

Our menu options are made from scratch with the freshest locally sourced ingredients available. Our pizza crusts are made in house as needed, our meats are always fresh, never frozen. Our produce is delivered nearly daily to maintain freshness and quality. Our Italian sausage is a proprietary hand-made blend produced locally. We are independently and locally owned. We are operated by our owners, Phil, Brian & Mark. Thank you for visiting The Red Mill Inn - your business is always greatly appreciated!

# STARTERS

Eggplant Parmesan - 13

Fresh cut, lightly battered and lightly fried egg plant with marinara, lemon and grated Parmesan

House Garlic Bread – 8

Baked fresh daily, carved to size, garlic buttered, finished in our pizza ovens, and served with house red sauce. Make it cheesy with our ground mozzarella blend on top +1.5 Red Mill Wings - 15

Jumbo wings, fried, tossed in your choice of rub or sauce, and finished on the grill. Served with celery and choice of Ranch or Blue Cheese Dressing. Sauce & Rub Choices: Naked, Mild Buffalo, Tough Guy HOT!!, Nashville Hot, Garlic Parmesan, BBQ Rub & Cajun Rub

Chicken Tenders – 11

Five premium, chicken tenders with a home-style breading. Served with choice of Ranch or Blue Cheese Dressing.

Meatballs – 11

3 of our house-made signature meatballs smothered in marinara and topped with Parmesan cheese; add giardineira for .50

Mozzarella Won Tons – 10 Won-tons hand rolled around our fresh mozzarella and lightly deep fried. Tossed in garlic Parmesan butter and served with ranch or marinara sauce.

Not Knots – 10 Fresh pizza dough chunks fried and tossed in garlic Parmesan butter, served with marinara sauce.

Spinach & Artichoke Dip – 12 A creamy blend of three cheeses, baby spinach, and flame roasted house marinated artichokes; served with house fried tortilla chips.

French Fries Basket – 6.5 Lightly fried for crisp texture and seasoned with a savory balanced spice blend.

Arancini – 12 Hand-made fresh in-house; lightly breaded and deep fried balls of rissoto with a mix of beef, pork & vegetables.

# SOUPS, SALADS, FLATBREADS & CALZONES

Soup of the Day or French Onion Soup Cup - 3 Bowl - 5 Baked - 6.5 Baked is French Onion bowl only with cheese & croutons

Top any salad with: Grilled Chicken Breast - 6 Grilled Shrimp - 7 Grilled Salmon - 9

House Salad Side - 5 | Dinner - 11

Spring mix, red onions, English cucumbers, and chunks of fresh tomatoes; Dressing choices: house-made Italian, Ranch, Blue Cheese, Balsamic Vinaigrette, 1000 Island or French Italian Chop – 16

Dinner Salad is filled with romaine, radicchio, red onions, cucumbers, tomatoes, Kalamata olives, shredded Parmesan cheese, fried pepperoni, fresh mozzarella, pepperoncini rings, and house-made croutons; Tossed in our house Italian dressing.

Caesar Salad Side - 6 | Dinner - 12 Romaine, red onions, house-made croutons, and shredded Parmesan tossed in our house Caesar dressing; Anchovies available upon request.

Roasted Beet Salad - 15 In-house oven roasted fresh beets on a bed of spring mix with goat cheese, walnuts and white balsamic vinaigrette.

Wedge Salad - 14 Chilled iceberg lettuce wedge topped with blue cheese dressing, bacon, tomatoes, onions and blue cheese crumbles.

