$2.97 * 24/7 DRINK SPECIALS

MARTINI’S
COSMOPOLITAN
SOUR APPLE
POMEGRANATE
DIRTY MARTINI

MARGARITAS
LIME
STRAWBERRY
RASPBERRY
BLUE CITRUS

COCKTAILS
HOUSE RUM
HOUSE TEQUILA
HOUSE VODKA
HOUSE WHISKEY & BOURBON
HOUSE GIN

DRAFT BEER
BUD LIGHT
MICHELOB ULTRA
YUENGLING
SHOCK TOP

HOUSE WINE
MERLOT
CABERNET
WHITE ZINFANDEL
CHARDONNAY

WEEKLY EVENTS

WEDNESDAYS
Sports Radio with 1010XL
Wine Down Wednesdays
$10 Off Bottles of Wine

TRIVIA NIGHT
Every Thursday!
Hosted by Trivia Nation.
Starts at 8pm.

LIVE MUSIC
Every Friday Night in the bar!
Music starts at 10 pm.

EARLY EATS
Available Monday - Friday from 4pm to 5:30pm.

WAGYU CHOP STEAK
Mashed Potatoes | Fresh Vegetables $14.95

GRILLED MEATLOAF
Mashed Potatoes | Fresh Vegetables $13.95

CHICKEN PARMESAN
Parmesan Cream | House Marinara $13.95

PETITE GORGONZOLA SIRLOIN
Mashed Potatoes | Garlic Spinach $13.95

FISH & CHIPS
Salted Steak Fries | House Remoulade $10.95
APPETIZERS & LIGHT MEALS

BUFFALO CHICKEN ROLL
Finely 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. $11.85

WINGS PARMIGIANO REGGIANO
Jumbo Baked Wings Lightly Fried with Imported Parmesan and Garlic Butter. Served with Gorgonzola Cream Sauce. $11.95

MILLHOUSE NACHOS
Fresh Corn Tortillas, Queso Cheese, Cajun Red Beans, Sausage, Cheddar Cheese, Diced Tomatoes and Sour Cream. $11.95
Add Shredded Chicken $2.95

STUFFED MUSHROOMS
Flash Fried Mushrooms stuffed with Imported Parmesan and Cream Cheese filling Served with House-made Marinara. $10.85

FRIED MOZZARELLA MARINARA
Fresh Whole Milk Mozzarella, Fried Crispy, Topped with Warm Marinara. Served over House Greens with Tomato Vinaigrette. $9.95

BUFFALO STYLE WINGS
Baked, then Lightly Fried and Tossed in Mild or Hot Buffalo Sauce Served with Blue Cheese Dressing. $11.95

FRESH TOMATO MOZZARELLA
Layers of Fresh Mozzarella, Sliced Tomatoes, Basil Pesto and Balsamic Reduction. $10.85

TRÉS QUESO DIP
Goat Cheese, Queso Blanco, Mozzarella and Jalapeños. Served with Warm Tortilla Chips for Dipping. $8.95
APPETIZERS & LIGHT MEALS

FRIED CALAMARI ARRABIATTA
Sliced Thin and Fried in Our House Breading, Served with a Spicy Red Sauce on the side. $10.95

SEARED SAKU BLOCK TUNA*
Sesame Crusted Rare Seared Saku Block Tuna Tataki, Wasabi Cream Sauce, Pickled Ginger, Soy Sauce and a Pickled Asian Slaw. $13.45

MUSSELS FRA DIAVALO
A Generous Portion of Steamed Prince Edward Island Black Mussels. Simmered in Chardonnay, Garlic and Very Spicy Red Sauce. $11.85

BACON WRAPPED SEA SCALLOPS
Seared Sea Scallops Wrapped in Apple Wood Bacon. Drizzled with House Lemon Butter Served with a Marsala Cream Sauce. $12.95

FRESH CRAB CAKE
Lump, Backfin and Claw, Scallions, Lemon Zest and House-made Aoili. Seared and Served with House Remoulade Sauce.
1 Cake - $9.95

BUFFALO STYLE FRIED CALAMARI
Flash Fried Calamari tossed in Mild Buffalo Sauce. Served with Bleu Cheese Dressing. $10.95

THAI SHRIMP BLASTS
White Shrimp, Breaded and Fried. Finished in House Made Sweet & Spicy Thai Sauce with Fresh Scallions. Served over Asian Cole Slaw. $10.85

COZZE EN BURRO
A Generous Portion of Steamed Prince Edward Island Black Mussels. Simmered in White Wine, Fresh Garlic, Italian Seasonings and Butter. $11.95

