

# ENTERTIANMENT MENU

## Appetizers

### CHEF'S DAILY SOUP

*Seasonal & Chef Inspired*

9

### MILL HOUSE HERITAGE BLEND SALAD

*Cucumber / Onions / Cherry Tomatoes / Aged Balsamic Vinaigrette*

10

### HOME SMITH CAESAR SALAD

*Chopped Romaine Hearts / Focaccia Croutons / Shaved Parmesan Cheese / Lemon /  
Traditional Caesar Dressing*

15

### JUMBO SHRIMP COCKTAIL

*Black Tiger Shrimp / House Cocktail Sauce / Lemon / Cucumber / Shredded Iceberg*

19

### PAN FRIED BREADED BRAISED BEEF RAVIOLI

*Ravioli Coated with Buttermilk and Bread Crumbs / Arugula Salsa Verde / Grana Padano /  
Young Greens / Béchamel*

19

## Entrées

### PRIME RIB

*9 oz Prime Rib Roast / Barolo Batasiolo Glace De Viande / Roasted Garlic Mashed Potatoes /  
Seasonal Vegetables*

39

### PAN ROASTED STUFFED CHICKEN SUPREME

*Roasted Mushrooms, Onions and Goat Cheese Stuffed Chicken Supreme / Makers Mark Bourbon  
Sweet and Smokey Glace De Viande / Roasted Garlic Mashed Potatoes / Seasonal Vegetables*

28

### PAN SEARED SALMON WITH TRUFFLE MIXED FOREST MUSHROOM RISOTTO

*7 oz Atlantic Salmon / Citrus Vinaigrette / Arborio Rice / Mixed Mushrooms / White Truffle Essence / Chives*

29

### TRUFFLE MIXED FOREST MUSHROOM RISOTTO (ENTRÉE PORTION)

*Arborio Rice / Mixed Mushrooms / White Truffle Essence / Chives*

24

## Desserts

### MILL HOUSE CHEESECAKE

*With Field Berry Compote & Anglaise Sauce*

11

### TRIPLE CHOCOLATE THUNDER CAKE

*Layered with Layered Dulce De Leche*

12

### SEASONAL FRESH FRUIT BOWL

9