

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

Steaks & Chops

Pork Chop

Grilled center cut pork chop with a sweet cinnamon sauce on the side, baby red potatoes and fresh vegetable medley 15.95

Grecian Pork Chop

Gently spiced with imported herbs, served with grecian potatoes 15.95

New York Strip Steak

Broiled to your specifications, served with boursin cheese, homemade mashed potatoes and fresh vegetable medley 20.95

Grecian New York Strip Steak

Gently spiced with imported herbs, served with grecian potatoes 21.95

Grilled Petite Filet of Beef Tenderloin

Topped with Mill Race Inn butter and charbroiled as you like it, served with baby red potatoes and fresh vegetable medley 21.95



Seafood

Our Signature Pecan Encrusted Walleye Pike

With angel hair pasta, fresh asparagus and our rich lobster cream sauce 16.95

Crispy Coconut Shrimp

Gulf shrimp coconut battered and fried golden brown, with a sweet and sour cherry dipping sauce, rice pilaf and fresh vegetable medley 16.95

Orange Roughy Amandine

Broiled or sautéed, with a lemon butter sauce, rice pilaf and fresh vegetable medley 16.95

Fresh Atlantic Salmon

Charbroiled and basted in Sweet Baby Ray's Barbecue Sauce, with mango, homemade mashed potatoes and fresh vegetable medley 16.95

Homemade Crab Cakes

On angel hair pasta with a rich lobster cream sauce, sided with fresh asparagus 15.95

Tilapia Chantilly

Sautéed with mushrooms, artichoke hearts, capers, sun dried tomatoes and scallions, deglazed with chablis. Served with angel hair pasta and fresh asparagus 14.95

Shrimp Scampi

Gulf shrimp sautéed in garlic butter, lemon juice, fresh tomatoes, shallots and parsley in a white wine sauce over angel hair pasta 16.95

Broiled Fresh Fillet of Lake Superior Whitefish

The king of freshwater fish. With homemade mashed potatoes and fresh vegetable medley 15.95

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

Appetizers

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

Appetizer Tray

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

Soups

Soup du Jour or French Onion

*Special soups created daily
Bowl 4.00 Cup 3.00*

Baked French Onion Soup

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

Salads

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*

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

Crab Avocado Salad

Avocado halves stuffed with fresh crab claw meat salad, topped with two jumbo shrimp on crisp greens 14.95

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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Sandwiches

Served with your choice of coleslaw, homemade potato chips or french fries

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

Albacore Tuna or Chicken Delight

Our famous creamy chicken or tuna salad, open faced topped with melted american cheese 9.95

Homemade Dill Chicken Salad or Sweet Tuna Salad with Raisins

On your choice of bread, with crispy green leaf lettuce and sliced tomato 9.95

Grilled Chicken Breast Sandwich

Lightly marinated, rich pesto mayonnaise and melted mozzarella 10.95

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

Grilled Prime Rib Sandwich

Open faced, topped with fresh mushroom and onion sauté on your choice of bread, au jus on the side 16.95

Pulled Pork Sandwich

Succulent roasted pork in our homemade gourmet barbecue sauce topped with fried leeks on a french roll 11.95

Open Faced Turkey and Asparagus

Fresh asparagus, red onion, sharp cheddar cheese and slow roasted turkey served on fresh baked hearty grain bread with sage dijon mayonnaise 11.95

Classic Club Sandwich

Staked with hickory-smoked turkey, bacon, crispy lettuce and sliced tomato on toasted white bread with mayonnaise 10.95

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 sauteed 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 mayonnaise on fresh baked hearty grain bread 13.95

Mill Race Inn Wrap

Ask about our wrap du jour - Market Price

Soup & Half Sandwich

Cup of soup du jour with one half sandwich: Reuben, Dill Chicken, Tuna Salad or Classic Club 8.95

Mill Race Inn Special Sandwich

Open faced with ham, turkey, swiss cheese, shredded lettuce and tomato on marbled rye, drizzled with homemade thousand island dressing 11.95



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Specialties

Roasted Loin of Pork

Tender sliced pork topped with sautéed Granny Smith apples, raisins and pecans in a sweet cinnamon sauce, served with fresh vegetable medley and baby red potatoes 14.95

Slow Roasted Breast of Turkey

Thinly sliced turkey breast with celery dressing, homemade mashed potatoes, fresh vegetable medley, topped with sage gravy, sided with cranberry relish 14.95

Mill Race Inn Quiche

Baked fresh daily with asparagus and swiss cheese, topped with basil cream cheese sauce, sided with fresh fruit 12.95

Swedish Meatballs

In a sour cream sauce on black pepper fettuccine, topped with lingonberries, served with fresh vegetable medley 12.95

Slow Roasted Pot Roast

Tender slices with homemade mashed potatoes, sliced carrots, celery, pearl onions and giardinier gravy 15.95

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 12.95
With chicken 15.95 With shrimp 17.95*



Poultry

Old Fashioned Chicken Shortcake

Sautéed chicken tenders with tri-colored bell peppers and mushrooms atop homemade buttermilk biscuits, smothered with supreme sauce 14.95

Chicken Sapporo

Chicken breast tenders sautéed with broccoli and portabella mushrooms tossed with tomato cream sauce and rigatoni 15.95

Chicken Mediterranean

Sautéed chicken tenders, broccoli, artichoke, roasted red peppers, black olives, deglazed with white wine and tossed with fettuccine 15.95

Chicken Oscar

Pan-seared boneless breast crowned with crab claw meat and asparagus spears, topped with béarnaise sauce, served with rice pilaf 17.95



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