

APPETIZERS & LIGHT MEALS

HOMEMADE CHICKEN GUMBO



Chicken, Andouille Sausage, Peppers, Onions, Creole Seasonings, Vegetables and Rice. Simmered in a Traditional New Orleans Style House-made Gumbo. Bowl \$5.25

BAKED FRENCH ONION SOUP

Beef Broth, Caramelized Onions, Seasoned Croûtons, Melted Provolone Cheese. \$5.25

TRÉS QUESO DIP

Goat Cheese, Queso Blanco, Mozzarella and Jalapeños. Served with Warm Tortilla Chips for Dipping. \$5.95

FRIED MOZZARELLA

Whole Milk Mozzarella, Fried Crispy. Served with Warm Marinara. Served over House Greens with Tomato Vinaigrette. \$7.65

GORGONZOLA SIRLOIN*



6 oz. Pan Seared Aged Sirloin, Drizzled Gorgonzola Cream Sauce, and Fresh Garlic Sautéed Spinach. \$10.75

BUFFALO CHICKEN ROLLS

Chicken, Tomatoes, Onions, Cream Cheese, Scallions and Mild Buffalo Sauce in a Crispy Egg Roll. Fried and Served with Warm Gorgonzola Cream. \$8.45

MILLHOUSE LOADED FRIES

A Half Pound of Fries Loaded with Cheddar and Queso Cheeses, and Scallions. Served with Ranch Dressing for Dipping. \$8.25

FRESH TOMATO MOZZARELLA

Layers of Fresh Mozzarella, Sliced Tomatoes, Basil Pesto and Barrel-Aged Balsamic Reduction. \$7.85

BUFFALO STYLE WINGS

Jumbo Baked Wings Lightly Fried and Tossed in your choice of Mild or Hot Buffalo Sauce. \$10.95

WINGS PARMESAN

Jumbo Baked Wings Lightly Fried with Imported Parmesan and Garlic Butter. Served with Gorgonzola Cream Sauce. \$10.95



Denotes a Millhouse Favorite Item.

APPETIZERS & LIGHT MEALS

JUMBO STUFFED MUSHROOMS

Flash Fried Mushrooms, Stuffed with Seasoned Cream Cheese. Tossed in Parmesan Reggiano. Served Over House-made Marinara. \$7.85

FRIED CALAMARI TRIO

Sliced Thin and Fried in Our House Breading. Served with a Trio of Sauces. Spicy Arrabiatta, Buffalo Bleu, and Sweet Chili. \$8.95

GEORGIA SHRIMP & GRITS



Butter Poached Shrimp, Charred Andoullie Sausage, Baked Cheddar Grit Pastry, Seasoned Chardonnay Cream, Tomato and Scallion Garnish. \$9.85

MUSSELS FRA DIAVALO*

A Generous Portion of Steamed Black Mussels. Sautéed in Chardonnay, Garlic and Spicy Parmesan Red Sauce. \$8.85

SEARED SAKU BLOCK TUNA*

Sesame Crusted Rare Seared Saku Block Tuna Tataki, Wasabi Cream Sauce, Pickled Ginger, Soy Sauce and a Pickled Asian Slaw. \$9.95

COZZE EN BURRO*



A Generous Portion of Fresh and Plump Black Mussels. Sautéed in White Wine, Fresh Garlic, Italian Seasonings and Butter. \$8.85

JUMBO LUMP CRAB CAKE

Fresh Lump Crab, Shallots, Scallions and Lemon Zest.
House-made Tarragon Mayo. Served Over
Mixed Greens with House Remoulade. \$8.95

MILLHOUSE NACHOS

Fresh Corn Tortillas, Queso Cheese, Cajun Red Beans, Smoked Sausage Cheddar Cheese, Diced Tomatoes and Sour Cream. \$8.95

Add Chicken for \$2.95.

