

# *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*