### House-made Flatbreads & Calzones - 14

Choice of 3 pizza toppings for Calzones Caprese Flatbread - Fresh mozzarella, tomatoes, basil & balsamic pesto Pear Flatbread - Spinach, pears, onion, Gorganzola & balsamic glaze

# **BURGERS, SANDWICHES & WRAPS**

All burgers & sandwiches include side of Fries, Chips or Cole Slaw; Sub side salad or cup of soup +2

Burgers – 16

Fresh ground chuck patty with a buttered bun. Served with lettuce, tomato, and red onion on the side upon request. Want anything else on your burger? Just ask your server! Mushroom Swiss Burger - BBQ Burger - Cheddar, bacon, onion straws & BBQ sauce - California Burger - Cheddar, Lettuce, tomato & fresh avocado slices Patty Melt - Gouda & fried onions on Texas toast

Pizza Burger – 16

Hand made sausage patty using our fresh proprietary blend Italian Sausage topped with marinara, mozzarella and fresh basil on a grilled bun

Brookfield Chicken Sandwich – 16

Grilled or fried chicken breast on a toasted French roll with lettuce, tomato, onion, Swiss & Cheddar cheeses, bacon & Chipotle aioli.

Hot Italian Beef Grinder – 16

Mild giardiniera & mozzarella cheese on top of slow roasted Italian beef, baked in its own roasting juices and then placed on buttered & toasted French loaf; Served w/ Italian Au Jus

Chicken Parmesan Sandwich - 16 Breaded Parmesan chicken breast smothered in marinara and melted mozzarella cheese

Meatball Sandwich - 15 Our signature house-made meatballs on an Italian roll with mozzarella and marinara sauce; we will Giardiniera upon request

Salmon BLT - 17 Grilled 8 oz Salmon filet topped with apple-wood smoked bacon, lettuce & tomato with a lemon-garlic aoli.

Caesar Wrap - 15 Grilled or fried chicken wrapped in a spinach tortilla with romaine, Parmesan cheese and onion tossed in Caesar dressing.

Buffalo Wrap – 15 Grilled or fried chicken tossed in Buffalo sauce, wrapped in a spinach tortilla with shredded cheese, romaine, onion, and tomato.

FOR THE KIDDOS For kids only please - All meals are 7.5 and include choice of chips, fries, Cole slaw or veggies (Excluding Spaghetti & Meatballs) Burger or cheeseburger slider Grilled cheese with mozzarella & American cheeses **Chicken Tenders** Spaghetti & Meatballs

## SWEET TREATS

Tiramisu - 9 House-Made Creme Brulee - 8 Triple Chocolate Cake - 9 Cheesecake - 9

Last Edit 1/30/2025



All dinners include a fresh house salad Chef Marco's Lasagna - 18 A generous portion of Chef Marco's perfectly layered pasta, cheeses, meat and sauces! Chicken Parmesan Dinner - 18 House made breaded chicken Parmesan smothered in mozzarella and marinara served over a bed of angel hair pasta Spaghetti & Meatball Dinner - 18 Our delicious beef & Italian sausage meatballs and house made spaghetti sauce served over a bed of spaghetti noodles Chicken or Shrimp Alfredo Dinner - 19 Your choice of grilled or blackened, chicken or shrimp, house-made Alfredo sauce and broccoli over fettuccine pasta Grilled Salmon Dinner - 20 Fresh grilled Salmon filet served with mashed potatoes and broccoli Short Rib Dinner - 26 Tender short rib over mashed potatoes served with the vegetable of the day Grilled Tenderloin Filet - 30 6 oz. Grilled tenderloin filet served with mashed potatoes and asparagus Ribeye Steak - 32 12 oz. Ribeye grilled to temp, served with mashed potatoes and the vegetable of the day Beef Stroganoff - 18 Tender chunks of beef in our home-made creamy Stroganoff sauce served over pasta Chicken & Shrimp Penne alla Vodka - 19 Chicken and shrimp served over Penne pasta and smothered with Vodka sauce Chicken Marsala - 19

House made Marsala sauce; served with mashed potatoes and broccoli

## FRIDAY FISH FRY

DINNERS

All choices are served with Coleslaw, Rye Bread, Tartar Sauce and a Lemon Wedge and choice of Fries or Kettle Cooked Chips **Upgrade your side:** Potato Pancakes, Clam Chowder, side Insalata Mista, or side Caesar salad +3 (Choice of one)

Beer Battered Fried Cod Small - 15 Large - 18 Lake Perch - 17 Blue Gill - 18 Baked Cod - 18 Tuscan seasoned and served with lemon butter

