

Seafood

Entrées served with your choice of Mill Race Inn Tossed Salad, Caesar Salad or cup of our Soup du Jour, and Fresh Baked Bread

Our Signature Pecan Encrusted Walleye Pike

With delicate angel hair pasta, fresh asparagus spears and our rich lobster cream sauce 22.95

Orange Roughy Amandine

Broiled or sautéed with a lemon butter sauce, wild rice blend and fresh vegetable medley 21.95

Grilled Fresh Atlantic Salmon

Dill hollandaise sauce, wild rice blend and fresh vegetable medley 22.95

Broiled Fresh Fillet of Lake Superior Whitefish

The king of freshwater fish, with homemade mashed potatoes and fresh vegetable medley 19.95

Scallops and Shrimp De Jonghe

Scallops and shrimp served with wild rice blend and fresh vegetable medley 25.95

Crispy Coconut Shrimp

Jumbo gulf shrimp, coconut battered and fried golden brown, with a sweet and sour cherry dipping sauce, wild rice blend and fresh vegetable medley 21.95

Grilled Ahi Steak

Fresh hawaiian tuna served medium rare with a citrus lime butter, sided with wild rice blend and fresh vegetable medley 22.95

Sautéed Sea Scallops

Tender and sweet with imported herb butter, wild rice blend and fresh vegetable medley 22.95

Homemade Crab Cakes

On angel hair pasta with a rich lobster cream sauce, sided with fresh asparagus 19.95

Broiled Dover Sole

Boned tableside, butter sauce almondine, wild rice blend and fresh vegetable medley - Market Price

Twin Lobster Tails

Two sweet, tender tails broiled to perfection, served with warm drawn butter, stuffed potato and fresh vegetable medley (cannot be split) - Market Price, Single Tail - Market Price

Land and Sea

A grilled filet of beef tenderloin paired with a broiled cold water lobster tail, accompanied by a stuffed potato and fresh vegetable medley (cannot be split) - Market Price

Sandwiches

Available Sunday through Thursday - Served with your choice of homemade potato chips or french fries

Grilled Reuben

Slow roasted, very lean and thinly sliced corned beef with sauerkraut and swiss cheese on rye bread with homemade thousand island dressing on the side 11.95

White House Special

Slow roasted sliced turkey breast, white mushroom sauce and melted cheddar cheese on lightly toasted white bread, served open faced on a sizzling platter 11.95

Roasted French Dip au Jus

*Thinly sliced roast beef piled high on fresh baked french roll 10.95
Stuffed with peppers, onions and mozzarella 12.95*

Blacksmith Burger

*Grilled as you like it with your choice of swiss, cheddar, mozzarella or american cheese 8.95
Add sautéed onions, mushrooms or bleu cheese 1.00 each
Add bacon and avocado 3.00*

Baja Chicken Sandwich

Grilled chicken breast, sliced avocado, red onion, sprouts and pesto mayo on fresh baked hearty grain bread 13.95

Sharing charge \$4.95 per person. Gratuity added to parties of 6 or more.

Appetizers

Saganaki Cheese

Pan-seared greek cheese, flambéed tableside, served with fresh baked bread and lemon juice...OPA! 6.95

Shrimp Cocktail

Served with our own creole cocktail sauce 9.95

Shrimp de Jonghe

Sautéed gulf shrimp with shallots, deglazed with sherry, baked with de jonghe butter 11.95

Asparagus Quesadilla

Two grilled flour tortillas filled with red onion and fresh blanched asparagus, diced tomato and cilantro garni, sided with cumin sour cream 7.95

Baked Mushroom Caps

Stuffed with spinach, onion and bacon, then drizzled with béarnaise sauce 8.95

French Brie

En croute with assorted fruit preserves, fresh berries 8.95

North Atlantic Smoked Salmon

With cucumber, red onion, hard boiled egg, capers 10.95

Oysters Rockefeller

A half dozen stuffed with rockefeller dressing, baked and ladled with béarnaise sauce 12.95

Crispy Coconut Duck Strips

Tender breast of duck, battered and fried golden brown, sweet and sour cherry dipping sauce and Asian-inspired coleslaw 9.95

Escargots

Marinated in white wine and baked in de jonghe butter, with bread points 8.95

Grecian Calamari

Lightly breaded, then sautéed with olive oil, garlic, oregano and fresh lemon juice 9.95

Crab Cake

Served with fresh lemon and herb mayonnaise 8.95

Appetizer Tray

Tasty treats for your whole group! Choose six of our appetizers, enough for 6-8 people 59.95

Soups and Salads

Soup du Jour or French Onion Soup

Special soups created daily: Bowl 4.00 Cup 3.00

Bowl of Baked French Onion Soup

Bowl of homemade french onion soup with sweet onions, beef broth, croutons and melted swiss cheese 5.00

Mill Race Inn Tossed Salad

Favorite lettuces and baby greens with carrots, red onion, cucumber, tomato and croutons 6.00

Caesar Salad

*Fresh romaine lettuce tossed in creamy Caesar dressing with grated parmesan and croutons 9.95
As a side salad 6.00 Add grilled strips of: Filet of beef tenderloin 16.95 Chicken breast 13.95 Salmon 14.95*

Spinach Salad

*Baby spinach, artichokes, tomatoes, almonds, hard boiled egg and bacon, hot bacon dressing on the side 9.95
As a side salad 6.00 With blackened chicken 13.95 With grilled shrimp 16.95*

Grecian Salad

Romaine lettuce, green onion, fresh dill, tomato wedge, imported herbs, feta cheese and anchovies tossed with virgin olive oil and red wine vinegar 10.95

