

# Celebrate!

## THE MILLHOUSE 11<sup>TH</sup> ANNIVERSARY MENU

*Locally Owned Steakhouse*

### SOUP OR SALAD

- Choice of Soup or Salad -

LOUISIANA STYLE GUMBO  
FRENCH ONION SOUP

STEAKHOUSE SALAD  
CLASSIC CAESAR SALAD

### ENTREE

- Choice of Entree -

#### PETITE FILET & SHRIMP SCAMPI\*

Our Extended Aging Process and Extra Trimming Brings Out This Tender Steak's Exquisite Flavor, as it Deepens its Color and Enhances its Buttery Texture. Served with Garlic Sautéed Scampi Shrimp.

#### CAPRESE CHICKEN MOZZARELLA

Tender Grilled Chicken topped with Vine Ripe Tomatoes, Aged Balsamic Reduction, Basil Pesto, and Fresh Whole Milk Mozzarella and Baked to Melted Perfection.

#### GORGONZOLA SIRLOIN\*

12 oz. A juicy 30 Day Aged, Baseball Sirloin, Cut straight from the Center of the Loin. Encrusted with Bleu Cheese Crumbles and drizzled with Gorgonzola Cream Sauce.

#### SNAPPER & SHRIMP CREOLE

Cajun Broiled Red Snapper and Fresh Sautéed Shrimp topped with Cajun Parmesan Cream Sauce.

#### NY STRIP\*

Cut from the Heart of a 35 Day Aged Black Angus Strip Loin. It Has a Robust Flavor and an Even Texture that Satisfies the True Steak Connoisseur!

#### PAN SEARED GROUPEL

Southern Red Grouper, Lightly Floured and Sautéed with a Sweet Tomato Jam on top, and served with House-made Remoulade on the side.

**\$32**

**\$26**

### ACCOMPANIMENT

- Choice of Accompaniment -

MASHED POTATOES  
BAKED RICE PILAF  
CREAMED SPINACH

STEAMED BROCCOLI  
SALT CRUST BAKED POTATO  
GARLIC SAUTÉED SPINACH

### DESSERT

- Choice of Dessert -

CHOCOLATE TORTE

CREME BRULE CHEESECAKE  
*With Raspberry Reduction*

### ANNIVERSARY WINES

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Kendall Jackson, California, Chardonnay

\$8 Per Glass    \$32 Per Bottle

Castle Rock, California, Pinot Noir

\$7 Per Glass    \$24 Per Bottle

\* Consuming raw or undercooked meats may increase your risk of food-borne illness.

# STEAK ADD ON'S

*All of the things that make great additions to our Signature Steaks.*

## SOUPS & SALADS

### CHICKEN & SAUSAGE GUMBO

Chicken, Smoked Sausage, Peppers, Onions, Creole Seasonings and Rice Pilaf. Simmered in a Traditional New Orleans Style House Made Gumbo. \$4.89

### GORGONZOLA WEDGE SALAD

A Crisp Wedge of Iceberg Lettuce, Crumbled Applewood Bacon, Diced Tomatoes, Gorgonzola Crumbles and Creamy Bleu Cheese Dressing, \$4.49

### BAKED FRENCH ONION SOUP

Beef Broth, Caramelized Onions, Seasoned Croûtons, Melted Provolone Cheese. \$4.89

### MINI MOZZARELLA SALAD

Layers of fresh Mozzarella, Sliced Tomatoes, Basil Pesto and Balsamic Reduction. \$4.49

### CLASSIC CASEAR SALAD

Crisp Romaine Lettuce, Creamy House Casear Dressing, Shaved Parmesan and House Made Croûtons \$3.89

### MARKET FRESH HOUSE SALAD

Fresh Market Greens, Diced Tomatoes, Sliced Cucumbers, Shredded Cheddar Cheese and House made Croûtons. \$3.89

## STEAK SIDES

SALT CRUST BAKED POTATO \$3  
CRISPY PARMESAN POTATOES \$3  
MASHED SWEET POTATOES \$3  
GARLIC MASHED POTATOES \$3  
SALTED STEAK FRIES \$3  
CAJUN RED BEANS & RICE \$4  
BAKED RICE PILAF \$3