Clam Chowder – 5

#### À la carte Fish Fry choices

Extra Slaw (4 oz.) – 75¢ | (10 oz.) – 1.25 Extra Tartar, Sour Cream, or Maple Syrup – 25¢ Extra Applesauce (2 oz.) – 25¢ | (10 oz.) –1.25 Extra Bread (One Slice) – 75¢ Side of 2 Potato Pancakes – 3

## SPECIALTY PIZZAS

Meet Meat - 25 | 31 | 28

Priced for small | large | gluten free

Vuoto Margherita – 19 | 23 | 22 Extra Virgin Olive Oil, Sliced Tomatoes, Fresh Mozzarella; Finished with Fresh Basil and a Drizzle of Balsamic Glaze

Tradizionale Margherita – 19 | 23 | 22 House Red Sauce, Sliced Tomatoes, Fresh Mozzarella; Finished with Full Fresh Basil Leaves and Extra Virgin Olive Oil.

Red Sauce, Mozzarella Cheese Blend, Italian Sausage, Sliced House Meatballs, Pepperoni, and Applewood Smoked Bacon. Garvendale Garden Veg – 27 | 33 | 30

Paying homage to the Kinseys Garvendale neighborhood, this vegetable pizza starts with our Red Sauce, Mozzarella Cheese Blend, Sliced Tomatoes, Spinach, Red Onions, Mushrooms, Red Bell Peppers, Zucchini, and Black Olives.

Magnifica Pizza – 24 | 30 | 27

What one might call this pizza a Deluxe or Supreme; but to us it is simply magnificent! Made with House Red Sauce, Mozzarella Cheese Blend, Pepperoni, Italian Sausage, Red Onions, Green Pepper, Mushrooms, and Black Olives.

Portabello – 26 | 31 | 29 Garlic oil base, house cheese blend, portabello mushrooms, red peppers, roasted garlic, onions and white mushrooms.

BBQ Chicken – 24 | 30 | 27 House BBQ Sauce, Mozzarella Cheese Blend, Red Onions, Red Bell Peppers, Fresh Jalapeños, Applewood Bacon, and Grilled Chicken Breast.

Pepperoni Pickle Pizza – 23 | 26 | 25 This could be considered odd anywhere else, but Wisconsinites are in love with the Roasted Garlic and Dill Cream Sauce with our Mozzarella Cheese Blend, Red Pepper Flakes, Spicy Pepperoni, and Sliced Kosher Dill Pickles; Garnished with Fresh Dill.

Buffalo Chicken Pizza – 23 26 25

White Sauce, Mozzarella Cheese Blend, Covered in Grilled Chicken Breast that is tossed in Our House Buffalo Sauce, Blue Cheese Crumbles. Finished with Chopped Celery, and a Drizzle of our Buffalo Sauce.

#### Italian Beef Pizza – 26 | 32 | 29

White Sauce with Mozzarella Cheese Blend; Covered in Red Onions, Spinach, Mushrooms, with Sliced Italian Beef, and Roasted Garlic. Garnished with a Drizzle of Horseradish Aioli

## **BUILD YOUR OWN PIZZA**

# Pick your size, pick your sauce, pick your toppings.

Small Cheese	17
Large Cheese	21
Gluten Free	*21

Original Red Sauce Extra Virgin Olive Oil BBQ Sauce White Sauce +1.75

#### Meat Toppings Small 2.25 each Large 2.75 each

Italian Sausage Pepperoni Chicken Bacon Meatballs Canadian Bacon Anchovies Italian Beef +75¢

Non-Meat Toppings
Small 1.75 each
Large 2.00 each

Mushrooms Black Olives Green Peppers Kalmata Olives Pepperoncinis Spinach Roasted Garlic Artichoke Hearts	Onions Tomatoes Red Peppers Green Olives Jalapeños Fresh Basil Sun Dried Tomatoes Zuchini Giardiniera
Pineapple	Giardiniera

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*We are gluten friendly but not a gluten free facility. If you have any allergies or dietary concerns, please inform the server before you order. - Ciao