



STARTERS & HOUSE-MADE SOUPS

SHRIMP COCKTAIL

Four jumbo shrimp with house-made cocktail sauce. 11

CLAMS CASINO

Half-shell clams with chopped bacon, onions, fresh garlic, and lemon. 11

FRIED CALAMARI

Fried calamari rings with a side of marinara sauce. 12

FRIED MOZZARELLA WEDGES

Eight deep fried mozzarella wedges with marinara sauce. 8

BRUSCHETTA

Toasted bread topped with diced tomatoes, fresh basil, fresh mozzarella, and balsamic glaze drizzle. 10

ARTICHOKE FRENCH

Egg-battered artichokes served with a sherry lemon butter sauce. 12

LOADED POTATO SKINS

Potato skins loaded with cheese, sour cream, bacon bits and onion. 8

CHICKEN CORDON BLEU BALLS

Chicken, ham, and Swiss cheese coated in a breading and fried until crispy. 11

SOUP OF THE DAY

Ask your server about today's offerings. Cup 5 Bowl 7

FRENCH ONION SOUP CROCK

Topped with a crouton and melted cheese. 8

LOBSTER OR SEAFOOD BISQUE

Available select Fridays and Saturdays. Cup 7 Bowl 10

NEW ENGLAND CLAM CHOWDER

Available select Fridays and Saturdays. Cup 6 Bowl 7

SALADS

GRILLED CHICKEN CAESAR

Chopped romaine lettuce, Caesar dressing, croutons, Parmesan cheese, chopped bacon with grilled chicken. 15

APPLE CHEDDAR

Mixed greens, apple slices, carrots, cheddar cheese, candied walnuts, dried cranberries and a home-made vinaigrette. 15

MILLING STATION GARDEN

Mixed greens, cheddar cheese, egg, tomato, cucumber, red onion, red pepper, carrots, and croutons. 15

PASTA

All pasta entrées are served with your choice of soup or salad.

FETTUCCINE ALFREDO

Fettuccine pasta tossed with alfredo. 15 / Add chicken +4

CAJUN CHICKEN & SHRIMP ALFREDO

Sautéed chicken and shrimp tossed in Cajun alfredo sauce over angel hair or fettuccine. 25

SICILIAN CALAMARI

Deep fried breaded calamari with Kalamata olives and pepperoncini topped with a garlic sauce and red pepper flakes over fettuccine or angel hair. 26

MILLING STATION CHICKEN

Egg-battered chicken breast, sautéed mushrooms, artichoke hearts, tomatoes, peppers, and asiago cheese melted over your choice of fettuccine, angel hair or rice. 26

RAVIOLI & MEATBALLS

Six raviolis accompanied with two meatballs smothered in our homemade spaghetti sauce. 16

LASAGNA

We're using an old-time recipe for this classic Italian dish made with noodles, home-made sauce, ricotta, mozzarella, and parmesan cheeses. 17

A 20% gratuity will be applied to parties of 9 people or more.

A 3.5% service charge will be applied for all credit card payments. All major credit cards will be accepted.

STEAKS & CHOPS

All steaks and chop entrées are served with your choice of soup or salad and vegetable or potato.

N.Y. STRIP STEAK

A 14 oz Angus N.Y. strip steak, grilled to perfection. 31

MILLING STATION MINION

16 oz grilled Angus Texas prime rib seasoned to perfection topped with sautéed mushrooms. 35

SURF & TURF

A 6 oz lobster tail and a 12 oz Angus steak, both cooked to perfection. 35

PORTERHOUSE PORK CHOPS

A 14 oz, center cut porterhouse pork chop topped with seasoned fried apples. 28

GREENS & BEANS WITH SAUSAGE

Escarole slow cooked and seasoned with Cannellini beans and Italian sausage. 18

CHICKEN & VEAL

All chicken and veal entrées are served with your choice of soup or salad.

BLACKENED CHICKEN

Pan-seared, blackened chicken smothered in peppers and onions with your choice of rice, pasta, or potato. 25

THE TAP & TABLE TURNER

Egg battered and pan fried chicken covered in a thickened wine sauce and accompanied with artichoke hearts and mushrooms, smothered in mozzarella. 27

CHICKEN FRENCH

Egg battered chicken breast with broccoli served with a sherry lemon butter sauce with your choice of rice, pasta, or potato. 25

CHICKEN PARMESAN

A fresh chicken breast, seasoned and breaded with house-made marinara sauce covered in melted mozzarella cheese and your choice of rice, pasta, or potato. 23

VEAL PARMESAN

Custom-cut veal, pounded and breaded, with house made marinara sauce with melted mozzarella with your choice of rice, pasta, or potato. 25

SIDES

FRENCH FRIES

*HOME-MADE
SMASHED POTATOES
BAKED POTATO*

PASTA

*RICE
SIDE SALAD
COTTAGE CHEESE*

DESSERTS

Ask about our daily dessert selection!

SLOW ROASTED PRIME RIB

Seasoned and slow roasted to perfection, served with your choice of vegetable or potato. Available Saturday evenings only.

12 OZ. PRIME RIB	MKT
16 OZ. QUEEN CUT	MKT
24 OZ. KING CUT	MKT

SEAFOOD

All seafood entrées are served with your choice of soup or salad and vegetable or potato.

CAPTAIN'S PLATTER

Deep fried haddock, scallops, shrimp, and clam strips. 30

NEPTUNE'S PLATTER

Broiled haddock, scallops, shrimp, and clams casino. 32

JUMBO SCALLOPS

Your choice of deep fried or broiled sea scallops. 34

STUFFED JUMBO SHRIMP

Broiled jumbo shrimp stuffed with crab meat. 29

FRESH HADDOCK FISH FRY

*Your choice of beer battered breaded or broiled haddock. 16
Half haddock fish fry 14*

HADDOCK FRENCH

An egg-battered fillet of haddock served with a sherry lemon butter sauce. 26

KID'S MENU

Kid's meals are available for children 10 and under.

CHICKEN FINGERS

Served with a side of French fries. 9

PASTA & MEATBALL

8

CHEESEBURGER

7

A 6 oz Angus burger served with choice of toppings and a side of French fries.

HOT DOG

8

Served with a side of French fries.

A 20% gratuity will be applied to parties of 9 people or more.

A 3.5% service charge will be applied for all credit card payments. All major credit cards will be accepted.