CREAMED SPINACH \$4  
GARLIC SAUTÉED SPINACH \$4  
SEASONAL MARKET VEGETABLES \$3  
STEAMED ASPARAGUS \$4  
ASIAN VEGETABLES \$3  
FRESH BROCCOLI \$3  
BLACK TRUFFLE MASHED POTATOES \$4

## STEAK SAUCES & BUTTERS

MUSHROOM DEMI-GLACE \$1.5  
GORGONZOLA CREAM SAUCE \$1.5  
CABERNET CREAM DEMI \$1.5  
BLACK TRUFFLE BUTTER \$1.5

## STEAK ADD ON'S

GARLIC SAUTÉED MUSHROOMS \$3  
CAMELIZED SPANISH ONIONS \$3  
MUSHROOMS & ONIONS \$3  
RAW TOMATO & ONION IN HOUSE STEAK SAUCE \$3

## SEAFOOD ADDITIONS

### BACON WRAPPED SCALLOPS

Pan Seared Bacon Wrapped Scallops served with Creamy Marsala Sauce. \$9

### GARLIC SAUTÉED SHRIMP

Jumbo White Shrimp sautéed in a Garlic Scampi Sauce. \$7

### LUMP CRAB CAKE

Lump Crab Cake served with a side of Remoluade Sauce. \$9

### BUTTERMILK FRIED SHRIMP

Large Buttermilk Fried Shrimp served with Cocktail Sauce. \$7

### JUMBO CHILLED SHRIMP

Chilled Jumbo White Shrimp served with Cocktail Sauce \$8

### SIMPLY GRILLED SALMON

Grilled Salmon topped with a housemade Lemon Butter Sauce \$10

# MILLHOUSE STEAKS

*We specialize in custom aged Midwestern Beef. Using extremely high temperatures, we make it just the way you like it to lock in that delicious Corn Fed Beef Flavor.*

## FILET MIGNON\*

Our Extended Aging Process and Extra Trimming Brings Out This Tender Steak's Exquisite Flavor, as it Deepens its Color and Enhances its Buttery Texture.

7oz \$17 9oz \$21

## RIBEYE\*



Our Hand Cut Midwestern Angus Ribeye is Recognized for the Marbling that Runs Throughout the Steak, Which Melts During the Broiling Process.

16 oz \$20

## CAJUN RIBEYE\*

Cajun Crusted Version of our Tender Hand Cut Midwestern Angus Ribeye.

16 oz \$21

## BONE-IN RIBEYE\*



A Giant Bone-In Version of our Signature Ribeye. This Midwestern Angus Cowboy Cut has Rich Marbling that Slowly Melts Throughout the Broiling Process.

24 oz \$25

## PRIME RIB\*

Rib Loin Encrusted in the Finest Seasonings and Cooked Daily in House. Served in its Own Juices with House Horseradish Sauce and Au Jus .

12 oz \$18 16oz \$21

## NY STRIP\*

Cut from the Heart of a 35 Day Aged Black Angus Strip Loin. It Has a Robust Flavor and an Even Texture that Satisfies the True Steak Connoisseur!

14 oz \$21

## SIRLOIN\*

A juicy 30 Day Aged, Baseball Sirloin, Cut straight from the Center of the Loin.

8 oz \$11 12 oz \$14



Marks a Millhouse Favorite Item.

# APPETIZERS & LIGHT MEALS

## TRÉS QUESO DIP

Goat Cheese, Queso Blanco, Mozzarella and Jalapeños.  
Served with Warm Tortilla Chips for Dipping. \$6.95

## BUFFALO CHICKEN ROLL

Fine Diced Chicken, Tomatoes, Red Onions, Cream Cheese, Scallions and Mild Buffalo Sauce Stuffed in a Spiced Wrapper. Fried until Crisp and served with Gorgonzola Cream Sauce and Buffalo Bleu Cheese. \$9.85

## STUFFED MUSHROOMS

Flash Fried Mushrooms stuffed with Imported Parmesan and Cream Cheese filling served with House-made Marinara. \$8.85

## FRIED MOZZARELLA MARINARA

Fresh Whole Milk Mozzarella, Fried Crispy, Topped with Warm Marinara. Served over House Greens with Tomato Vinaigrette. \$7.95