CHICKEN TENDERS

Five Hand-cut Chicken Tenders, Breaded and Fried to Perfection.
Tossed in your choice of sauce: *Plain, Mild, Hot, BBQ or Sweet Chili.* \$6.95.



Denotes a Millhouse Favorite Item.

ASIAN INSPIRED

TRADITIONAL STIR-FRY

Our Traditional Stir-fry is a Wok of Fresh Asian Vegetables, Peppers and Onions Finished with Soy, Scallions, Rice Wine, and Hint of Ginger. Served Over Rice.

Vegetable Stir-fry \$9.85 Shrimp Stir-fry \$14.75
Chicken Stir-fry \$12.45 Beef Stir-fry \$14.75

FRESH LO MEIN

A Large Variety of Fresh Asian Vegetables, Simmered in a Cantonese style Dark Sauce with Hints of Soy and Rice Vinegar.

Served Over Noodles.

Vegetable Lo Mein \$8.85 Shrimp Lo Mein \$14.75
Chicken Lo Mein \$11.45 Beef Lo Mein \$14.75

FLATBREAD PIZZAS

TOMATO BASIL MOZZARELLA

Basil Pesto, Fresh Mozzarella, Sliced Tomato, Parmesan Cream and Barrel-Aged Balsamic Reduction. \$8.95

CHICKEN GORGONZOLA*

Chicken, Gorgonzola Cream Sauce, Scallions, Diced Tomatoes and Barrel-Aged Balsamic Reduction. \$9.45

SALADS

DINNER HOUSE SALAD

Fresh Chopped Romaine and Iceberg Lettuce, Tossed with Diced Onion, Tomato and Cucumber. Topped with Shredded Cheddar Cheese. Choice of Dressing. \$5.95

Add Chicken for \$3.95 Add Steak for \$6.95 Add Salmon for \$7.95

DINNER CAESAR SALAD

Fresh Chopped Romaine, Tossed in a Creamy Caesar Dressing, Topped with Shaved Parmesan Cheese, Diced Tomatoes and House-made Croûtons. \$5.95

Add Chicken for \$3.95 Add Steak for \$6.95 Add Salmon for \$7.95

GORGONZOLA WEDGE

Diced Bacon, Blue Cheese Crumbles, Diced Tomatoes and House Gorgonzola Dressing. \$5.95

BIG BLUE CHICKEN SALAD*



Panko Breaded Fried Chicken, Fresh Tomatoes, Onions and Gorgonzola Crumbles. Finished with a Buffalo Blue Dressing. Served over House Greens. \$10.85

BURGERS & SANDWICHES

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

*Each Burger is also served with your choice of toppings:
Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard and Ketchup.*

THE ORIGINAL *

Traditional Half-Pound Beef Burger, Grilled to Order on a Toasted Bun. \$9.45

CHEESEBURGER*

Traditional Half-Pound Beef Burger, Grilled to Order on a
Toasted Bun topped with Mild Cheddar Cheese. \$9.95

BACON CHEESE BURGER*

Grilled Beef Burger with Applewood Smoked Bacon, and
Mild Cheddar Cheese, on a Toasted Bun. \$10.45

GORGONZOLA BLUE BURGER*



Topped with Gorgonzola Crumbles and Caramelized Onions. \$10.85

PORTABELLA & PROVOLONE BURGER*

Millhouse Half-Pound Beef Burger. Topped with Grilled Portabella,
and Provolone Cheese. \$10.85

MILLHOUSE BURGER*



Half-Pound Beef Burger, Topped with Sautéed Mushrooms,
Caramelized Onions, and Gorgonzola Cream Sauce. \$10.85

THE 'FIVE' BURGER*

Award Winning Millhouse 5 Sauce is Derived From the 5 Regions of BBQ!
Millhouse 5 Sauce, Sautéed Mushrooms and Caramelized Onions. \$10.45

SOUTHWEST STEAK PHILLY

Shaved Sirloin, Caramelized Onions, Portabella Mushrooms and
Red Peppers. Finished with Southwestern Jalapeño Queso. \$11.25

MEATLOAF SANDWICH

A Thick Slice of Our House-made Meatloaf, Smothered with Melted
Provolone Cheese. Served with a Side of Brown Sauce. \$9.85

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.. \$9.85

BLACKENED MAHI SANDWICH

Blackened Mahi Mahi topped with Remoulade, Lettuce, Red Onions, Pickles
and Tomato on a Toasted Bun. \$13.95.



