



DINNER



SOUP AND SALAD

APPETIZERS

THE MILL'S BEEF BARLEY SOUP 8
OUR DELICIOUS AND HEARTY SIGNATURE SOUP

CHARCUTERIE FEATURE 33
A CAREFULLY CURATED SELECTION OF SMOKED AND CURED MEATS AND SAUSAGES, CHEESES, PICKLES, PRESERVES & BREADS

CHEF'S SOUP 8
ASK YOUR SERVER ABOUT TODAY'S SELECTION

CALAMARI FRITTI 23
CRISPY FRIED CALAMARI, SERVED WITH CLASSIC COCKTAIL SAUCE AND TOASTED ALMOND REMOULADE

HEIRLOOM BEET SALAD WITH FARRO 23
FARRO, BEET, CHERRY TOMATO, AND ROASTED RED PEPPER, ON A BED OF ARUGULA, DRESSED WITH A LEMON SUMAC VINAIGRETTE AND GARNISHED WITH TOASTED CHICKPEAS

CRAB CAKES 23
LIGHTLY BREADED CRAB CAKES, SERVED WITH PICKLED VEGETABLES AND BLACKENED CAJUN TARTAR SAUCE

TRADITIONAL CAESAR SALAD 20
ROMAINE HEARTS, SHAVED PARMESAN, BACON AND CROUTON. DRESSED WITH THE MILL'S TANGY CAESAR DRESSING

CLASSIC ESCARGOTS 20
CLASSIC ESCARGOTS—SAUTÉED WITH GARLIC, HERBS, AND WHITE WINE. SERVED AU GRATIN WITH SWISS CHEESE

GREEK SALAD 21
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

MUSSELS A LA BIÈRE 20
MUSSELS A LA BIÈRE STEAMED IN BEER, WITH GARLIC, HERBS AND BACON

MILL'S COBB SALAD 23
PICKLED EGG, CRUMBLED BACON, CHERRY TOMATO, AVOCADO, RED ONION, CHEDDAR, AND GRILLED CHICKEN - ALL ON A BED OF ROMAINE HEARTS WITH CREAMY DRESSING OF CELERY AND APPLE

PHILLY CHEESE STEAK YORKSHIRE PUDDING 21
THE MILL'S YORKSHIRE PUDDING STUFFED WITH SHAVED PRIME RIB, SMOTHERED IN ONIONS, PEPPERS AND SMOKED PROVOLONE

ENHANCE YOUR SALAD WITH THE FOLLOWING OPTIONS:

- ADD CHICKEN** 6
- ADD SHRIMP** 11
- ADD SALMON** 11

MAPLE WALNUT BAKED BRIE 21
WARM, CREAMY BRIE CHEESE TOPPED WITH TOASTED WALNUTS AND MAPLE SAUCE

TEMPURA VEGETABLES 19
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 43**
- EXTRA CUT 12oz 49**
- THE MILL CUT 16oz 55**

10oz RIB EYE STEAK 49
AGED AND WELL MARBLED

16oz NEW YORK STRIP LOIN 56
THICK CUT FOR FULL FLAVOUR

6oz BACON WRAPPED BEEF TENDERLOIN 46
A CANADIAN CLASSIC

8oz TOP SIRLOIN 42
A LEAN AND FLAVOURFUL CUT

MAPLE FENNEL LAMB SIRLOIN 42
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 3**
- GRILLED ONIONS 5**
- DEMI GLAZE 3**
- MUSHROOMS 8**
- BLUE CHEESE 5**
- SHRIMP 11**
- CRISPY ONION 5**
- OSCAR TOPPING 14**

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 36**
- FULL RACK 42**

RIB AND WING COMBO

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

CHICKEN FLORENTINE 33

A LIGHTLY BREADED CHICKEN BREAST, STUFFED WITH SPINACH, CARAMELIZED ONION AND RICOTTA. SERVED WITH DEMI-GLAZE

BBQ HALF CHICKEN 36

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

CHICKEN OSCAR 36

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

ALMOND CRUSTED SALMON 36

BONELESS FILLET OF SALMON + MAÎTRE D'HÔTEL BUTTER

BLACKENED RAINBOW TROUT 33

CAJUN BLACKENED TROUT SERVED WITH MAITRE D'HOTEL BUTTER

PASTA AND RISOTTO

SERVED WITH WARM CORN BREAD AND HOUSE SALAD

STUFFED RAVIOLI 30

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

FETTUCCINI & ROASTED RED PEPPERS 30

FETTUCCINI IN A CREAMY RED PEPPER AND FETA SAUCE

WILD MUSHROOM RISOTTO 30

A MEDLEY OF WILD AND CULTIVATED MUSHROOMS IN CREAMY RISOTTO

SEAFOOD RISOTTO 36

CREAMY RISOTTO WITH SHRIMP, MUSSELS, SALMON AND CRAB

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