JUMBO CHILLED SHRIMP
A true classic! Jumbo Chilled White Shrimp, Served with House-made Cocktail Sauce. $11.95

* Consuming raw or undercooked meats may increase your risk of food-borne illness.
FRESH SALADS & SOUPS

ON THE LIGHTER SIDE

CLASSIC CAESAR SALAD
Crisp Romaine Lettuce, Creamy House Caesar Dressing, Shaved Parmesan & House Made Croûtons $4.89

GORGonzOLA WEDGE SALAD
A Crisp Wedge of Iceberg Lettuce, Crumbled Apple Wood Bacon, Diced Tomatoes, Gorgonzola Crumbles and Creamy Bleu Cheese Dressing, $6.49

MARKET FRESH HOUSE SALAD
Fresh Market Greens, Diced Tomatoes, Sliced Cucumbers, Shredded Cheddar Cheese and House-made Croûtons. $4.89

CHICKEN & SAUSAGE GUMBO
Chicken, Smoked Sausage, Peppers, Onions, Creole Seasonings & Rice Pilaf.
Cup $4.89 • Bowl $5.89

BAKED FRENCH ONION SOUP
Beef Broth, Caramelized Onions, Seasoned Croûtons & Melted Provolone Cheese.
Cup $4.89 • Bowl $5.89

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. $14.95

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. $12.85

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 $13.95       Steak $15.95

BROILED STEAK SALAD
Grilled to order Sir loin Steak, Mixed Greens, Bleu Cheese Crumbles, Roma Tomatoes, White Onions, and Bleu Cheese Dressing. $15.95

NORWEGIAN SALMON SALAD
Norwegian Salmon, Mixed Greens, Mandarin Oranges, Diced Tomatoes, Sliced Almonds, Gorgonzola Cheese and Red Onions. Served with Strawberry Vinaigrette Dressing. $17.45

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. $13.85

**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 on a Toasted Brioche Bun. $14.95

**WAGYU BLACK & BLEU BURGER**
Half Pound Kobe Beef Burger Topped with Gorgonzola Crumbles Black Truffle Butter and Garlic Aoli on a Toasted Brioche Bun $15.85

**WAGYU PORTABELLA AND SWISS**
Half Pound Kobe Beef Burger topped with Grilled Portabolla Mushrooms, Imported Swiss Cheese, and Garlic Aoli on a Brioche Bun. $15.95

**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. $12.95

**SOUTHWEST PHILLY BEEF**
Sautéed Prime Rib Beef, Red Peppers, Caramelized Onions, and Sauteed Mushrooms on a Toasted Roll. Finished with Spicy Queso. $14.95

**CHICKEN PROSCIUTTO SANDWICH**
Fresh Grilled Chicken, Garlic Sautéed Mushrooms, Prosciutto Ham, Sun Dried Tomatoes, Parmesan Cream and Melted Provolone Served on a Toasted Brioche Bun. $14.95

**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. $12.95

**BLACKENED MAHI SANDWICH**
CHEF SPECIALTIES

Add a Fresh House Salad or Chopped Caesar Salad for $4.89.
Add a Gorgonzola Wedge Salad for $6.49.

CHICKEN DEMI
Juicy Seared All Natural Chicken Breast, Topped with Fresh Grilled Asparagus, Sautéed Garlic Mushrooms, Fresh Melted Mozzarella and sauced with Cabernet Demi Glace. Served with Truffle Mashed Potatoes. $18.85

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 $18.85

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. $18.45

MILLHOUSE GRILLED MEATLOAF
Grilled Meatloaf, Caramelized Onions and Mushrooms, topped with Cabernet Demi-Glace Sauce. Served with Mashed Potatoes and Seasonal Vegetables. $17.85

GORGONZOLA SIRLOIN *
Thin Slices of Aged Pan Seared Sirloin, Fresh Garlic, Sautéed Spinach, House Mashed Potatoes and Award Winning Gorgonzola Cream Sauce.  
Petite 6oz $16.95  Large 12 oz. $21.45

WAYGU CHOP STEAK
Kobe Beef, Grilled and Smothered with Sautéed Mushrooms & Onions. Topped with Cabernet Demi-Glace, with Mashed Potatoes and Seasonal Vegetables. • 8 oz. $17.95

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. $18.45

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. $11.85
Add Chicken for $2.95  Add Shrimp $6.75  Add Beef $6.75

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. $11.85
Add Chicken for $2.95  Add Shrimp $6.75  Add Beef $6.75
**FRESHLY PREPARED PASTAS**

Add a Fresh House Salad or Chopped Caesar Salad for $4.89.
Add a Gorgonzola Wedge Salad for $6.49.