Denotes a Millhouse Favorite Item.

CHEF SPECIALTIES

MILLHOUSE FRIED CHICKEN

Crispy Fried Chicken Breast Topped with Parmesan Cream Sauce.
Served with Mashed Potatoes and Seasonal Vegetables. \$11.95

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 . \$14.95

SMOTHERED CHICKEN PROSCIUTTO

Grilled Chicken, Garlic Sautéed Mushrooms, Prosciutto Ham,
Sun-Dried Tomatoes, Alfredo Sauce, and Provolone.
Served over Mashed Potatoes with Seasonal Vegetables. \$14.95

SPICY FRIED KUNG PAO CHICKEN

Flash Fried Chicken with Spicy Peppers, Scallions,
Snow Peas and Tomatoes. Tossed and Simmered in a
Sweet and Spicy Soy Sauce over Baked Rice. \$14.45

MILLHOUSE MEATLOAF

Grilled Meatloaf, Caramelized Onions and Mushrooms, topped with
Brown Sauce. Served with Mashed Potatoes and Vegetables. \$13.95

CHICKEN SALTIMBOCCA



Breaded and Fried Chicken Topped with Diced Prosciutto Ham,
Sun-Dried Tomatoes and Portabella Mushrooms. Finished with Warm
Sherry Wine Cream Sauce. Served over Mashed Potatoes. \$14.45

CHICKEN PICCATA

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. \$13.95

GRILLED CHICKEN FLORENTINE

Sautéed Chicken, Baby Spinach, Garlic and Spanish Onions. Tossed in a
Tomato, Pesto and Parmesan Cream Sauce. Served Over Penne Pasta. \$13.95

PRIMAVERA

Fresh Asparagus, Broccoli, Tomatoes, Bell Peppers, Onions and Scallions.
Sautéed with Fresh Herbs, Lemon, Butter, Garlic, and White Wine.
Served Over Parmesan Linguini Pasta. \$10.95

Add Chicken for \$3.95.



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FRESHLY PREPARED PASTAS

BAKED LASAGNA BOLOGNESE

Multiple Layers of Bolognese, Ricotta Cheese, Parmesan, Marinara, and Lasagna Pasta.
Served up with an extra dose of Marinara and Alfredo.

Full Portion \$12.95 *Half Portion* with Choice of Salad, Vegetable, Soup or Potato. \$10.95

MILLHOUSE CHICKEN ALFREDO

Fresh Grilled Chicken, Roma Tomatoes, Fresh Herbs in a Parmesan Alfredo Sauce.
Served over Linguini Pasta. \$13.95

TUSCAN ITALIAN TRIO

All Three Italian Classics Made from Scratch! Daily Baked Lasagna Bolognese,
Chicken Parmesan and Linguini Alfredo Pasta. \$14.95

SPINACH FORMAGGI RAVIOLI

Fresh Garlic Sautéed Spinach Paired with Stuffed Ricotta Ravioli.
Simmered with a Tomato, Pesto and Parmesan Cream Sauce. \$12.45

CHICKEN PENNE *ala* VODKA



Sautéed Chicken, Fresh Tomatoes, Prosciutto Ham, Parmesan and Pecorino Romano.
Simmered in a Flavorful Tomato Cream Sauce, Lightly Flamed in Vodka. \$13.95

CHICKEN PARMESAN

A Large Breaded Chicken Breast, Lightly Fried and Smothered in
Italian Provolone. Baked and Served over Pasta with
Marinara and Parmesan Cream Sauce. \$13.95

ENDLESS ITALIAN

(Dine In Only) Endless Soup or Salad and Choice of Pasta. No Sharing.