## WINGS PARMIGIANO REGGIANO

Jumbo Baked Wings Lightly Fried with Imported Parmesan and Garlic Butter. Served with Gorgonzola Cream Sauce. \$9.95

## SLICED GORGONZOLA SIRLOIN\*

6 oz Pan Seared Aged Sirloin, Drizzled with Gorgonzola Cream Sauce, Fresh Garlic Sautéed Spinach. \$11.45

## MILLHOUSE NACHOS

Fresh Corn Tortillas, Queso Cheese, Cajun Red Beans, Sausage, Cheddar Cheese, Diced Tomatoes and Sour Cream. \$9.95

*Add Shredded Chicken \$2.95*

## BUFFALO STYLE WINGS

Baked, then Lightly Fried and Tossed in Mild or Hot Buffalo Sauce  
Served with Blue Cheese Dressing. \$9.95

## FRESH TOMATO MOZZARELLA

Layers of fresh Mozzarella, Sliced Tomatoes, Basil Pesto and Balsamic Reduction. \$8.85



Marks a Millhouse Favorite Item.

# APPETIZERS & LIGHT MEALS

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## FRIED CALAMARI ARRABIATTA

Sliced Thin and Fried in Our House Breeding with Hot Cherry Peppers, served with a Spicy Red Sauce on the side. \$9.95

## SEARED SAKU BLOCK TUNA\*



Sesame Crusted Rare Seared Saku Block Tuna Tataki, Wasabi Cream Sauce, Pickled Ginger, Soy Sauce and a Pickled Asian Slaw. \$10.45

## MUSSELS FRA DIAVALO



A Generous Portion of Steamed Prince Edward Island Black Mussels. Simmered in Chardonnay, Garlic and Very Spicy Red Sauce. \$9.85

## BACON WRAPPED SEA SCALLOPS

Seared Sea Scallops Wrapped in Apple Wood Bacon. Served with a Marsala Cream Sauce. \$9.95

## FRESH CRAB CAKE

Lump, Backfin and Claw, Shallots, Scallions and Lemon Zest. Homemade Tarragon Mayo, House Made Remoulade served on the side.

*1 Cake - \$9.95 2 Cakes - \$12.95*

## BUFFALO STYLE FRIED CALAMARI

Flash Fried Calamari with Hot Cherry Peppers, Tossed in Mild Buffalo Sauce. Served with Bleu Cheese Dressing. \$9.95

## THAI SHRIMP BLASTS

White Shrimp, Breaded and Fried. Finished in House Made Sweet & Spicy Thai Sauce with Fresh Scallions. Served over Asian Cole Slaw. \$9.85

## COZZE EN BURRO



A Generous Portion of Steamed Prince Edward Island Black Mussels. Simmered in White Wine, Fresh Garlic, Italian Seasonings and Butter. \$9.95

## JUMBO CHILLED SHRIMP

A true classic! Jumbo Chilled White Shrimp, served with House made cocktail sauce. \$9.95

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\* Consuming raw or undercooked meats may increase your risk of food-borne illness.

# ASIAN INSPIRED DISHES

## TRADITIONAL STIR-FRY

A large Variety of Fresh Asian Vegetables Simmered in a Cantonese Style Dark Sauce, with Hints of Tangy Pineapple and Soy. Served Over Rice Pilaf.

*Vegetable Stir-fry \$10.85    Shrimp Stir-fry \$15.75*  
*Chicken Stir-fry \$13.45    Beef Stir-fry \$15.75*

## FRESH LO MEIN

A large Variety of Fresh Asian Vegetables Simmered in a Cantonese Style Dark Sauce, with Hints of Tangy Pineapple and Soy. Served Over Noodles.

*Vegetable Lo Mein \$10.85    Shrimp Lo Mein \$15.75*  
*Chicken Lo Mein \$13.45    Beef Lo Mein \$15.75*

## HONEY ALMOND CHICKEN

Japanese Fried Chicken, Roasted Almonds, Mandarin Oranges, Tomatoes, Peppers, Onions and Snow Peas in a Sweet and Spicy Thai Sauce over Rice Pilaf. \$15.95

## SPICY FRIED KUNG PAO CHICKEN

Japanese Fried Chicken with Spicy Peppers, Scallions, Snow Peas and Tomatoes. Tossed and Simmered in a Sweet and Spicy Sauce over Rice Pilaf. \$15.95

# SALADS

## UNLIMITED SOUP, SALAD & BREAD

(Dine In Only) No Sharing.

