

DINNER



SMALL AND STARTER PLATES

SHRIMP SAGANAKI | 17

JUMBO SHRIMP, SAVOURY TOMATO SAUCE, OLIVES + FETA

CLASSIC ESCARGOT | 16

GARLIC, HERBS, WHITE WINE + MELTED SWISS CHEESE

CALAMARI FRITTI | 18

CRISPY FRIED, SERVED WITH TOASTED ALMOND REMOULADE & COCKTAIL SAUCE

CLASSIC SHRIMP COCKTAIL | 16

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

MUSSELS MARINIERE | 16

STEAMED IN WHITE WINE, WITH GARLIC + PARSLEY

RIBS + SMOKED WING SAMPLER | 18

SLOWLY SMOKED IN-HOUSE FOR EXCEPTIONAL FLAVOUR

BRAISED BEEF STUFFED | 16 YORKSHIRE PUDDINGS

BLUE CHEESE + CRISP ONIONS

VEGETABLE TEMPURA | 15

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

SOUP AND SALAD

ADD SMOKED CHICKEN, 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 | 16 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 | 16

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

GREEK SALAD | 16

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

MILL'S COBB SALAD | 18

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

CHARCUTERIE FEATURE | 28

YOUR SERVER WILL INFORM YOU OF TODAY'S SELECTION OF SMOKED AND CURED MEATS, CHEESE, PICKLE

DESSERTS

GELATO | 7

MADE IN HOUSE

ASK YOUR SERVER ABOUT TODAY'S DESSERT FEATURE

BEVERAGES

COFFEE 2.50
CAPPUCCINO 3.50
ESPRESSO 2.50





DINNER



STEAK AND PRIME RIB MAINS

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 WHITE CHEDDAR MASHED, HOUSE CUT FRIES OR GRAIN OF THE DAY.

SWEET POTATO FRIES ADD | 3

10oz RIB EYE STEAK | 44 AGED AND WELL MARBLED

8oz TOP SIRLOIN | 34 A LEAN CANADIAN FAVOURITE

60Z BACON WRAPPED BEEF TENDERLOIN | 40

WRAPPED IN HOUSE MADE BACON

16oz NEW YORK STRIPLOIN | 49 THICK CUT FOR FULL FLAVOUR

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 | 39

EXTRA CUT 12oz | 44

THE MILL CUT 160z | 49

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 | 8

ADD OSCAR TOPPING | 10

MILLWRIGHT BURGER | 25

TWO 6oz PATTIES TOPPED WITH SAUTEED MUSHROOMS, SWISS AND HOUSE SMOKED PROVOLONE, HOUSE MADE BACON, SERVED WITH YOUR CHOICE OF STARCH AND COLESLAW SERVED WITH WARM CORN BREAD AND SPREAD AND HOUSE SALAD TO START. PLATED WITH CHEF'S CHOICE OF VEGETABLES AND YOUR CHOICE OF WHITE CHEDDAR MASHED, HOUSE CUT

SWEET POTATO FRIES ADD | 3

FRIES OR GRAIN OF THE DAY.

