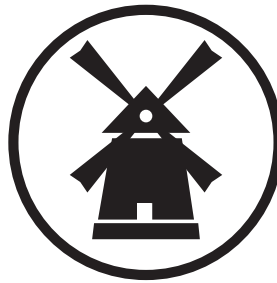


APPETIZERS

DEVILED EGGS <i>½ Dozen Chef's Selection</i>	8
SMOKED DUCK BACON PIZZA <i>Feta Cheese, Mozzarella, Tart Cherries, Cilantro, Scallions, Mushrooms</i>	12
JUMBO SHRIMP COCKTAIL <i>Lemon, Wasabi, Horseradish</i>	13
ROASTED GARLIC & BRIE CHEESY BREAD <i>Brie Cheese, Monterey Jack, Garlic Butter, Round Sourdough</i>	9
FIRESIDE DIP WITH CHIPS <i>Peppers, Corn, Ranch, Cilantro, Jalapeno</i>	8
SHANGHAI FRIED CALAMARI <i>Sweet Chili Glaze, Scallions, Cilantro</i>	9
BRUSCHETTA <i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	9
FRIED PORK BELLY <i>Pork Belly, Deep Fried and Lightly Seasoned, Maple Bourbon Aioli</i>	13



THE GIN MILL

Soup

LOBSTER BISQUE <i>Cold Water Tails, Cream, Mirepoix, Sherry</i> Cup 6, Bowl 12
VIDALIA ONION GRATINEE <i>Sweet Onion, Beef Jus, Sourdough, Gruyere</i> Cup 5

SALADS

WEDGE SALAD <i>Bacon, Tomato, Onion, Bleu Cheese, Iceberg</i> 10
GORGONZOLA & PEAR <i>Fresh Greens, Bleu Cheese Crumbles, Candied Walnuts, Fresh Pear Slices</i> 9

BROWN DERBY COBB SALAD <i>Red Onion, Avocado, Gorgonzola, Chopped Egg, Smoked Bacon, Tomato</i> 13

HARVEST SALAD <i>Fresh Greens, Roasted Beets, Sweet Yellow Drop Peppers, Dried Cranberries, Feta</i> 9

SMALL PLATES

4oz DUCHESSE FILET <i>Bearnaise, Truffle Fries, Quail Egg, Brioche</i>	18
SWEET MEAT SAUTÉ <i>Skewered Marinated Beef Tenderloin, Rice Pilaf</i>	17
TEMPURA FRIED MAINE LOBSTER <i>Popcorn Buttered Lobster, Bang Bang Sauce, Cucumber Cilantro Salad</i>	21
STREET TACOS <i>Spicy Beef or Chicken, Fresh Pico De Gallo, Avocado Crème, Cotija Cheese</i>	13
BIG BOWL OF P.E.I. MUSSELS <i>Butter, Garlic, Scallions, Cream, White Wine</i>	13
FROM THE FARM BURGER <i>Heinkel's Bacon, Fried Egg, Cheddar</i>	10
RED DRAGON BURGER <i>Red Dragon Mustard Ale Cheese Sauce, Bacon Bourbon Jam, Brioche</i>	10

HOUSE SALAD <i>Asiago, Dried Cherries, Tomato, Onion, Egg</i> 8

CAESAR SALAD <i>Romaine, Asiago, Lemon, Romano Pecorino, Croutons, Chipotle</i> 8

FAVORITE SALAD TOPPINGS: Chicken Breast 5 | Beef Filet 8 | Grilled Shrimp (4) 8 | Salmon (4oz) 8

HOUSE MADE DRESSINGS:

Bleu Cheese, Ranch, Caesar, French, House Italian, Hot Bacon Dressing, Blackberry Peppercorn Vinaigrette, Blood Orange Shallot Vinaigrette

ENTREES

GARLIC BROWN SUGAR GLAZED SALMON	20
<i>Brown Sugar, Soy, Garlic, Lemon, Parsley</i>	
BLACKENED RED SNAPPER WITH CITRUS CREAM	23
<i>Heavy Cream, Lemon Zest, Butter, Parsley</i>	
LUMP CRAB CAKES	23
<i>Avocado, Cucumber Salad, Micro Greens, Chipotle Cream</i>	
AUTUMN CHICKEN STUFFED & ROASTED	24
<i>Roasted Apple, Cranberry, Sweet Potato Puree</i>	
CHICKEN CORDON BLEU	23
<i>Thin Sliced Prosciutto, Fontina Cheese, Parmesan, Parsley</i>	
GRILLED CHICKEN PESTO PASTA	22
<i>Basil Pesto, Linguini</i>	

BONE IN BERSKSHIRE PORK CHOP	24
<i>12 oz Bone In Chop, House Made Bacon Bourbon Jam</i>	
BACON WRAPPED SCALLOPS	27
<i>Brown Butter, Pears, Honey, Chives</i>	
SHRIMP & GRITS	26
<i>Cheddar, Andouille Sausage, Garlic, Chile Infused Honey</i>	
RACK OF LAMB (4 BONE)	29
<i>Australian, Dijon Herb, Red Wine Sauce</i>	
SOUS VIDE PORK SHANK OSSO BUCCO	34
<i>Roasted Vegetables, Demi- Glace, Mashed Potatoes</i>	
BEEF BLACKSTONE	28
<i>Brioche, Seasonal Mushrooms, Bordelaise Sauce</i>	

PRIME PORTERHOUSE	16oz 44
40 DAY DRY AGED SIRLOIN	8oz 22
FILET OF BEEF	6oz 27 / 12oz 39
DELMONICO CUT RIBEYE	12oz 28 / 16oz 37
NEW YORK STEAK	12oz 24 / 16oz 28

➤ STEAK ACCOMPANIMENTS

MELTED GORGONZOLA	3
DEBURGO STYLE	3
<i>Asiago Cheese, Garlic Butter</i>	
BORDELAISE STYLE	3
<i>Bordelaise Sauce, Mushrooms</i>	

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

SIDES

GRILLED ASPARAGUS	CREAM CHEESE MASHED POTATOES	RICE PILAF
BRUSSELS SPROUTS	TRUFFLE FRIES	BAKED POTATO
STEAMED BROCCOLI	TWICE-BAKED POTATO <i>Add 2</i>	HOUSE SALAD
COLLARD GREENS		CEASAR SALAD <i>Add 2</i>

Desserts

CHOCOLATE PEANUT BUTTER MINI CAKE 9	CRÈME BRULEE 7
MACARONS 9	BLUEBERRY FLAPJACK CAKE 7

Desserts Created for The Gin Mill by Wildflour Bakery

ADDITIONS TO ANY ENTREE

GRILLED JUMBO SHRIMP (4)	8
GRILLED SCALLOPS (2)	12
JUMBO LUMP CRAB CAKE (1)	8
LOBSTER TAIL	25

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.