Choice of Soup, Garden-Fresh Salad or Caesar Salad, and Warm Bread Served with Butter, Garlic & Italian Infused Oils. \$11.95

## BIG BLUE CHICKEN SALAD

Japanese Fried Chicken Breast tossed in a house-made Buffalo Sauce, Fresh Tomatoes, Onions and Gorgonzola Crumbles. Finished with a Buffalo Blue Dressing. Served over Fresh Garden Salad. \$10.85

## STEAK OR CHICKEN CAESAR

Fresh Chopped Romaine, Tossed in a Creamy Caesar Dressing, Topped with Shaved Parmesan Cheese, Diced Tomatoes and House-made Croûtons.

*Chicken \$11.95    Steak \$13.95*

## BROILED STEAK SALAD



Grilled to order Sirloin Steak, Mixed Greens, Bleu Cheese Crumbles, Roma Tomatoes, White Onions, and Blue Cheese Dressing. \$13.95

## NORWEGIAN SALMON SALAD

Norwegian Salmon, Mixed Greens, Mandarin Oranges, Diced Tomatoes, Sliced Almonds, Gorgonzola Cheese and Red Onions. With Strawberry Vinaigrette Dressing. \$14.45

*All of our Salad Dressings are made in house, from scratch.*

Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette, Tomato Vinaigrette, Strawberry Vinaigrette, Creamy Caesar.

# BURGERS & SANDWICHES

*All Burgers and Sandwiches are served with your choice of Steak Fries, Red Beans and Rice, or Salad.*

## SIRLOIN BURGER

Half Pound Sirloin Burger topped with Lettuce, Tomato, Red Onion and Pickles on a Toasted Brioche Bun. \$10.85

## BACON & CHEDDAR WAGYU BURGER

Half Pound Kobe Beef Burger, Smoked Apple-Wood Bacon topped with 2 Year Aged Cheddar Cheese, Dijonaise, and Sweet Tomato Jam with a Toasted Brioche Bun. \$11.95

## WAGYU BLACK & BLEU BURGER

Half Pound Kobe Beef Burger Topped with Gorgonzola Crumbles Black Truffle Butter and Garlic Aoili on a Toasted Brioche Bun \$12.85

## WAGYU PORTABELLA AND SWISS

Half pound Kobe Beef Burger topped with Grilled Portabella Mushrooms, Imported Swiss Cheese, and Garlic Aoili on a Brioche Bun. \$13.95

## GRILLED MEATLOAF SANDWICH

A Thick Slice of Our Homemade Grilled Meatloaf Smothered in Mushrooms and Onions, Topped with Melted Provolone Cheese, On a Toasted Brioche Bun. Served with Side of Cabernet Demi-Glace. \$9.95

## SOUTHWEST PHILLY BEEF

Sautéed Prime Rib Beef, Red Peppers, Caramelized Onions, and Portabella Mushrooms. Finished with Spicy Queso. \$12.95

## CHICKEN PROSCIUTTO SANDWICH

Fresh Grilled Chicken, Garlic Sautéed Mushrooms, Prosciutto Ham, Sun Dried Tomatoes, Alfredo Sauce and Melted Provolone served on a Toasted Brioche Bun. \$12.95

## BUFFALO CHICKEN SANDWICH

Breaded and Fried Chicken. Tossed in Mild Buffalo Sauce and Topped with Melted Provolone Cheese. Served With Side of Buffalo Blue Dressing on a Toasted Bun. \$10.95

## BLACKENED MAHI SANDWICH

Blackened Mahi Mahi topped with Remoluade, Lettuce, Tomato, Red Onion and Pickles on Toasted Brioche Bun. \$13.95.



Marks a Millhouse Favorite Item.

# CHEF SPECIALTIES

*Add a Fresh House Salad or Chopped Caesar Salad for \$3.89.*

*Add a Gorgonzola Wedge Salad for \$4.49.*

## CHICKEN DEMI

Juicy Seared All Natural Chicken Breast, Topped with Fresh Steamed Asparagus, Sautéed Garlic Mushrooms, Fresh Melted Mozzarella and sauced with Cabernet Demi Glace.

