

ENTERTAINMENT 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

with Layered Dulce De Leche

12

SEASONAL FRESH FRUIT BOWL

9