PASTA ARRABIATA

Roasted Tomato Sauce, Fresh Garlic, Peppers, Onions, Crushed Red Chili Flakes,
Herbs and Basil with Parmesan. Served over Linguini Noodles. \$11.45

PASTA ALFREDO

Parmesan Cream Sauce, Tomatoes, Fresh Herbs and a Hint of Garlic.
Served over Linguini Pasta. \$11.45

PASTA PICATTA A LA ROMA

Lemon, Butter Chardonnay, Capers and Italian Herb Sauce.
Served over Linguini Pasta. \$11.45.



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FRESH SEAFOOD

JUMBO LUMP 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. \$16.75

GEORGIAN SHRIMP & GRITS



White Shrimp, Charred Andouille Sausage, Baked Cheddar Grit Pastry, White Wine Cream Sauce, Tomatoes and Seasonal Vegetable. \$16.95

SEAFOOD JAMBALAYA

Sautéed Shrimp, Baby Scallops, Black Mussels, White Fish, Andouille Sausage, Chicken, Tomatoes, Peppers, Cajun Red Beans, Onions and Creole Seasoning. Served Over Baked Rice. \$16.95

SEAFOOD CIOPPINO PASTA*



A Combination of White Shrimp, Scallops, Black Mussels, and White Catfish. All Simmered in a Spicy Tomato & Parmesan Sauce with Peppers, Onions, and Fresh Seasonings. Served Over Linguini Pasta. \$16.95

CLASSIC SHRIMP ALFREDO*

Garlic Sautéed Shrimp, Parmesan Cream Sauce and Diced Roma Tomatoes. Served over Linguini Pasta. \$16.45

SHRIMP PENNE A LA VODKA*

Sautéed Shrimp, Fresh Tomatoes, Prosciutto Ham, Parmesan and Pecorino Romano. Simmered in a Flavorful Tomato Cream Sauce and Lightly Flamed in Vodka. \$16.45

SEAFOOD PICCATA*

White Shrimp, Baby Scallops, Black Mussels, White Fish, and Roasted Garlic. Sauced with White Wine, Butter, Lemon and Capers. Served Over Linguini Pasta. \$16.95

CAJUN SEAFOOD PASTA

Cajun Sausage, Black Mussels, Louisiana Shrimp, Scallops, White Fish, Cajun Red Beans, Peppers, & Onions in a Cajun Cream Sauce. Served Over Your Choice of Linguini or Baked Rice. \$16.95



Denotes a Millhouse Favorite Item.

FRESH SEAFOOD

BUTTERMILK FRIED SHRIMP

Freshly Battered Shrimp served with Salted Steak Fries,
House Remoulade and Cocktail Sauce.

Half lb. \$15.95 Full lb. \$19.95

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. \$16.95

FISH AND CHIPS

White Fish Lightly Fried to a Delicate and Crisp Texture. Served with Crispy Steak Fries, House-made Remoulade, and House-made Tarter Sauce. \$14.75

FRIED CRAB STUFFED FLOUNDER

Lightly Fried Flounder, Southern Crab Stuffing, House-made Remoulade, Baked Rice and Seasonal Vegetables. \$17.85

BLACKENED MAHI MAHI

Fresh Mahi Mahi over Baked Rice with Tomatoes and Shredded Cheese, Served with Seasonal Vegetables and Homemade Remoulade. \$16.95

WHISKEY BOURBON SALMON*



Norwegian Salmon Broiled and Glazed with Kentucky Bourbon, Soy and Brown Sugar Sauce. Served with Baked Rice and Seasonal Vegetables. \$16.85