CHICKEN OSCAR | 29

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 | 29

SERVED WITH GARLIC LEMON BUTTER

BABY BACK RIBS

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

FULL RACK | 34 HALF RACK | 28

RIB & WING COMBO | 34

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

CHICKEN BREAST FLORENTINE | 28

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

PASTA & GRAINS

CHEF'S GRAIN BOWL | 28

SERVED WITH A VARIETY OF GRILLED VEGETABLES AND YOUR CHOICE OF GRILLED CHICKEN BREAST OR SALMON

STUFFED RAVIOLI | 28

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

FETTUCCINI WITH ROASTED **RED PEPPERS | 26**

IN A CREAMY FETA SAUCE ADD SMOKED CHICKEN, GRILLED CHICKEN OR A SHRIMP SKEWER TO ANY SALAD | 6



LUNCH



SOUP AND SALAD SANDWICHES AND MORE

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

SOUP OF THE DAY | 6

THE MILL'S BEEF AND BARLEY SOUP | 6

*ADD CORN BREAD | 2

SOUP & SANDWICH SPECIAL | 12

YOUR CHOICE OF A CUP OF SOUP AND CHEF'S SANDWICH SPECIAL

SOUP AND CHARCUTERIE BOARD | 17

INCLUDES A DAILY VARIETY OF SMOKED & CURED MEATS, CHEESE, PICKLES + MORE

EXPRESS→ TRADITIONAL CAESAR SALAD | 16

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

EXPRESS HEIRLOOM BEET SALAD WITH **FARRO | 16**

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

EXPRESS→ GREEK SALAD | 16

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

MILL'S COBB SALAD | 18

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

GOURMET BURGERS

SERVED WITH HOUSE SLAW & HOUSE CUT FRIES THE BURGER | 18

6oz LOCAL GROUND BEEF, LETTUCE, TOMATO, ONION & PICKLE

EXPRESS - CRISPY CHICKEN BURGER CORDON BLEU | 16 CHICKEN BREAST, SEASONED AND TOPPED

> WITH PEAMEAL BACON & SWISS CHEESE EXPRESS→ CRISPY TROUT BURGER | 17

WITH GARLIC HERB MAYONNAISE, TOPPED WITH LETTUCE, TOMATO, ONION & PICKLE

*SUBSTITUTE FOR SWEET POTATO FRIES OR ONION RINGS | 3 SERVED WITH HOUSE SLAW AND CHOICE OF HOUSE CUT FRIES OR SIDE SALAD

FISH & CHIPS | 18 -EXPRESS

LIGHTLY BREADED, FRESH LOCAL FISH, HOUSE-CUT FRIES, LEMON + TARTAR SAUCE

STEAK SANDWICH | 17

6oz CERTIFIED ANGUS STEAK, TOASTED GARLIC CIABATTA BUN TOPPED WITH HOUSE MADE ONION RINGS

PRIME RIB MELT | 17 - EXPRESS

AU JUS, SHAVED PRIME RIB WITH MONTEREY JACK CHEESE, SERVED ON A CIABATTA BUN

GRILLED RUBEN SANDWICH | 16

SHAVED CORNED BEEF, SAUERKRAUT, SWISS CHEESE ON RYE

MACHINE SHOP CLUB | 16

BACON, PEAMEAL BACON, SMOKED CHICKEN BREAST, TOMATO, LETTUCE AND MAYO, SERVED ON HOUSE MADE HONEY OAT **BREAD OR WHOLE WHEAT WRAP**

MILLY CLUB | 16 - EXPRESS

CHEDDAR, PICKLES, LETTUCE, TOMATOES, GRAINY MUSTARD AIOLI, SAUTÉED MUSHROOMS, ROASTED RED PEPPER + RED ONIONS ON A WHOLE WHEAT WRAP

MAPLE DIJON GRILLED CHICKEN | 17

LETTUCE, TOMATO, PROVOLONE CHEESE, SERVED ON A CIABATTA BUN OR WHOLE WHEAT WRAP

MILLWRIGHT PULLED PORK | 16 ←EXPRESS

HOUSE MADE BBQ SAUCE, TOPPED WITH CREAMY COLESLAW, SERVED ON A CIABATTA BUN

MONTREAL SMOKED MEAT SANDWICH | 16

SMOKED BRISKET, TENDER & JUICY, DIJON MUSTARD, SERVED ON RYE BREAD

CHEF'S GRAIN BOWL | 28 ←EXPRESS

SERVED WITH GRILLED VEGETABLES AND **GRILLED CHICKEN BREAST**

GRAIN AND VEGETABLES ONLY | 10

BURGER TOPPINGS, EACH | 1

CUSTOMIZE YOUR BURGER WITH OUR **GREAT SELECTION OF TOPPINGS:**

SAUTÉED MUSHROOMS **GRILLED SWEET ONIONS** CRISP BACON

SWISS CHEESE OLD CHEDDAR **ROASTED PEPPERS**

ONION RINGS

MONTEREY JACK

BLUE CHEESE FRIED EGG

PROVOLONE

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