



THE GIN MILL

Soup

SOUP DU JOUR

Cup 3, Bowl 5

LOBSTER BISQUE

Cold Water Tails, Cream, Mirepoix, Sherry

Cup 6, Bowl 12

VIDALIA ONION GRATINEE

Sweet Onion, Beef Jus, Sourdough Bread, Gruyere

Cup 4

APPETIZERS

DEVEILED EGGS 7

½ Dozen Chef's Selection

CAVIAR OF THE SOUTH 10

House Made Pimento Cheese, Crispy Flatbread

SMOKED DUCK BACON PIZZA 12

Feta Cheese, Mozzarella, Tart Cherries, Cilantro, Scallions, Mushrooms

ICE COLD SHRIMP COCKTAIL 13

Lemon, Parsley, Spicy Wasabi Cocktail Sauce

DIP WITH CHIPS 7

Bleu Cheese, Vidalia Onion, Horseradish

BRUSSEL SPROUTS AU CANARD 8

Butter, Pork Belly, Fried Duck Egg

BRUSCHETTA 9

Grilled Tuscan Bread, Tomato Basil, Asiago Salad

CRISPY POTATO SKINS 9

Cream Cheese, Cheddar, Scallions

SMALL PLATES

4oz DUCHESSE FILET 17

Bearnaise, Truffle Fries, Quail Egg

TEMPURA FRIED LOBSTER TAIL 16

Light Breading, Sauce Mornay

STREET TACO TRÉS 13

Spicy Beef Tenderloin, Cilantro, Onion, Sweet Pepper Verde

BIG BOWL OF P.E.I. MUSSELS 13

Butter, Garlic, Scallions, Cream, White Wine

KENTUCKY HOT & BROWN 12

Sliced Turkey, Applewood Bacon, Gruyere Cheese, Gravy, Sourdough

BEEF FILET STEAK TARTARE 18

Quail Egg, Fried Capers, Grain Mustard, Garlic Crostini, Cornichons

10oz MILL BURGER 15

Brioche, White Cheddar, Mushrooms, Mayonnaise, Fries

SALADS

SUMMER SPINACH SALAD

Strawberries, Gorgonzola, Pecans, Red Onion, Honey Vinaigrette 12

HOUSE SALAD

Asiago, Dried Cherries, Tomato, Red Onion, Egg, Garlic Toast Croutons 8

STEAK HOUSE COBB SALAD

Red Onion, Avocado, Gorgonzola, Chopped Egg, Smoked Bacon, Tomato 13

WEDGE SALAD

Bacon, Tomato, Red Onion, Gorgonzola, Duck Egg 10

HEIRLOOM TOMATO SALAD

Gorgonzola Crumbles, Red Onion, Fresh Basil, Ranch, Balsamic Vinegar 13

CAESAR SALAD

Romaine, Asiago, Lemon, Romano Pecorino, Anchovies, Croutons 8

FAVORITE SALAD TOPPINGS: Chicken Breast 4 | Beef Filet 7 | Grilled Shrimp (4) 7 | Salmon (4oz) 7

HOUSE MADE DRESSINGS: Bleu Cheese, Ranch, Honey Balsamic, French, Pomegranate, Caesar

ENTREES

SMOKEY GLAZED SALMON 20
Honey, Chili Adobo, Cilantro

CEDAR PLANKED PANKO CRUSTED CHILEAN SEA BASS 29
Lemon Beurre Blanc

PACIFIC HALIBUT 24
Garlic, Parmesan, Green Onion, Lemon

BROWN BUTTER SCALLOPS 24
Bacon Wrapped, Honey, Cilantro, Caramelized Pears, Cracked Pepper

JUMBO LUMP CRAB CAKES 24
Lump Crab, Trail Slaw, Cream Corn

STUFFED ITALIAN CHICKEN BREAST 25
Prosciutto, Provolone, Romano Cheese

CRISPY SKIN DUCK BREAST 26
Raspberries, Mango, Cilantro

CIDER BRINED DUROC PORK PORTERHOUSE 23
Maple, Pepper, Honey, Apples

WILD BOAR CHOPS 26
Mango Raspberry Chipotle Chutney, Brioche

CRAB STUFFED CHICKEN 24
Boursin Cheese, Lump Crab, Shiitake Mushrooms, Lemon Cream

BEEF BLACKSTONE 27
Brioche, Seasonal Mushrooms, Bordelaise Sauce

6oz COLORADO LAMB RIB CHOPS 29
Zinfandel Gravy, Grain Mustard, Parsley, Garlic

FILET OF BEEF
6oz 24 / 12oz 36

DELMONICO RIBEYE
12oz 24 / 16oz 31

NEW YORK STEAK
12oz 24 / 16oz 28

SURF & TURF
8oz FILET & 8oz LOBSTER TAIL 55

➤ STEAK ACCOMPANIMENTS

FROMAGE STYLE
Melted Gorgonzola, Sautéed Onions 3

DEBURGO STYLE
Melted Asiago Cheese, Garlic Scallion Butter 3

BORDELAISE STYLE
Red Wine, Mushrooms, Horseradish 3

➤ ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES. ADDITIONAL SIDE 4 ◀

SIDES

GRILLED ASPARAGUS
BRUSSEL SPROUTS
STEAMED BROCCOLI

HOUSE TRUFFLE FRIES
HOUSE SALAD
TWICE-BAKED POTATO *Add 2*

BAKED POTATO
MASHED POTATOES
CEASAR SALAD *Add 2*

Desserts 7

CHOCOLATE SPOON CAKE
Dark Chocolate Pudding

CRÈME BRULEE
Custard & Caramel Glaze

NEW YORK CHEESECAKE
With Cherries

LIMONCELLO MASCARPONE CAKE
Lemon Sponge Cake, Mascarpone Cream

MIXED BERRY BREAD PUDDING
Mixed Berries, Crème Anglaise

ADDITIONS TO YOUR ENTREE

JUMBO LUMP CRAB CAKE	8
GRILLED JUMBO SHRIMP	8
8OZ LOBSTER TAIL	20
SCALLOPS OSCAR	12
BLUE LUMP CRAB OSCAR	10

STEAK COOKING GUIDE:

RARE: Very Red, Cool Center

MEDIUM RARE: Warm, Red Center

MEDIUM: Pink Center

MEDIUM WELL: Slightly Pink Center

WELL DONE: Cooked Throughout, No Pink

Not Responsible for Medium Well and Well Done Steaks.