Served with Truffle Mashed Potatoes. \$16.85

## CHICKEN MARSALA



Chicken Medallions Sautéed with Portabella Mushrooms.

Flamed in Marsala and Finished with a Hint of Cream.

Served with House Mashed Potatoes & Seasonal Vegetables \$16.85

## SMOTHERED CHICKEN PROSCIUTTO

Grilled Chicken, Sautéed Mushrooms, Prosciutto Ham, Sun-Dried Tomatoes, Parmesan Cream Sauce, and Provolone Cheese. Served with Mashed Potatoes and Steamed Broccoli. \$16.45

## MILLHOUSE GRILLED MEATLOAF

Grilled Meatloaf, Caramelized Onions and Mushrooms, topped with Cabernet Demi-Glace Sauce. Served with Mashed Potatoes and Seasonal Vegetables. \$14.85

## PORK OSSO BUCCO

Succulent Braised Bone-In Pork, Cabernet Demi-Glace, Caramelized Onions and Sautéed Mushrooms, Served with Truffle Mashed Potatoes and Seasonal Vegetables. \$18.45

## CHICKEN SALTIMBOCCA

Lightly Breaded and Flash Fried Chicken Topped with Diced Prosciutto Ham, Sun Dried Tomatoes, and Portabella Mushrooms. Finished with Creamy Marsala Sauce.

Served Over Mashed Potatoes. \$16.45

## GORGONZOLA SIRLOIN \*



Thin Slices of Aged Pan Seared Sirloin, Fresh Garlic, Sautéed Spinach, House Mashed Potatoes and Award Winning Gorgonzola Cream Sauce. *12 oz. \$19.45*

## CENTER CUT PORK CHOPS

Two Juicy Grilled Center Cut Pork Chops Grilled to Order.

Served with Mashed Potatoes and Seasonal Vegetables. \$15.95

## WAYGU CHOP STEAK

Kobe Beef, Grilled and Smothered with Sautéed Mushrooms & Onions. Topped with Cabernet Demi-Glace Served with Mashed Potatoes and Seasonal Vegetables. 8 oz. \$14.95

## MILLHOUSE SIGNATURE RIBS

St. Louis Style Pork Ribs, Smoked and Grilled to Perfection with your choice of one of our House Made Barbecue Sauces.

**TRADITIONAL**

**WHISKEY BOURBON**

**MILLHOUSE 5**

*Half Rack \$16.45 Full Rack \$22.45*



Marks a Millhouse Favorite Item.



# FRESHLY PREPARED PASTAS

*Add a Fresh House Salad or Chopped Caesar Salad for \$3.89.*

*Add a Gorgonzola Wedge Salad for \$4.49.*

## **BAKED LASAGNA BOLOGNESE**

Multiple Layers of Bolognese, Ricotta Cheese, Parmesan, Marinara, and Lasagna Pasta.  
Served up with an extra dose of Marinara and Parmesan Cream Sauce. \$14.95

## **CHICKEN PICATTA**

Fresh Herb Marinated Chicken Sautéed in Garlic, Scallions, Lemon and Capers.  
De-glazed and Simmered in White Wine, Unsalted Butter and Chicken Broth.  
Served over Linguini Pasta. \$14.95

## **MILLHOUSE CHICKEN ALFREDO**

Fresh Grilled Chicken, Roma Tomatoes and Fresh Herbs. Parmesan Cream Sauce.  
Served Over Linguini Pasta. \$15.95

## **TUSCAN ITALIAN TRIO**

All Three Italian Classics Made from Scratch! Daily Baked Lasagna Bolognese ,  
Chicken Parmesan and Parmesan Cream Sauce Linguini. \$17.45

## **SPINACH FORMAGGI RAVIOLI**

Fresh Garlic Sautéed Spinach Paired with Stuffed Ricotta Ravioli.  
Simmered with a Tomato, Pesto and Parmesan Cream Sauce. \$13.45

## **CHICKEN PENNE ALA VODKA**



Sautéed Chicken, Fresh Tomatoes, Prosciutto Ham, Parmesan Romano and Onions  
Simmered in a Flavorful Tomato Cream Sauce Lightly Flamed in Vodka.  
Served Over Penne Pasta. \$15.85

