

The Old Feed Mill: Dinner



GREAT BEGINNINGS

MILL STUFFED MUSHROOMS

10

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

CHEESE PIES

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

LEMON BRUSCHETTA

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.

HAYSTACK ONIONS

Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried to

SOUPS AND SALADS

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

CLASSIC CAESAR

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

THE MILL FAVORITES

FORK TENDER POT ROAST

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

19

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

CHICKEN POT PIE

18

The Mill's version of a traditional favorite. Savory chicken, simmered in a rich creamy sauce with onions, celery, carrots, and peas, served in a toasted honey wheat bread boat with vegetable medley.

CAJUN PENNE PASTA

Pasta with chicken, andoulle sausage, and spinach with a mild spicy sauce.

BOURBON SMOKED PORK

Bourbon marinated and smoked pork loin, topped with an onion marmalade. Served with garlic mashed potatoes and vegetable medley

TOMATO BASIL SALMON

23

Sauteed 8 oz. salmon with cherry tomatoes and fresh basil sauce, boiled baby reds and seasonal mixed vegetables.

WALLEYE PIKE

22

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

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

BBQ CHICKEN

Half of chicken smoked in house and served with garlic mashed potatoes and vegetable medley.

BAKED MAC AND CHEESE

Award winning Wisconsin Swiss and sharp cheddar cheeses, melded with homemade garlic cream sauce, crusted and baked till golden and bubbly.



BBQ SMOKED CHICKEN AND RIBS

Served with coleslaw, baked beans and homemade potato salad.



THE LIGHTER SIDE

Served with a small garden salad

		e e e e e e e e e e e e e e e e e e e	
FORK TENDER POT ROAST	16	* MILL BURGER	13
MILLER'S MEAT LOAF	15	1/2 lb. grilled Burger with tomato, lettuce and onion, with choice of swiss, cheddar or provolone cheese. Served on a Kaiser Roll.	
MUSHROOM STRUDEL	15		
PULLED PORK SANDWICH	13		
Our house smoked pork served on a Kaiser Roll.		*Consuming raw or undercooked meats, poultry, seafood	

FRIDAY: FISH SPECIALS

Beer Battered Icelandic Cod (Additional pieces \$2.00) Baked Icelandic Cod

Sunday Brunch 10-2 Menu changes weekly

Our bread is made with organic stone milled grain from Taliesin, ground fresh here

and shellfish may increase your risk of food borne illness.