Tomato Salad a la Charlie

Vine ripened tomato wedges, cucumber, green pepper, green and red onion, feta cheese, anchovies, imported herbs and kalamata olives, tossed with virgin olive oil and red wine vinegar 11.95

Dressing Choices

*Mill Race Inn vinaigrette, buttermilk cucumber ranch, sesame french, thousand island, honey dijon poppyseed, carb-free sweet roasted garlic and herb vinaigrette or tropical raspberry vinaigrette
Add 1.50 for creamy or crumbled bleu cheese*

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Steaks and Chops

Filet of Beef Tenderloin

*The utmost in tenderness. Topped with Mill Race Inn butter and deep-fried leeks, stuffed potato
and fresh vegetable medley 9 oz.- 29.95 Petite Filet 6 oz.- 25.95*

Filet of Beef Tenderloin au Poivre

*The classic flavor of cracked peppercorn and melted bleu cheese with a nest of deep-fried leeks, stuffed potato and
fresh vegetable medley 9 oz.- 30.95 Petite Filet 6 oz.- 26.95*

Grilled New York Strip

*Grilled to your specifications. Topped with Mill Race Inn butter,
with stuffed potato and fresh vegetable medley 29.95*

New York Strip au Poivre

*The classic flavor of cracked peppercorn and melted bleu cheese with a nest of deep-fried leeks,
stuffed potato and fresh vegetable medley 30.95*

Grecian New York Strip

Gently spiced with imported herbs, accompanied by grecian potatoes 30.95

Porterhouse Steak

*Perfect for a hearty appetite. 24 oz. grilled to your specifications with stuffed potato
and fresh vegetable medley 34.95*

Roast Prime Rib of Beef

*Pure tradition crusted with herbs and spices, slow roasted for optimum tenderness, stuffed potato
and fresh vegetable medley - 14 oz. 29.95, Petite Cut - 10 oz. 22.95*

Lamb Chops

French-cut with mint jelly, wild rice blend and fresh vegetable medley 39.95

Our Signature Grecian Lamb Chops

*Once prepared for the gods. Domestic french cut lamb chops gently spiced with imported herbs,
accompanied by grecian potatoes 40.95*

Pork Chops

Grilled center cut chops, sweet cinnamon sauce, vegetable medley, mashed sweet potatoes 22.95

Grecian Pork Chops

Gently spiced with imported herbs, accompanied by grecian potatoes 23.95

Veal

Veal Shiitake

*Sautéed medallions of veal with wild mushrooms, herbs, shallots, deglazed with sherry and
finished in creme, sided with wild rice blend and fresh vegetable medley 26.95*

Veal Piccante

*Medallions of veal sautéed in butter, lemon, fresh mushrooms and a touch of garlic
with wild rice blend and fresh vegetable medley 26.95*

Veal Dorothea

*Sautéed medallions of veal with two jumbo shrimp, two jumbo scallops, mushrooms, scallions, white wine, and a
touch of garlic, oven-baked with de jonghe butter. Served with wild rice blend and fresh vegetable medley 28.95*

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Poultry

Chicken Oscar

*Pan-seared boneless breast crowned with crab claw meat and asparagus spears, drizzled with béarnaise sauce,
served with wild rice blend 22.95*

Chicken Marsala

Sautéed breast of chicken and fresh mushrooms in a tasty marsala wine on a bed of fettuccine with fresh vegetable medley 17.95

Chicken Princessa

*Chicken breast tenders sautéed with mushrooms, capers and sun-dried tomatoes, deglazed with chablis, on a bed of
angel hair pasta, fresh vegetable medley 17.95*

Grecian Chicken

One half chicken gently spiced with imported herbs, accompanied by grecian potatoes 18.95

Chicken Novelle

Chicken tenders, fresh vegetables, pine nuts sautéed in olive oil tossed with Cajun cream sauce and fettuccini 17.95

Specialties

Pasta Primavera

*Fresh zucchini, broccoli, tri-colored peppers, baby spinach and mushrooms sautéed in olive oil, a touch of garlic and
imported herbs, tossed with bow tie pasta and garnished with fresh tomato and parmesan cheese 14.95
With chicken 19.95 With shrimp 23.95*

Goat Cheese, Broccoli and Mushroom Pasta

*Fresh broccoli and wild mushrooms sautéed in olive oil, butter, fresh garlic and imported herbs, tossed with bow tie
pasta and topped with crumbled goat cheese and walnuts 14.95*

Swedish Meatballs

In a sour cream sauce on black pepper fettuccine, topped with lingonberries 15.95

Tournedos de la Cassi

*Beef tenderloin medallion and two jumbo shrimp sautéed with imported herbs, a touch of garlic and bread crumbs,
deglazed with white wine, served with angel hair pasta and fresh vegetable medley 27.95*

Pan-Seared Breast of Duck a la Montmorency

*Prepared to your specifications. Served on a bed of wild rice blended with asparagus
and a sweet cherry basil sauce, topped with toasted almonds 22.95*

Roasted Loin of Pork

*Tender sliced pork topped with sautéed Granny Smith apples, raisins and pecans in a sweet cinnamon sauce,
served with mashed sweet potatoes and fresh vegetable medley 17.95*

Pork Tenderloin

Grilled with shiitake mushrooms and natural sauce, sided with wild rice blend and fresh vegetable medley 20.95

Pork Admiral

Sautéed pork tenderloin in olive oil with onions, bacon, fresh tomato and cream, served with mashed potatoes and broccoli 19.95

Philadelphia Pepper Steak

Sautéed strips of beef tenderloin with green peppers, mushrooms, onions and fresh tomatoes, served with wild rice blend 27.95

Slow Roasted Pot Roast

Tender slices with homemade mashed potatoes, sliced carrots, celery, pearl onions and gardenier gravy 18.95

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