

ENTERTAINMENT MENU

Appetizers

CHEF'S DAILY SOUP \$9

Seasonal & Chef Inspired

MILL HOUSE HERITAGE BLEND \$11

Cucumber / Onions / Cherry Tomatoes / Aged Balsamic Vinaigrette

CAESAR \$16

*Crisp Romaine Heart Leaves / EVOO Fried Croutons / Zesty Anchovy Aioli
Shaved Reggiano Cheese / Lemon / Pancetta Chips*

JUMBO SHRIMP COCKTAIL \$19

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

HEIRLOOM TOMATO ANTIPASTO \$18

*Medley of Marinated Heirloom Cherry Tomatoes / Whipped Truffle Goat Cheese
Grilled Crostini / Basil Leaves / Lump Fish Roe*

GRILLED CALAMARI PROVENCAL \$19

*Grilled Marinated Squid / Provencal Olive Ratatouille / Browned Butter
Grilled Crostini*

Entrées

PRIME RIB \$41

*8 oz Prime Rib Roast / Chimmichurri / Oyster and Morel Mushroom Ragout
Roasted Fingerling Potatoes Seasonal Vegetables*

PROSCIUTTO WRAPPED CHICKEN SUPREME \$28

*Prosciutto Chicken Supreme / Sun-dried Tomato Rosemary Pesto
Tuxedo Orzo Pasta / Seasonal Vegetables*

SEARED MEDITERRANEAN SEA BASS AU PISTOU \$29

*Pan Seared Mediterranean Sea Bass / Summer Vegetable Pistou
Chevre Noir / Red Pepper Relish*

BUTTERNUT SQUASH AND TOASTED PINE NUT RISOTTO \$24

*Arborio Rice / Toasted Pine Nuts / White Truffle Essence / Butternut Squash
Pecorino Cheese / Green Asparagus*

Desserts

MILL HOUSE CHEESECAKE \$11

With Field Berry Compote & Crème Anglaise

TURTLE CHOCOLATE BROWNIE AND SOUR CHERRY MOUSSE \$12

SEASONAL FRESH FRUIT BOWL \$9

Prices Do Not Include Tax & Gratuity