

MILLHOUSE

More Than A

STEAKHOUSE

.....CATERING MENU.....

APPETIZERS

Serves 8-10.

STUFFED MUSHROOMS

Flash Fried Mushrooms stuffed with Imported Parmesan and Cream Cheese filling served with Housemade Marinara. \$33

BUFFALO CHICKEN ROLL

Fine Diced Chicken, Buffalo Cream Cheese, Tomatoes, Red Onions in a Crispy Egg Roll. Served with Buffalo Blue Cheese Dressing. \$20

MILLHOUSE WINGS

Baked, then Lightly Fried and Tossed in your choice of Homemade Hot Sauce, Mild Sauce, Whiskey Bourbon BBQ or Garlic Parmesan. \$33

JUMBO CHILLED SHRIMP

Jumbo Chilled White Shrimp served with Housemade Cocktail Sauce. (25 Shrimp) \$25

SOUPS & SALADS

Serves 8-10.

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Creamy House Caesar Dressing, Shaved Parmesan and Housemade Croûtons \$25

MARKET FRESH HOUSE SALAD

Fresh Market Greens, Diced Tomatoes, Sliced Cucumbers, Shredded Cheddar Cheese and Housemade Croûtons. \$22

CHICKEN & SAUSAGE GUMBO

Chicken, Smoked Sausage, Peppers, Onions, Creole Seasonings Simmered a Traditional New Orleans Style Gumbo served over Housemade Baked Rice Pilaf. \$25

SIGNATURE PASTAS

Serves 8-10.

CLASSIC LASAGNA BOLOGNESE

Multiple Layers of Bolognese, Ricotta Cheese, Parmesan, Marinara, and Lasagna Pasta. \$62

CHICKEN PICATTA

Garlic Sautéed Chicken, Scallions, Lemons and Capers de-glazed in White Wine, Butter and Chicken Broth. Served Over Linguini. \$66

CHICKEN ALFREDO PENNE

Fresh Grilled Chicken, Roma Tomatoes, Fresh Herbs tossed in a Parmesan Cream Sauce. Served over Penne Pasta. \$68

PASTA PRIMAVERA

Fresh Asparagus, Broccoli, Tomatoes, Snow Peas, Bell Peppers, Onions and Fresh Herbs tossed in a Lemon Butter White Wine Sauce. Served over Linguini. \$46

SHRIMP ALFREDO PENNE

Garlic Scampi Shrimp, Roma Tomatoes, Fresh Herbs tossed in a Parmesan Cream Sauce. Served over Penne Pasta. \$88

SEAFOOD CIOPINNO

Our Most Popular Seafood Dish! Garlic Sautéed Shrimp, Scallops, White Fish and Black Mussels stewed in a Spicy Tomato Stock with Peppers and Onions. Served Over Linguini. \$69

CAJUN SEAFOOD PASTA

Cajun Sausage, Black Mussels, Garlic Sautéed Shrimp, Scallops, White Fish, Peppers, Onions and Tomatoes in a Cajun Cream Sauce Served over Linguini. \$68

SEAFOOD LIMONE

Herb Marinated Shrimp, Baby Scallops, Black Mussels, White Fish, Sun Dried Tomatoes, and Roasted Garlic de-glazed in White Wine, Butter, and Lemon. Served over Linguini Pasta. \$69

ENTRÉES

Serves 8-10. Entrées are served with choice of two sides.

CHICKEN MARSALA

Chicken Medallions Sautéed with Portabella Mushrooms, Flamed in Marsala and Finished with a Hint of Cream. \$78

SMOTHERED CHICKEN PROSCIUTTO

Grilled Chicken Breast, Sautéed Mushrooms, Prosciutto Ham, Sun Dried Tomatoes, Parmesan Cream Sauce and Melted Provolone Cheese. \$86

CHICKEN SALTIMBOCCA

Lightly Breaded and Pan Seared Chicken topped with Diced Prosciutto Ham, Sun Dried Tomatoes, and Portabella Mushrooms Finished in a Creamy Marsala Sauce. \$70

CENTER CUT PORK CHOPS

House Seasoned Center Cut Pork Chops Grilled to Perfection. \$65

MILLHOUSE RIBS

St. Louis Style Ribs, Smoked and Grilled with your choice of one of our Homemade BBQ Sauces. Choose from *Traditional BBQ, Whiskey Bourbon, or Millhouse 5 Sauce*. \$70

CRAB CAKES

Our Signature Recipe! A blend of Lump, Backfin, and Claw Meat, Homemade Tarragon Mayo, Shallots, Scallions and Lemon Zest with House Seasonings. Lemon Butter, House Remoulade and Lemon Wedges served on the side. \$67

ALMOND ENCRUSTED MAHI

Fresh Mahi Mahi, Encrusted in Almond and drizzled with an Aged Balsamic Reduction. \$91

WHISKEY BOURBON SALMON

Broiled Salmon glazed with our Homemade Whiskey Bourbon Barbecue Sauce. \$84

FILET BEEF TIPS

Tender Filet Beef Tips grilled with Mushrooms and Onions covered in a Cabernet Cream Demi Glaze. \$89

SIDE DISHES

Serves 8-10.

HOMEMADE MASHED POTATOES \$22

BAKED RICE PILAF \$25

SEASONAL MARKET VEGETABLES \$23

FRESH BROCCOLI \$23

BLACK TRUFFLE MASHED POTATOES \$27

STEAMED ASPARAGUS \$27

DESSERTS

Serves 8-10.

CHOCOLATE CHIP COOKIES

Fresh Baked Chocolate Chip Cookies \$15

MINI CHEESECAKE

A mini version of our Signature Creme Brulee Cheesecake. Perfect for a lunch dessert. \$50

CHOCOLATE TORTE

A rich flour-less chocolate cake that would satisfy anyone's sweet tooth! \$50

BEVERAGES

Beverages are served by the Gallon. Cups, Lids, Straws and Ice are served upon request. \$5.99

SWEET TEA

UNSWEETENED TEA

LEMONADE

ARNOLD PALMER

CATERING DIRECTOR

KAYLA PERILLO

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24 Hour advance notice is recommended.

Delivery is available for orders of \$100 or more.

www.millhousesteakhouse.com