapeño Simple Syrup, Salt Rim and Lime Wheel

F.H. Clergue Caesar

\$14

Vodka, Worcestershire Sauce, Tobasco, Spicy Bean, Pickle Spear, Meat Stick and Olive Skewer

Mikayla's Love Potion

\$14

Vodka, Sour Puss, Bar Lime, Ginger Ale and Soda Water

Taste of the Mill

Salads



Heirloom Beet Salad with Farro

\$22

Farro, Beet, Cherry Tomato and Roasted Red Pepper on a Bed of Arugula, Dressed with Lemon Sumac Vinaigrette and Toasted Chickpeas

Mill's Cobb Salad

\$22

Pickled Egg, Bacon, Cherry Tomato, Avocado, Red Onion, Cheddar and Grilled Chicken on a bed of Romaine Hearts with Creamy Celery-Apple Dressing

Mains



10 oz. Ribeye Steak & Frites

\$40

10 oz. AAA Ribeye Steak Served with Fries, Coleslaw and Bearnaise Sauce on the Side

The Mill's Prime Rib

\$37

8 oz. Cut of Slow-Roasted Prime Rib Served Au Jus with Yorkshire Pudding, Fries and Coleslaw

Almond Crusted Salmon

\$28

Boneless Filet of Atlantic Salmon, Sweet and Savoury Almond Crust with Maitre D'hotel Butter, Served with Coleslaw and Fries

The Mill's Chicken Florentine

\$26

Lightly Breaded Chicken Breast Stuffed with Spinach, Ricotta and Caramelized Onion, Served with Demi-Glaze, Fries and Coleslaw

Ask Your Server About Our Steakhouse Desserts!

Frozen Cocktails

Hard Slushie

\$10

Add a Shot of Your Favourite Alcohol to Our Frozen Slushie Blends. Flavour Selections May Vary, Ask Your Server for Details

Alcohol-Free Slushie

\$4

Non-alcoholic Version of Our Frozen Slushie Blends. Flavour Selections May Vary, Ask Your Server for

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.