## **CHICKEN PARMESAN**

A Large Breaded Chicken Breast Lightly Fried and Smothered in Italian Provolone.  
Baked over Linguini with Marinara and Parmesan Cream Sauce. \$16.45

## **PRIMAVERA**

Fresh Asparagus, Broccoli, Tomatoes, Snow Peas, Bell Peppers, Onions and Scallions.  
Sautéed with Fresh Herbs, Lemon, Butter, Garlic, Chicken Stock, and White Wine.  
Served Over Linguini Pasta. \$13.85

*Add Chicken for \$2.95   Add Shrimp \$6.25   Add Beef \$6.25*

## **MUSHROOM RAVIOLI**

Stuffed with Italian Ricotta Cheese. Baked with Portabella  
Mushrooms in a Creamy Marsala Wine Sauce. \$12.95

# FRESH SEAFOOD

*Add a Fresh House Salad or Chopped Caesar Salad for \$3.89.*

*Add a Gorgonzola Wedge Salad for \$4.49.*

## **BACON WRAPPED SEA SCALLOPS**

Pan Seared Scallops wrapped in Apple Wood Smoked Bacon, served with Marsala Cream Sauce, Rice Pilaf and Seasonal Vegetables. \$17.85

## **BUTTERMILK FRIED SHRIMP**

Freshly Battered Shrimp, Salted Steak Fries.  
Served with House Remoulade and Cocktail Sauce. \$15.95

## **MILLHOUSE CRAB CAKES**

Our Signature Recipe! Lump, Backfin and Claw meat, Shallots, Scallions and Lemon Zest, Homemade Tarragon Mayo. Served with Rice Pilaf, Seasonal Vegetables and topped with Lemon Butter and Fresh Lemons. Served with House-made Remoulade. \$16.95

## **CAJUN JAMBALAYA PASTA**

Sautéed Shrimp, Baby Scallops, Prince Edward Islands Black Mussels, White Fish, Smoked Sausage, Chicken, Tomatoes, Peppers, Onions, Creole Seasonings, served over choice of Linguini Pasta or Rice Pilaf. \$16.95

## **SEAFOOD CIOPPINO**



Our Most Popular Seafood Dish! A Collaboration of White Shrimp, Scallops, White Fish, and Prince Edward Island Black Mussels. Stewed in a Spicy Tomato Stock with Peppers, Onions, and Fresh Seasonings. Served over Linguini Pasta. \$16.95

## **SHRIMP ALFREDO**

Garlic Scampi Shrimp, Parmesan Cream Sauce, Topped with Diced Roma Tomatoes.  
Served over Linguini Pasta. \$16.95

## **SHRIMP PENNE ALA VODKA**



Sautéed Shrimp, Fresh Tomatoes, Prosciutto Ham, Parmesan Romano and Onions  
Simmered in a Flavorful Tomato Cream Sauce Lightly Flamed in Vodka.  
Served Over Penne Pasta. \$16.95

## **SEAFOOD LIMONE**

Herb Marinated Shrimp, Baby Scallops, Prince Edward Island Black Mussels, White Fish, Sun-dried Tomatoes and Roasted Garlic. De-glazed with White Wine, Butter and Lemon.  
Over Linguini Pasta. \$16.95

## **CAJUN SEAFOOD PASTA**

Cajun Sausage, Prince Edward Islands Black Mussels, Garlic Scampi Shrimp, Scallops, White Fish, Peppers and Onions, Tomatoes in a Cajun Cream Pasta Sauce served over Your Choice of Linguini or Rice Pilaf \$16.95

## **SHRIMP AND GRITS**

Sautéed Garlic Shrimp, Charred Smoked Sausage,  
Baked Cheddar Grit Pastry, Spicy Parmesan Cream Sauce, Tomato and  
Scallion Garnish and a side of Steamed Broccoli. \$16.95

# FRESH FISH

*Add a Fresh House Salad or Chopped Caesar Salad for \$3.89.*

*Add a Gorgonzola Wedge Salad for \$4.49.*

## **ALMOND ENCRUSTED MAHI MAHI**

Fresh Mahi Mahi, Encrusted in Roasted Almonds,  
Aged Balsamic Reduction, served with Rice Pilaf and Seasonal Vegetables. \$17.95

