



DINNER



STEAK AND PRIME RIB

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 AND GARLIC MASHED POTATO, OR THE GRAIN OF THE DAY.

PRIME RIB

SLOW ROASTED AND SERVED "AU JUS" WITH YORKSHIRE PUDDING

REGULAR 8oz | 39

EXTRA CUT 12oz | 44

THE MILL CUT 16oz | 49

RIB EYE STEAK 10oz | 44

AGED AND WELL MARBLED

16oz NEW YORK STRIPLOIN | 50

THICK CUT FOR FULL FLAVOUR

6oz BACON WRAPPED BEEF

TENDERLOIN | 41

A CANADIAN CLASSIC

8oz TOP SIRLOIN | 35

A LEAN AND FLAVOURFUL CUT

ENHANCE YOUR PRIME RIB OR STEAK WITH THE FOLLOWING OPTIONS:

GRILLED ONIONS | 6 MUSHROOMS | 6

SHRIMP | 8 OSCAR TOPPING | 11

DINNERS

THE MILL'S PORK BACK RIBS

LIGHTLY SMOKED AND FALL-OFF-THE-BONE TENDER. GLAZED WITH OUR OWN RHUBARB BARBECUE SAUCE

½ RACK | 30

FULL RACK | 36

RIB AND WING COMBO | 35

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

CHICKEN & FISH

CHICKEN OSCAR | 30

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

ALMOND CRUSTED SALMON | 31

BONELESS FILLET OF SALMON + MAÎTRE D'HÔTEL BUTTER

BLACKENED RAINBOW TROUT | 29

CAJUN BLACKENED TROUT SERVED WITH MAITRE D'HOTEL BUTTER

ASK YOUR SERVER ABOUT 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 