



PRIX FIXE

CHOOSE 3 COURSES FOR \$42

\$6 supplement for filet

SOUP DU JOUR
add a salad of mixed greens

JUMBO SHRIMP COCKTAIL
five per order

KALE CAESAR SALAD
white anchovy & rosemary

BISTRO HOUSE SALAD
mesculin greens, cucumbers, tomatoes, carrots & tarragon vinaigrette

APPLE
apple, fennel, arugula, candied nuts, white wine honey vinaigrette

WARM BURATTA
arrabiatta sauce, toast points & basil

PAN SEARED CHICKEN PICCATA
lemon, capers, roasted potatoes, haricot vert & white wine

PAN SEARED SALMON
olive oil poached yukon gold potatoes, creamed spinach & honey mustard glaze

GRILLED FILET OF BEEF "DIANE"
garlic mashed potatoes, broccolini, roasted mushroom pan sauce

RIGATONI BOLOGNESE
house made meat sauce, carrots, sherry cream, parmesan & ricotta

GNOCCHI MELANZANA
ricotta gnocchi, roasted eggplant, fresh mozzarella & basil

A LA CARTE

STARTER

7
11

15

10

10

12

14

ENTREE

24

28

34

26

24

DESSERT

J. FOSTER'S RASPBERRY SORBET 8

CHOCOLATE GINGER TORTE 9

COFFEE CARDAMOM POT DE CREME 10

"BROKEN" FRUIT PASTRY 10

MRG
MILL RESTAURANT GROUP
CHEF JOE KEANE
EXECUTIVE CHEF STEVEN WOLF

Our seasonal menu changes regularly & all dishes are cooked to order. Please let your server know if you have any dietary restrictions.
*Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illness