## **SOUTHERN FRIED FISH AND GRITS**

Lightly Fried White Fish, Charred Smoked Sausage,  
Baked Cheddar Grit Pastry, Spicy Parmesan Cream Sauce, Tomato and  
Scallion Garnish and a side of Steamed Broccoli. \$16.95

## **WHISKEY BOURBON SALMON**

Broiled and Glazed Norwegian Salmon.  
Whole Grain Mustard, Kentucky Bourbon, Soy and Brown Sugar.  
Served with Rice Pilaf and Seasonal Vegetables. \$17.85

## **SNAPPER AND SHRIMP CREOLE**

Cajun Broiled Snapper and Shrimp topped with Cajun Parmesan Cream Sauce.  
Served with Rice Pilaf and Seasonal Vegetables. \$21.95

## **PAN SEARED GROUPE**

Southern Red Grouper, Lightly Floured and Sautéed with a Sweet Tomato Jam.  
Served with Rice Pilaf, Seasonal Vegetables, and Remoulade Sauce \$18.85

## **SAKU BLOCK TUNA TATAKI\***

Sesame Crusted Rare Seared Saku Block Tuna Tataki, Wasabi Cream Sauce, Pickled Ginger,  
Soy Sauce and Pickled Asian Slaw. Served with Rice Pilaf and Seasonal Vegetables. \$18.45.

## **SAUTÉED RED SNAPPER**

Juicy Red Snapper lightly floured and sautéed in a House Lemon Garlic Wine Sauce With Capers.  
Served with Mashed Potatoes and Seasonal Vegetables. \$19.95

## **FISH AND CHIPS**

Mild White Fish, Breaded and Fried. Served with Crispy Fried Steak Fries with  
House Remoulade and Tartar Sauce for dipping. \$14.95

## **CAJUN BROILED GROUPE**

Southern Red Grouper broiled in House Cajun Seasoning and topped with Lemon Butter.  
Served with Rice Pilaf and Seasonal Vegetables. \$18.95

## **BROILED MAHI MAHI**

Fresh Mahi Mahi broiled to perfection and topped with a House Lemon Butter.  
Served with Rice Pilaf and Seasonal Vegetables. \$17.95



Marks a Millhouse Favorite Item.

# TRULY HOMEMADE DESSERTS

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Special Care is Taken with Our Dessert Process. We Understand How a Truly Homemade Dessert Creates Strong Emotions for Those Who Bake Them, Serve Them and Eat Them. The Millhouse Wants to Share These Emotions With all Those Around Us. So, Please Enjoy our Rare Find in the One Individual who Bakes All of Our Exquisite Desserts. She Truly Understands Our Passion for Quality. Enjoy!

## CRÈME ~ BRULE CHEESECAKE



Almost Indescribable! Mere Words Can't do it Justice, but We'll Try. First There's a Buttery Vanilla Wafer Crust, Then a Creamy Cheesecake. At Last, a Sugar Topping Broiled to Golden Caramel Perfection. \$6.95

## TIRAMISU

The Classic Italian Dessert! Our Tiramisu is a layered cake embedded with Espresso-soaked coffee cake and Mascarpone frosting. \$6.95

## PANNA COTTA

Panna Cotta is an Italian Dessert that literally means "Cooked Cream." It is a Gorgeous, Ivory-colored, Custard-like Pudding with a Nice Rich Flavor and Silky Smooth Texture. Drizzled with a Chocolate and Caramel Pecan Sauce. \$4.95

## CHOCOLATE OVERLOAD

Rich! It's the Perfect Dessert for the True Chocolate Lover. Moist Chocolate Cake with Layers of Dark Chocolate Icing. Garnished with White and Milk Chocolate Morsels. \$6.50

## TURTLE CHEESECAKE



Such a treat! Savory Cookie Crust Filled with Cream Cheesecake, Topped with Homemade Fudge Sauce, Topped with a Thick Caramel Pecan Sauce. \$6.95

## DAILY DESSERT

Daily Dessert Changes Based on Seasonality and Product Availability. Ask Your Server about Today's Special Dessert. Priced Accordingly.

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# BEVERAGES

Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Root Beer, Ginger Ale, Bottled Water, Lemonade, Iced Tea, Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Premium Sparkling and Still Water, Hot Tea, and Hot Coffee

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Marks a Millhouse Favorite Item.