**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. $15.95

**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. $15.95

**MILLHOUSE CHICKEN ALFREDO**
Fresh Grilled Chicken, Roma Tomatoes and Fresh Herbs. Parmesan Cream Sauce. Served Over Linguini Pasta. $16.95

**TUSCAN ITALIAN TRIO**
All Three Italian Classics Made from Scratch! Daily Baked Lasagna Bolognese, Chicken Parmesan and Parmesan Cream Sauce Linguini. $18.45

**SPINACH FORMAGGI RAVIOLI**
Fresh Garlic Sautéed Spinach Paired with Stuffed Ricotta Ravioli. Simmered with a Tomato, Pesto and Parmesan Cream Sauce. $14.45

**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. $16.85

**CHICKEN PARMESAN**
A Large Breaded Chicken Breast Lightly Fried and Smothered in Italian Provolone. Baked over Linguini with Marinara and Parmesan Cream Sauce. $17.45

**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 $6.75  Add Beef $6.75

**MUSHROOM RAVIOLI**
Stuffed with Italian Ricotta Cheese, tossed with Portabella Mushrooms in a Creamy Marsala Wine Sauce. $13.95
Add a Fresh House Salad or Chopped Caesar Salad for $4.89.
Add a Gorgonzola Wedge Salad for $6.49.

**BACON WRAPPED SEA SCALLOPS**
Pan Seared Scallops Wrapped in Apple Wood Smoked Bacon, Served with Marsala Cream Sauce, Rice Pilaf and Seasonal Vegetables. $19.85

**BUTTERMILK FRIED SHRIMP**
Freshly Battered Shrimp, Salted Steak Fries. Served with House Remoulade and Cocktail Sauce. $17.95

**MILLHOUSE CRAB CAKES**
Lump, Backfin and Claw, Scallions, Lemon Zest and House-made Aoili. Seared and Served with House Remoulade Sauce, Rice Pilaf, Seasonal Vegetables and topped with Lemon Butter and Fresh Lemons. $18.95

**CAJUN JAMBALAYA PASTA**
Sautéed Shrimp, Baby Scallops, Prince Edward Islands Black Mussels, White Fish, Smoked Sausage, Chicken, Peppers, Onions, Creole Seasonings, in a Spicy Sauce. Served over choice of Linguini Pasta or Rice Pilaf. $18.95

**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. $18.95

**SHRIMP ALFREDO**
Garlic Scampi Shrimp, Parmesan Cream Sauce, Topped with Diced Roma Tomatoes. Served Over Linguini Pasta. $17.95

**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. $17.95

**SEAFOOD LIMONE**

**CAJUN SEAFOOD PASTA**
Cajun Sausage, Prince Edward Islands Black Mussels, Garlic Scampi Shrimp, Scallops, White Fish, Peppers & Onions, Cajun Red Beans, and Tomatoes in a Cajun Cream Pasta Sauce Served over Your Choice of Linguini or Rice Pilaf $18.95

**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. $17.95
FRESH FISH

Add a Fresh House Salad or Chopped Caesar Salad for $4.89.
Add a Gorgonzola Wedge Salad for $6.49.

ALMOND ENCRUSTED MAHI MAHI
Fresh Mahi Mahi, Encrusted in Roasted Almonds,
Aged Balsamic Reduction, Served with Rice Pilaf and Seasonal Vegetables. $21.95

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. $17.95

WHISKEY BOURBON SALMON
Broiled and Glazed Norwegian Salmon.
Whole Grain Mustard, Kentucky Bourbon, Soy and Brown Sugar.
Served with Rice Pilaf and Seasonal Vegetables. $20.75

SNAPPER AND SHRIMP CREOLE
Cajun Broiled Snapper and Shrimp topped with Cajun Parmesan Cream Sauce.
Served with Rice Pilaf and Seasonal Vegetables. $24.95

PAN SEARED GROUPER
Southern Red Grouper, Lightly Floured and Sautéed with a Sweet Tomato Jam.
Served with Rice Pilaf, Seasonal Vegetables, and Remoulade Sauce $21.85

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. $20.45

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. $23.45

FISH AND CHIPS
Mild White Fish, Breaded and Fried. Served with Crispy Fried Steak Fries with
House Remoulade and Tartar Sauce for dipping. $16.95

CAJUN BROILED GROUPER
Southern Red Grouper Broiled in House Cajun Seasoning and Topped with Lemon Butter.
Served with Rice Pilaf and Seasonal Vegetables. $21.95