ALMOND ENCRUSTED MAHI MAHI



Fresh Mahi Mahi, Encrusted in Roasted Almonds and Drizzled with an Aged Balsamic Reduction. Served with Baked Rice and Seasonal Vegetables. \$16.95

FISH & SHRIMP CREOLE

Spicy Pan Seared White Fish and White Shrimp topped with a Cajun Cream Sauce. Served over Baked Rice and Seasonal Vegetables. \$16.95

BLACKENED SALMON

Norwegian Salmon, Blackened in Cajun Seasonings, and House-made Remoulade. Served over Baked Rice Pilaf and Seasonal Vegetables. \$16.95



Denotes a Millhouse Favorite Item.

RIBS & CHOPS

Ribs & Chops served with Choice of Side and Soup or Salad.

TRADITIONAL BBQ RIBS

Sweet, Tangy, & Slightly Bold.

Half Rack \$16.45 Full Rack \$20.45

WHISKEY BOURBON RIBS



Bourbon, Pear, & Whole Grain Mustard. Sweet, Tart & Smooth.

Half Rack \$16.45 Full Rack \$20.45

MILLHOUSE 5 RIBS

Sauce Combines 5 Regions of BBQ. Hawaiian, Southwestern, St. Louis, Carolina & Southern. Lightly smoked, Mildly Spiced, Naturally Sweet & Slightly Rustic. One Sauce with Big Flavor!

Half Rack \$16.45 Full Rack \$20.45

PORK CHOPS

Two Juicy 8 oz. Grilled Center Cut Pork Chops. Served with Mashed Potatoes and Seasonal Vegetables. \$15.95

CHOP STEAK

Fresh Ground Beef, Grilled and Smothered with Mushrooms, Red Wine Brown Sauce & Sautéed Onions. 10 oz. \$13.45

STEAK SIDES

STEAK FRIES

BAKED POTATO

LOADED BAKED POTATO *Add \$1.5*

BAKED RICE PILAF

SPINACH - GARLIC OR CREAMED

TRUFFLE MASHED POTATOES

STEAMED BROCCOLI

HEARTY RED BEANS & RICE

SEASONAL VEGETABLES

ROASTED PARMESAN POTATOES

STEAMED ASPARAGUS *add \$1.00*

HOMEMADE MASHED POTATOES

STEAK ADDITIONS

SHRIMP SCAMPI 6.25

FRIED SHRIMP 6.25

CARAMELIZED ONIONS 2.95

SAUTÉED MUSHROOMS 2.95

MUSHROOMS & ONIONS 2.95



Denotes a Millhouse Favorite Item.

MILLHOUSE STEAKS

All Steaks are Served with Choice of Side and Soup or Salad.

FILET *

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

7 oz. \$21.75 9 oz. \$26.75

MILLHOUSE SIRLOIN*

A Juicy Custom Aged Sirloin

8 oz. \$15.75 12 oz. \$18.75

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

THE RIBEYE *

Our Hand Cut Ribeye is Recognized for the Marbling that Runs Through Out the Steak Which Melts During the Broiling Process.

16 oz. \$25.95

THE BONE-IN RIBEYE *

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

24 oz. \$29.95

CAJUN CRUSTED RIBEYE*

Our Hand-cut Ribeye, Encrusted in House Cajun Seasoning.

16 oz. \$26.95

NY STRIP*

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

14 oz \$23.95

STEAKS & SEAFOOD

FILET & SALMON

7 oz. Filet \$28.95

STEAK & SHRIMP SCAMPI

8 oz. Sirloin \$20.75 7 oz. Filet \$25.75

TRULY HOMEMADE DESSERTS

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.

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Root Beer, Ginger Ale, \$2.39
Bottled Water, Lemonade, Iced Tea, Squeezed Orange Juice,
Grapefruit Juice, Cranberry Juice, Pineapple Juice,
Premium Sparkling and Still Water, Hot Tea, and Hot Coffee



Denotes a Millhouse Favorite Item.