



83 Huron St.  
Sault Ste. Marie, Ontario  
P6A 5P4 CANADA

**DINNER**

Hours  
11am - 10pm daily  
Sunday Brunch 11am-3pm



## SMALL AND STARTER PLATES

### SHRIMP SAGANAKI | 13

JUMBO SHRIMP, SAVOURY TOMATO SAUCE, OLIVES + FETA

### MILL ORIGINAL | 12

SPICED GROUND SAUSAGE, VEGETABLES WRAPPED IN FLOUR AND EGG PASTRY, FRIED CRISP & SERVED WITH MARINARA SAUCE, GRILLED MANGO SPEARS + BASIL

### CLASSIC ESCARGOT | 13

GARLIC, HERBS, WHITE WINE + MELTED SWISS CHEESE

### CALAMARI FRITTI | 17

CRISPY FRIED, SERVED WITH TOASTED ALMOND REMOULADE & COCKTAIL SAUCE

### CLASSIC SHRIMP COCKTAIL | 13

6 POACHED JUMBO SHRIMP, SERVED WITH HOUSE MADE COCKTAIL SAUCE, LEMON GARNISH

### MUSSELS MARINIERE | 13

STEAMED IN WHITE WINE, WITH GARLIC + PARSLEY

### RIBS + SMOKED WING SAMPLER | 15

SLOWLY SMOKED IN-HOUSE FOR EXCEPTIONAL FLAVOUR

### BRAISED BEEF STUFFED | 14

#### YORKSHIRE PUDDINGS

BLUE CHEESE + CRISP ONIONS

### VEGETABLE TEMPURA | 14

COATED IN A LIGHT BATTER, FRIED CRISPY AND SERVED WITH SOYA AND A SRIRACHA DIPPING SAUCE

## SOUP AND SALAD

ADD GRILLED CHICKEN OR A SHRIMP SKEWER TO ANY SALAD | 6

### CHEF'S INSPIRED SOUP | 6

YOUR SERVER WILL INFORM YOU OF TODAY'S SELECTION

### THE MILL'S BEEF & BARLEY SOUP | 6

A DELICIOUS & HEARTY LOCAL FAVOURITE

### HEIRLOOM BEET SALAD | 15

#### WITH FARRO

FARRO GRAINS, BEETS, CHERRY TOMATOES, ROASTED RED PEPPERS, CHICKPEAS, MEDITERRANEAN DRESSING OF RED WINE VINEGAR, LEMON + SUMAC, SERVED ON A BED OF ARUGULA

### TRADITIONAL CAESAR SALAD | 15

ROMAINE HEARTS, HOUSE MADE DRESSING, CRISP BACON, GARLIC CROÛTONS + SHAVED PARMESAN

### GREEK SALAD | 15

FRESH TOMATOES, CUCUMBERS, RED ONIONS, KALAMATA OLIVES, FETA CHEESE, LEMON OREGANO DRESSING + CRISP ROMAINE LEAVES

### MILL'S COBB SALAD | 15

PICKLED EGG, CRUMBLER BACON, CHERRY TOMATOES, AVOCADO, RED ONIONS, CHEDDAR CHEESE, SMOKED CHICKEN BREAST ON A BED OF ROMAINE, TOPPED WITH CELERY, MAYONNAISE VINAIGRETTE

### CHARCUTERIE FEATURE | 27

YOUR SERVER WILL INFORM YOU OF TODAY'S SELECTION OF SMOKED AND CURED MEATS, CHEESE, PICKLES, ASSORTED BREADS + SAUCES

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE ANY ALLERGIES OR SPECIAL DIETARY NEEDS, BUT WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN.

