

The Old Feed Mill

GREAT BEGINNINGS

MILL STUFFED MUSHROOMS 13
Domestic button mushrooms stuffed with a unique blend of Wisconsin Swiss, cheddar, parmesan, blue and mozzarella cheeses.

CHEESE PIES 12
Fresh cheese curds beer battered in-house, deep fried, and served with our house made honey mustard and ranch dressings.

BACON WRAPPED WATER CHESTNUTS 13
Water chestnuts wrapped with hickory smoked bacon and roasted to perfection. Served with our BBQ horseradish.

LEMON BRUSCHETTA 13
Fresh chopped spinach, artichokes, and toasted pecans rolled into shredded parmesan cheese with lemon zest, and baked on sliced toasted house made baguette.

HAYSTACK ONIONS 12
Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried.

BACON WRAPPED SHRIMP 16
Jumbo shrimp wrapped in thick cut bacon, dusted with our homemade mixture of brown sugar, chipotle and spices then cooked to perfection. Served with our chipotle mango salsa.

SOUPS AND SALADS

(For Salads Add- Chicken \$6, Salmon \$8, or Shrimp\$8)

SOUP OF THE DAY- Always Homemade/Ask your server
CUP 5 BOWL 8
SIDE GARDEN SALAD 5
SIDE CAESAR SALAD 6
CLASSIC CAESAR 15
Crisp Romaine, with homemade Caesar dressing, Wisconsin parmesan and homemade garlic croutons.

ORCHARD SALAD 15
Blended spring mix, sliced apple, Wisconsin blue cheese crumbles, dried cherries, walnuts and sweet potato chips. Served with a Honey Mustard dressing.

PEAR AND TOASTED WALNUT SALAD 15
Blended spring mix, pears, toasted walnuts and goat cheese. Served with Balsamic Vinaigrette dressing.

THE MILL FAVORITES

Served with choice of soup or salad and warm honey wheat bread

FORK TENDER POT ROAST 24
Slow roasted beef, topped with rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.

MILLER'S MEAT LOAF 23
Homemade Italian pork sausage spices up this traditional favorite! Topped with rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.

BRANDIED PEACH & APPLE PORK CHOP 23
Chargrilled bone in Pork Chop with brandied peach & apple sauce. Served with vegetable medley and garlic mashed potatoes.

* **PEPPERCORN SIRLOIN** 29
Sirloin Steak grilled to order and topped with a creamy Peppercorn Sauce. Served with vegetable medley and garlic mashed potatoes.

* **LEMON GARLIC BUTTER FLANK STEAK** 27
Flank Steak grilled to perfection and topped with homemade garlic lemon butter. Served with vegetable medley and garlic mashed potatoes.

CHICKEN POT PIE 19
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 flaky pastry crust.

SANDWICHES

Served with French Fries or Coleslaw

* **GRILLED MILL BURGER** 14
1/2 lb Burger with tomato, lettuce and onion, with choice of swiss, cheddar or american cheese. Served on a Toasted Kaiser Roll.

PULLED PORK SANDWICH 14
Our house smoked pork served on a toasted Kaiser Roll.

CHICKEN TENDER SANDWICH 14
Beer battered and breaded chicken breast tenderloins on a toasted Kaiser roll with lettuce tomato and mayonnaise.

CLASSIC REUBEN 14
Hot corned beef, sauerkraut, swiss cheese, and thousand island dressing. Served on grilled rye bread

SWEET CHILI SALMON 29
Grilled Atlantic Salmon filet coated with a Sweet Chili glaze and fresh minced peppers. Served with rice pilaf and vegetable medley.

WALLEYE PIKE 28
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.

LEMON CAPER CHICKEN PICCATA 24
Boneless chicken breast, lightly breaded, seasoned and sautéed. Served with a lemon caper beurre blanc sauce, wild rice pilaf and vegetable medley.

MUSHROOM STRUDEL 24
Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini béchamel, and vegetable medley.

CREAMY PARMESAN MAC AND CHEESE 18
Parmesan cheese melted with homemade garlic butter, heavy cream, chicken stock and sherry.
(Add- Pulled Pork \$4, Chicken \$6, Salmon \$8, or Shrimp \$8)

LEMON GARLIC BUTTER SHRIMP SCAMPI 22
Jumbo Shrimp cooked our homemade garlic lemon butter sauce. Served over angel hair pasta.

CHICKEN SCAMPI 20
Chicken sautéed with fresh garlic, red onions and bell peppers in a creamy scampi sauce. Served over angel hair pasta.

