

Terrace Dinner

START

Chef's Daily Soup 8
Seasonal & Chef Inspired

Mill House Salad 10
Cucumber /Onions/ Cherry Tomatoes/ Aged Balsamic Vinaigrette
*****Trius Chardonnay Niagara*****

Yellow Fin Tuna Poke 15
Cherry Tomato/ Mandarin/ Green Onion/ Avocado/ Mint/ Coriander/ Cucumber/ Soy/ Toasted Sesame Seed
*****Trius Rosé/ St. David's Bench Vineyard Sauvignon Blanc*****

House Pickles and Charcuterie 20
Pickled Seasonal Vegetables/ Trio of Charcuterie/ Crostini/ Mustards
*****Alpine Valley NZ Sauvignon Blanc*****

Caprese Salad 15
Heirloom Tomatoes/ Fresh Mozzarella/ Aged Balsamic Vinegar Reduction/ Pesto/ Basil Cress
*****Gavi Gigi Rosso/ Sinopie Chianti*****

Beef Carpaccio 16
Micro Cress/ Truffle Oil/ Whipped Goat Cheese/ Toasted Walnut Crostini
*****Les Baronnes Sancerre*****

Jumbo Shrimp Cocktail Martini 19
Black Tiger Shrimp/ Cocktail Sauce/ Lemon/ Cucumber/ Shredded Iceberg
*****Kim Crawford Pinot Gris*****

Pickled Beets & Radish Salad 14
*Baby Arugula/ Baby Beets/ Radishes/ Herb Goat's Cheese Crème Fraiche
Olive & Sourdough Crumble/ Candied Pecans/ Niagara Ice Wine Vinaigrette*
****Red Stone Gewurztraminer*****

Caesar Salad 14
Romaine Hearts/ Parmeggiano Reggiano/ Anchovy Dressing/ Crisp Pancetta/ Herb Croutons
*****Beringer White Zinfandel*****

*****Suggested wine pairings additional charge*****

MAIN

Lobster Ravioli 29

*Ricotta Lobster Stuffed Pasta/ Plum Tomato/ Olives/ Rosé/ Extra Virgin Olive Oil/ Parmesan
McManis Chardonnay*

Crispy Mediterranean Sea Bass 33

*Lemon Butter/ Melted Leeks/ Sautéed Spinach/ Sesame Tuile/ Ricotta Herb Polenta/ Micro Cilantro/ Grilled Shrimp
St. David's Bench Vineyard Sauvignon Blanc*

Wild Mushroom Carnaroli Risotto 24

*Spinach/ Pinenuts/ Pecorino Cheese/ Roasted Vine Tomatoes/ Truffle Oil
G. Marquis Niagara Pinot Noir/ Mike Weir Chardonnay*

Provimi Veal Chop Milanese 40

*Herb Gnocchi/ Green Asparagus/ Saffron Aioli/ Lemon/ Parsley/ Capers
Chianti Ruffino Tuscany*

Wild Boar Shoulder Roast 30

*Dark Beer Demi-Glace/ Wild Boar Sausage/ Apple Sauerkraut/ Spätzle/ Beet Relish
Inniskillin Niagara Pinot Noir/ Reserve Perrin Cotes du Rhone*

Grilled Berkshire Pork Chop 33

*Smoked New Potatoes/ Green Asparagus/ Mustard Caraway Jus/ Bacon Aioli
Mendoza Terra Rosa Malbec*

Spring Lamb Loin Armagnac 40

*Armagnac Reduction/ Moroccan Green Beans/ Cassoulet/ Eggplant/ Mint Béarnaise
Domaine Magellan Pinot Noir Languedoc*

Confit of Duck Leg 30

*Sangiovese Barley & Carnaroli Risotto/ Wilted Rapini/ Heirloom Carrot Batonnet
Batasuolo Barolo Italy*

8oz AAA Filet of Beef 39

9oz AAA NY Striploin 36

10oz AAA Rib-Eye Steak 38

All of our Old Mill beef cuts are accompanied with:

Cabernet Reduction/ Wild Mushroom Ragout/ Potato Purée/ Bouquet of Vegetables.

****McManis Cabernet Sauvignon/ Mike Weir Niagara Cabernet Merlot/ Ironstone Zinfandel California****

SIDES 8 each

Potatoes Purée

Bouquet of Vegetables

Hand Cut Fries with Mill House Ketchup

Sweet Potato Fries with Chipotle Aioli

Prices do not include taxes and gratuities

 = Gluten Free 04/14/16

****Suggested wine pairings additional charge****