

Rediscover Romance... Valentine's Day
The Old Feed Mill

Appetizers

Mill Stuffed Mushrooms 15

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

Lemon Bruschetta 15

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

Brie and Raspberry Vol au Vent 16

Flaky puff pastries filled with brie cheese and paired with a sweet and tart raspberry sauce, fresh raspberries and a rosemary sprig.

Bacon Wrapped Water Chestnuts 15

Chef's Selections

*Served with choice of soup or salad and the Mill's homemade bread
Add two sauteed shrimp to any entrée for 10*

Prime Rib of beef 40

Slow roasted prime rib roast with a flavorful herb crust, carved to order.
Served with mashed potatoes and sauteed vegetables.

**Grilled New York Strip with
Cabernet Sauvignon demi glace 39**

A tender New York Strip complimented with melted Brie cheese and served with mashed potatoes and sauteed vegetables.

Brandied Peach and Apple Pork Chop 30

Chargrilled bone in Pork Chop with brandied peach and apple sauce.
Served with vegetable du jour and garlic mashed potatoes.

Sauteed Cherry Duck Breast 32

Served with a sundried cherry demi-glace over scalloped potatoes.

Lobster Ravioli with Seared Shrimp 35

Plump jumbo shrimp lightly sauteed and finished with a sherry wine cream sauce and fresh dill, served with Lobster ravioli.

Tomato Basil Salmon 31

Sauteed 8 oz. salmon with cherry tomatoes and fresh basil sauce, wild rice pilaf and vegetable medley.

Chicken Cordon Blue 30

Tender chicken breast stuffed with black forest ham and Swiss cheese, lightly breaded and fried and drizzled with a sage cream sauce. Served with mashed potatoes and sauteed vegetables.

Mushroom strudel 30

Portabello and button mushrooms, onions, roasted red pepper and arborio rice, wrapped in phyllo dough, and served with porcini bechamel, and sauteed vegetables.

Ask about tonight's dessert selections

Enjoy a glass of house wine \$5

