



DINNER



SOUP AND SALAD

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

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

HEIRLOOM BEET SALAD WITH FARRO 24
FARRO, BEET, CHERRY TOMATO, AND ROASTED RED PEPPER, ON A BED OF ARUGULA, DRESSED WITH A LEMON SUMAC VINAIGRETTE AND GARNISHED WITH TOASTED CHICKPEAS

TRADITIONAL CAESAR SALAD 21
ROMAINE HEARTS, SHAVED PARMESAN, BACON AND CROUTON. DRESSED WITH THE MILL'S TANGY CAESAR DRESSING

GREEK SALAD 22
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

MILL'S COBB SALAD 24
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

ENHANCE YOUR SALAD WITH THE FOLLOWING OPTIONS:

ADD CHICKEN 7

ADD SHRIMP 12

ADD SALMON 12

APPETIZERS

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

CALAMARI FRITTI 24
CRISPY FRIED CALAMARI, SERVED WITH CLASSIC COCKTAIL SAUCE AND TOASTED ALMOND REMOULADE

CRAB CAKES 24
LIGHTLY BREADED CRAB CAKES, SERVED WITH PICKLED VEGETABLES AND BLACKENED CAJUN TARTAR SAUCE

CLASSIC ESCARGOTS 21
CLASSIC ESCARGOTS—SAUTÉED WITH GARLIC, HERBS, AND WHITE WINE. SERVED AU GRATIN WITH SWISS CHEESE

MUSSELS A LA BIERE 21
MUSSELS STEAMED IN BEER WITH GARLIC, HERBS, AND BACON

PHILLY CHEESE STEAK YORKSHIRE PUDDING 22
THE MILL'S YORKSHIRE PUDDING STUFFED WITH SHAVED PRIME RIB, SMOTHERED IN ONIONS, PEPPERS AND SMOKED PROVOLONE

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

TEMPURA VEGETABLES 20
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 45**
- EXTRA CUT 12oz 51**
- THE MILL CUT 16oz 57**

10oz RIB EYE STEAK 51
AGED AND WELL MARBLED

16oz NEW YORK STRIP LOIN 58
THICK CUT FOR FULL FLAVOUR

6oz BACON WRAPPED BEEF TENDERLOIN 48
A CANADIAN CLASSIC

8oz TOP SIRLOIN 44
A LEAN AND FLAVOURFUL CUT

MAPLE FENNEL LAMB SIRLOIN 44
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 12**
- CRISPY ONION 5**
- OSCAR TOPPING 15**

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 37**
- FULL RACK 43**

RIB AND WING COMBO 40
HALF RACK OF RIBS AND 6 SLOW SMOKED CHICKEN WINGS TOPPED WITH OUR OWN RHUBARB BARBECUE SAUCE

CHICKEN FLORENTINE 34
A LIGHTLY BREADED CHICKEN BREAST, STUFFED WITH SPINACH, CARAMELIZED ONION AND RICOTTA. SERVED WITH DEMI-GLAZE

BBQ HALF CHICKEN 37
A TENDER HALF CHICKEN, GRILLED AND GLAZED WITH OUR PEACH BOURBON BARBECUE SAUCE

CHICKEN OSCAR 37
TENDER BREAST OF CHICKEN, CRAB MEAT, ASPARAGUS SPEARS + BÉARNAISE SAUCE

ALMOND CRUSTED SALMON 37
BONELESS FILLET OF SALMON + MAÎTRE D'HÔTEL BUTTER

BLACKENED RAINBOW TROUT 34
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

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