



Soups and Salads

Mill French Onion Soup	\$6	
Cream of Crab	cup: \$5.50	bowl: \$7.50
Tomato bisque	cup: \$4	bowl: \$6

Cranberry Chicken Salad 12

Grilled chicken breast, dried cranberries, candied walnuts, bleu cheese and fresh salad greens tossed in our housemade cranberry vinaigrette

Garlic Steak Salad 13

Grilled beef tenderloin, garlic butter french fries, and parmesan cheese top a fresh green salad

Fresh Green Salad 7

Field greens, green leaf and romaine lettuce, red onion, tomatoes, carrots and housemade croutons

Classic Caesar 8

Romaine lettuce tossed in our housemade Caesar dressing with shaved parmesan cheese and housemade croutons

add to any salad:

- crispy or grilled chicken 3
- grilled jumbo shrimp 5
- grilled beef tenderloin 6

Appetizers

Mill Crab Dip 11

cream cheese, seasonings, sherry and crab topped with melted cheddar. Served with toasted baguette slices

Bacon Scallops 12

Four bacon wrapped skewered sea scallops over drizzled barbeque sauce

Bruschetta 5

Toasted baguette slices with fresh mozzarella, tomato, basil, garlic and balsamic glaze

Crispy Southwest Egg Rolls 9

pulled pork, black beans, onions, peppers, corn, cabbage and pepperjack cheese. Served with southwest dipping sauce

Smoked Salmon 9

House cured, served with dill sauce, capers, red onion and toasted baguette slices

Flat Breads:

- Margherita-tomato, provolone, pesto, marinara 9
- Rustic-bacon, mushrooms, asiago 9
- Crab-crab, mushrooms, cheddar, old bay 12



Entrees

Seafood Trio 27

Broiled haddock paired with a skewer of shrimp and scallops in a lemon butter sauce
Suggested Wine: Wairu River Sauvignon Blanc 34/BTL

Filet Mignon 27

8 ounce house cut filet mignon with choice of brandy cream sauce or sauteed mushrooms & onions.
Add a 4 ounce jumbo lump crabcake for an additional 15
Suggested Wine: Rodney Strong Cabernet Sauvignon 30/BTL

Grilled New York Strip 24

14 ounce New York Strip steak grilled and topped with housemade onion straws and served with our housemade steak sauce.
Add a 4 ounce jumbo lump crabcake for an additional 15
Suggested Wine: Indomita Grand Res Cabernet 28/BTL

Chicken Chesapeake 24

8 ounce pan seared chicken breast topped with crab imperial, broiled and finished with a sherry cream sauce
Suggested Wine: Rodney Strong Chalk Hill Chardonnay 37/BTL

Maryland Style Crabcakes 32

Two 4 ounce broiled jumbo lump crabcakes served with our own dill remoulade sauce
Suggested Wine: Entwine Pinot Grigio 29/BTL

Vegetable Chaos Pasta 18

Roasted zucchini, squash, red pepper, red onion, and portabella mushrooms in marinara sauce served over linguine pasta with shaved parmesan.
Served with a small side or caesar salad.
Suggested Wine: La Vielle Ferme 21/BTL

Veal Parmesan 27

Breaded veal cutlet with marinara and parmesan cheese over linguini.
Served with a small side of caesar salad.
Suggested wine: Parducci Petite Sirah 23/BTL

Petite Filet and Crabcake 30

4 ounce petite filet paired with a 4 ounce jumbo lump crabcake
Suggested wine: Erath Pinot Noir 41/BTL

Grilled Ribeye and Shrimp 34

14 ounce grilled house cut ribeye paired with 3 jumbo butterflied fried shrimp
Suggested wine: Gnarly Head Zinfandel 28/BTL

Blackened Salmon 24

Blackened salmon topped with a dijon cream sauce
Suggested wine: Kendall Jackson Vintners Reserve Chardonnay 30/BTL

All entrees except pasta served with our fresh vegetable and starch of the day.
Substitute a side Caesar or greens salad for an additional 2