

The Old Feed Mill : Dinner

GREAT BEGINNINGS

MILL STUFFED MUSHROOMS 9
Domestic button mushrooms stuffed with a unique blend of Wisconsin Swiss, cheddar, parmesan, blue and mozzarella cheeses.

CHEESE PIES 10
Fresh cheese curds beer battered in-house, deep fried, and served with our house made honey mustard sauce.

HAYSTACK ONIONS 9
Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried to a crispy crunch.

BACON WRAPPED WATER CHESTNUTS 9
Water chestnuts wrapped with hickory smoked bacon and roasted to perfection.

LEMON BRUSCHETTA 10
An in house favorite with a mixture of fresh chopped spinach, artichokes, and pecans rolled into shredded parmesan cheese with lemon zest, and baked on a toasted house made baguette.

PECAN CRUSTED BRIE 11
Brie cheese wedge, crusted with pecan and panko bread crumbs, served with a Cumberland sauce and fresh fruit.

SOUPS AND SALADS

SIDE GARDEN SALAD 4
SIDE CAESAR SALAD 4
SOUP OF THE DAY *Always homemade* CUP 4 BOWL 6

CLASSIC CAESAR 12
Crisp Romaine, tossed with Wisconsin parmesan, homemade garlic croutons and our house made classic Caesar dressing.
(Add Chicken for \$3.00)

VALENTINE'S WEEKEND SPECIALS

All Entrees served with choice of dinner salad or cup of soup and the Mill's homemade bread

Steak Oscar 36

Char grilled Filet Mignon topped with buttery crab meat, asparagus and Hollandaise sauce.
Served with twice baked potato and vegetable medley

Wisconsin Stuffed Chicken Breast 26

Seasoned Chicken Breast stuffed with Wisconsin dried cranberries, apples and smoked gouda cheese. Topped with a champagne sauce. Served with vegetable medley and rice pilaf.

Pecan Crusted Salmon 26

Delectable 8 oz. Atlantic salmon fillet rolled in pecans and sautéed golden brown. Served on Amaretto Butternut squash sauce with rice pilaf and vegetable medley.

Austrian Pork 25

Pork Loin Cutlets breaded and sautéed, topped with sweet crab meat and melted Swiss cheese. Smothered in a wild mushroom sauce and served over spaetzle with vegetable medley.

Shrimp De Jonghe Penne 26

Succulent jumbo shrimp are baked with pasta and a rich sauce of garlic, tomatoes and parmesan cheese. Sprinkled with bread crumbs with a touch of heat. Baked to perfection and served with a vegetable medley.

Smoker's Platter 25

House smoked barbeque chicken, beef brisket and Ribs. Served with corn bread, potato salad and baked beans.

Seafood Platter 40

A wonderful combination of crab stuffed shrimp, broiled lobster tail and succulent scallops in Bourbon sauce. Served with wild Rice pilaf and a vegetable medley.

Valentine's Day Friday Night Fish Fry 19
Beer Battered Walleye Pike, Perch and Cod
Served with Cole Slaw, American Fries and cornbread.
With stuffed shrimp \$29 With Lobster Tail \$39

Saturday Prime Rib 12 oz. 26 14 oz. 28
Slow roasted and carved to order. We offer two cuts to satisfy any appetite.
With stuffed shrimp \$38 With Lobster Tail \$45

THE MILL FAVORITES

FORK TENDER POT ROAST 20
Slow roasted 12oz beef, topped with a rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.

MILLER'S MEAT LOAF 20
Homemade Italian pork sausage spices up this traditional favorite, topped with mushroom gravy and our haystack onions. Served with garlic mashed potatoes and vegetable medley

ICELANDIC COD WITH SHRIMP 22
Icelandic Cod baked with shrimp, garlic butter, cheddar, mozzarella, and parmesan cheese. Served with garlic mashed potatoes and vegetable medley.

GRILLED PORK CHOP 23
Char Grilled 8 oz. bone in Pork chop. Served with garlic mashed potatoes and vegetable medley.

WALLEYE PIKE 23
Canadian Walleye filet, lightly dusted with in-house seasoned flour, pan seared, and topped with a lemon compound butter, served with wild rice pilaf and vegetable medley.

MUSHROOM STRUDEL 22
Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel, and vegetable medley

LEMON CAPER CHICKEN PICATA 22
Boneless chicken breast, lightly breaded, seasoned and sautéed. Served with a lemon caper beurre blanc sauce, wild rice pilaf and vegetable medley.

FILET MIGNON 32
Bacon wrapped 8 oz. USDA choice filet, grilled perfectly to temp. Served with garlic mashed potatoes and vegetable medley.

*Our bread is made with organic stone milled grain from Taliesin, ground fresh here at **The Mill***

**Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness.*