**THANK YOU FOR CHOOSING THE MILL STEAKHOUSE + WINE BAR**



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P6A 5P4 CANADA

**DINNER**

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## STEAK AND PRIME RIB

WE ARE PROUD TO SERVE THE HIGHEST QUALITY CUTS AVAILABLE ON THE MARKET. SERVED WITH WARM CORN BREAD, SPREAD AND HOUSE SALAD TO START. PLATED WITH CHEF'S CHOICE OF VEGETABLES AND YOUR CHOICE OF STUFFED BAKED POTATO, WHITE CHEDDAR MASHED, HOUSE CUT FRIES OR GRAIN OF THE DAY.

SWEET POTATO FRIES ADD | 3

**10oz RIB EYE STEAK | 42**  
AGED AND WELL MARBLED

**16oz NEW YORK STRIPLOIN | 48**  
THICK CUT FOR FULL FLAVOUR

**6oz BACON WRAPPED BEEF | 39**  
**TENDERLOIN**  
WRAPPED IN HOUSE MADE BACON

**PENOKEAN HILLS 8oz TOP SIRLOIN | 32**  
A LEAN CANADIAN FAVOURITE

### PRIME RIB

OUR HOUSE SPECIALTY IS SLOW ROASTED TO PRESERVE THE NATURAL JUICES. ALL CUTS ARE WELL TRIMMED AND SERVED AU JUS AND WITH YORKSHIRE PUDDING. END CUTS MAY BE AVAILABLE.

REGULAR 8oz | 36

EXTRA CUT 12oz | 42

THE MILL CUT 16oz | 46

**ENHANCE YOUR SELECTION WITH ANY OF OUR COMPLIMENTARY BUTTERS**

PEPPERCORN BUTTER

BLUE CHEESE BUTTER

MAÎTRE D'HÔTEL BUTTER

ADD A SIDE OF MUSHROOMS | 6

ADD A SIDE OF SHRIMP | 7

ADD OSCAR TOPPING | 10

**MILLWRIGHT BURGER | 25**

TWO 6oz PENOKEAN HILLS PATTIES TOPPED WITH SAUTEED MUSHROOMS, SWISS AND HOUSE SMOKED PROVOLONE, SERVED WITH YOUR CHOICE OF STARCH AND COLESLAW

## MAINS

SERVED WITH WARM CORN BREAD AND SPREAD AND HOUSE SALAD TO START. PLATED WITH CHEF'S CHOICE OF VEGETABLES AND YOUR CHOICE OF STUFFED BAKED POTATO, WHITE CHEDDAR MASHED, HOUSE CUT FRIES OR GRAIN OF THE DAY.

SWEET POTATO FRIES ADD | 3

**CHICKEN BREAST FLORENTINE | 26**

LIGHTLY BREADED AND STUFFED WITH SPINACH AND RICOTTA, SERVED WITH MUSHROOM DEMI-GLACE

**CHICKEN OSCAR | 28**

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

**ALMOND CRUSTED SALMON | 29**

BONELESS FILLET OF SALMON + MAÎTRE D'HÔTEL BUTTER

**PAN SEARED RAINBOW TROUT | 28**

SERVED WITH GARLIC LEMON BUTTER

**BABY BACK RIBS**

FALL-OFF-THE-BONE TENDER, TOPPED WITH OUR OWN RHUBARB BBQ SAUCE

FULL RACK | 33

HALF RACK | 27

**RIB & WING COMBO | 32**

HALF RACK OF RIBS + 6 SLOW SMOKED WINGS, TOPPED WITH OUR HOUSE-MADE SAUCES

## PASTA

**STUFFED RAVIOLI | 27**

BUTTERNUT SQUASH, SPINACH & PORTOBELLO MUSHROOM, RAPINI & SAUSAGE, TOSSED IN A ROASTED GARLIC CONFIT - YOUR CHOICE OR COMBINE ANY TWO

**FETTUCCINI WITH ROASTED**

**RED PEPPERS | 25**

IN A CREAMY FETA SAUCE

ADD SHRIMP OR CHICKEN | 7

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE ANY ALLERGIES OR SPECIAL DIETARY NEEDS, BUT WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN.

**THANK YOU FOR CHOOSING THE MILL STEAKHOUSE + WINE BAR**