THE LIGHTER SIDE

Served with a garden salad

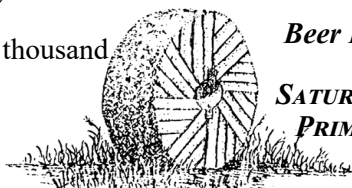
Mushroom Strudel 18
Tender Pot Roast 18
Miller's Meat Loaf 18

WEEKLY SPECIALS

FRIDAY: FISH SPECIALS
Beer Battered Icelandic Cod Or baked 18
(Additional piece \$4.00)

Beer Battered Walleye 20
(Additional piece \$5.00)

SATURDAY:
PRIME RIB 12oz 33



Our bread is made with organic stone milled grain grown locally and ground fresh here at **The Mill!**

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



HOUSE WINE

Silver Gate- California	<u>Glass</u>	<u>Bottle</u>
White Zinfandel, Pinot Grigio, Chardonnay, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir	6.....	24

LOCAL WINERIES

Reisling, Botham Vineyards-Barneveld, WI.....	9.....	30
<i>Sweet...Mango...Honeysuckle</i>		
Prairie Fume, Wollershiem-Prairie Du Sac, WI.....	9.....	30
<i>Semi Dry...Pear...Lime</i>		

WHITE WINES

Moscato, Lost Angel-California.....	6.....	25
<i>Sweet...Honey...Peach</i>		
Pinot Grigio, Ruffino Lumina.....	8.....	32
<i>Dry...Melon...Round</i>		
Pinot Grigio, Trinity Oaks.....	7.....	28
Sauvignon Blanc, Kenwood-Sonoma, CA.....	8.....	32
<i>Melon...Tropical Fruit...Off-Dry</i>		
Sauvignon Blanc, Nobilo Vineyards-Marlborough, New Zealand.....	10.....	40
<i>Grapefruit...Crisp...Dry</i>		
Chardonnay, Kendall-Jackson-California.....	11.....	36
<i>#1 for 25 years...Oak...Vanilla</i>		

ROSE

Roquesant, France.....	7.5.....	24
<i>Strawberry...Citrus...Fresh...Crisp</i>		

RED WINES

Red Blend, Rare-Portugal	7.5.....	30
<i>Blackberry...Raspberry...Full-Bodied</i>		
Pinot Noir, Trinity Oaks-California.....	7.....	28
<i>Berry...Soft...Cola</i>		
Pinot Noir, A to Z Wineworks-Oregon.....	9.....	36
<i>Cherry...Blackberry...Plum</i>		
Merlot, Trinity Oaks-California.....	8.....	32
<i>Raspberry...Vanilla...Smooth</i>		
Malbec, Terrazas-Argentina.....	8.....	32
<i>Plum...Spice...Cocoa</i>		
Zinfandel, Terra d'Oro-California.....	9.....	36
<i>Complex...Black Fruit...Anise</i>		
Cabernet Sauvignon, Trinity Oaks-California.....	8.....	32
<i>Black Fruits...Good Balance...Spice</i>		
Seven Falls-Washington State.....	11.....	44
<i>Blackberry...Mocha...Full-Bodied</i>		

SPARKLING WINES

Moscato d'Asti, Cupcake- Piedmont, Italy.....	6.5.....	26
<i>Sweet...Apricot...Honey</i>		
Prosecco, Lunetta- Italy.....	7.....	28
<i>Dry...Apple...Lime</i>		

SANGRIA

Ed Hardy Red Sangria..Spain.....8

Ask if White Sangria is available

WHAT'S ON DRAFT? A diverse mix of breweries & flavor profiles.....4 /Mug 6/Pint 20/Pitcher

Lake Louie Brewing- Arena, 6 miles west
 Warped Speed (Scotch Ale-dark/full-bodied)
 Capital Brewery-Middleton, 17 miles east
 Maibock, Octoberfest, Winter Skal
 (Seasonal Rotation)

New Glarus Brewing Company- New Glarus-30 miles south
 Spotted Cow (Wisconsin Farmhouse Ale)
 Potosi Brewery Snake Hollow -Potosi 75 miles
 IPA

LOCAL BREWS BY THE BOTTLE.....5/Bottle

Lake Louie Brewing- Arena
 Kiss The Lips (IPA)
 Potosi
 Cave Ale

GOOD BREWS, BUT NOT FROM AROUND HERE5/Bottle

Corona

DOMESTIC BEERS.....4/Bottle

Coors Light Miller Lite Bud Light Busch Light Michelob Ultra Heineken 00(non-alcoholic)

MALTERNATIVES.....5/

Bottle Angry Orchard Crisp Apple (Hard Cider)
 White Claw.....5
 Raspberry, Lime, Mango or Black Cherry White
 Claw
 Car Bliss.....6
 Pineapple, Cranberry, Black Cherry, Margarita

FROM THE FOUNTAIN.....

Coke Products.....2
 Bottled Soda.....4
 Root Beer, Orange Crème, Blueberry, Black Cherry