BROILED MAHI MAHI
Fresh Mahi Mahi, Broiled to Perfection and Topped with a House Lemon Butter.
Served with Rice Pilaf and Seasonal Vegetables. $20.95
RIBS & CHOPS

TRADITIONAL BBQ RIBS
St. Louis Style Pork Ribs, Smothered with Sweet, Tangy, & Slightly Bold House-made Sauce. Served with Salted Steak Fries.
Half Rack $17.45  Full-Rack $25.45

WHISKEY BOURBON RIBS
St. Louis Style Pork Ribs, Smothered in a Bourbon & Whole Grain Mustard Glaze that is Sweet, Tart & Smooth. Served with Salted Steak Fries.
Half-Rack $17.45  Full-Rack $25.45

MILLHOUSE 5 RIBS
Sweet and Spicy Brown Mustard Sauce. Served with Salted Steak Fries.
Half-Rack $17.45  Full-Rack $25.45

PORK OSSO BUCCO
Succulent Braised Bone-In Pork, Cabernet Demi-Glace, Caramelized Onions and Sautéed Mushrooms, Served with Truffle Mashed Potatoes and Seasonal Vegetables. $21.45

CENTER CUT PORK CHOPS
Two Juicy Grilled Center Cut Pork Chops Grilled to Order. Served with Mashed Potatoes and Seasonal Vegetables. $17.95

FRESH SIDES
Salt Crust Baked Potato  Garlic Sautéed Spinach
Crispy Parmesan Potatoes  Seasonal Market Vegetables
Mashed Sweet Potatoes  Steamed Asparagus
Homemade Mashed Potatoes  Asian Vegetables
Salted Steak Fries  Fresh Broccoli
Cajun Red Beans & Rice  Truffle Mashed Potatoes
Baked Rice Pilaf  Garlic Sautéed Mushrooms
Creamed Spinach  Caramelized Onions

SEAFOOD ADDITIONS
BACON WRAPPED SCALLOPS $11
GARLIC SAUTÉED SHRIMP $9
LUMP CRAB CAKE $11
BUTTERMILK FRIED SHRIMP $9
JUMBO CHILLED SHRIMP $9
SIMPLY GRILLED SALMON $12
Millhouse Steaks Include:
Salad or Soup • Fresh Side • Steak Pairing

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 $27.95   9oz $31.95

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 $29.95

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 $32.45

PRIME RIB*
12 oz $24.95   16oz $27.45

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 $27.45

SIRLOIN*
A Juicy 30 Day Aged, Baseball Sirloin, Cut straight from the Center of the Loin.
8 oz $17.95   12 oz $22.25

Make any Steak Cajun Style for an Extra $1.00

STEAK PAIRINGS

- CABERNET DEMI GLACE
- HOUSE STEAK SAUCE
- GORGONZOLA CREAM SAUCE
- MUSHROOM MARSALA
- BLACK TRUFFLE BUTTER
- Sautéed Onions & Mushrooms

* Consuming raw or undercooked meats may increase your risk of food-borne illness.
Our Homemade Desserts are scratch made and are exclusive to the Millhouse. Please enjoy our rare find in the One Individual who bakes all of our Exquisite Desserts. She truly understands our passion for quality.

**CRÈME BRÛLÉE CHEESECAKE**
Buttery Vanilla Crust, Topped with a Creamy Cheesecake and a Broiled Sugar Topping.

*Dessert for One $5.75  Dessert for Two $7.95*

**CHOCOLATE OVERLOAD**
Layers of Moist Chocolate Cake and Dark Chocolate Icing, topped with Milk & White Chocolate Morsels. $7.95

**TURTLE CHEESECAKE**
Butter Vanilla Crust, Creamy Cheesecake, topped with Sugared Pecans, Caramel and Chocolate Sauce.

*Dessert for One $5.75  Dessert for Two $7.95*

**CARROT CAKE**
Moist Carrot Cake layered with Sweet Cream Cheese Frosting. $7.95

**TIRAMISU**
Layered Italian Creme and Espresso Soaked Coffee Cake. $6.95

**CHOCOLATE TORTE**
Flour-less Chocolate Torte topped with Chocolate Ganache. $6.75

**PANNA COTTA**
Creamy Italian Custard drizzled with Sugared Pecans, Caramel and Chocolate. $5.95

**DAILY DESSERT**
Daily Dessert Changes Based on Seasonality and Product Availability. Ask Your Server about Today’s Special Dessert.

**BEVERAGES**
Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Mellow Yellow, Ginger Ale, Pink Lemonade. $2.39
Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice $2.50
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea $2.39
Perrier Sparkling Water | Sole Still Water. $6.50