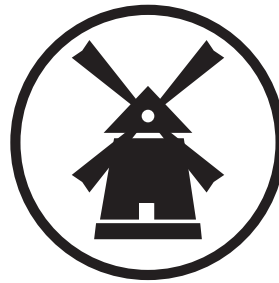


APPETIZERS

DEVEILED EGGS <i>½ Dozen Chef's Selection</i>	7
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
POOLSIDE DIP WITH CHIPS <i>Peppers, Corn, Ranch, Cilantro, Jalapeno</i>	8
SHANGHAI FRIED CALAMARI <i>Sweet Chili Glaze, Scallions, Cilantro</i>	9
ARTISAN CHEESE BOARD <i>Seasonal Cheese, Bread, Fruit, Tree Nuts</i>	12
BRUSCHETTA <i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	9



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	BROWN DERBY COBB SALAD <i>Red Onion, Avocado, Gorgonzola, Chopped Egg, Smoked Bacon, Tomato</i> 13	HOUSE SALAD <i>Asiago, Dried Cherries, Tomato, Onion, Egg</i> 8
CAPRESE SALAD STACK <i>Basil, Heirloom Tomato, Feta, Avocado, Red Onion, Balsamic Syrup</i> 9	SUMMER SPINACH SALAD <i>Baby Spinach, Strawberries, Blueberries, Pecans, Goat Cheese, Red Onion</i> 9	CAESAR SALAD <i>Romaine, Asiago, Lemon, Romano Pecorino, Anchovies, 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, French, Wild Raspberry Vinaigrette, 1000 Island, Caesar, Honey Balsamic*

SMALL PLATES

4oz DUCHESSE FILET <i>Bearnaise, Truffle Fries, Quail Egg, Brioche</i>	17
CHATEAUBRIAND CARPACCIO <i>Asiago Cheese, Garlic Baguettes, Truffle Cream, Arugula Salad</i>	17
TEMPURA FRIED MAINE LOBSTER <i>Popcorn Buttered Lobster, Bang Bang Sauce, Cucumber Cilantro Salad</i>	17
STREET TACO TRÉS <i>Spicy Beef Filet, Cilantro, Onion, Sweet Pepper Verde</i>	13
BIG BOWL OF P.E.I. MUSSELS <i>Butter, Garlic, Scallions, Cream, White Wine</i>	13
SEARED DIVER SCALLOPS <i>Fried Green Tomato, Maple Bacon Jam</i>	18
LUMP CRAB NACHOS <i>Avocado, Corn, Scallions, Blue Corn Chips, Cheddar, Meunster</i>	17
DOUBLE ² ANIMAL <i>House Ground Beef, Caramelized Onion, American Cheese, Thousand Island, Lettuce, Tomato, Pickle, Mustard Bun</i>	15

ENTREES

GARLIC BROWN SUGAR GLAZED SALMON	20
<i>Brown Sugar, Soy, Garlic, Lemon, Parsley</i>	
PANKO CRUSTED CHILEAN SEA BASS	30
<i>Lemon Beurre Blanc, Panko, Parsley</i>	
LUMP CRAB CAKES	23
<i>Avocado, Cucumber Salad, Micro Greens, Chipotle Cream</i>	
SPINACH & GOAT CHEESE HASSLEBACK CHICKEN	24
<i>Chevre Goat Cheese, Baby Spinach, Red Pepper Romesco</i>	
CHICKEN CORDON BLEU	23
<i>Thin Sliced Prosciutto, Fontina Cheese, Parmesan, Parsley</i>	
BACON WRAPPED SCALLOPS	27
<i>Brown Butter, Pears, Honey, Chives</i>	

HONEY MAPLE MUSTARD PORK LOIN CHOPS	22
<i>Honey, Maple Jam, Dijon, Scallions, Sage</i>	
RACK OF LAMB (4 BONE)	29
<i>Australian, Dijon Herb, Red Wine Sauce</i>	
BABY PORK TENDERLOIN WITH PORCINI RAGOUT	24
<i>Onion, Carrot, Porcinis, Parsley, Garlic</i>	
BEEF BLACKSTONE	25
<i>Brioche, Seasonal Mushrooms, Bordelaise Sauce</i>	
GRILLED CORIANDER & CUMIN CHICKEN ALFREDO	22
<i>Asiago, Sweet Cream, over Tortellini</i>	
TWO BEST FRIENDS	58
<i>6 oz. Filet of Beef with 8 oz. Lobster Tail, Bearnaise, Drawn Butter</i>	

FILET OF BEEF	
6oz 24 / 12oz 36	
DELMONICO CUT RIBEYE	
12oz 24 / 16oz 31	
NEW YORK STEAK	
12oz 24 / 16oz 28	

*If you would like a bigger steak, just ask -
we would be happy to cut one to your liking!*

➤ 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 BRUSSEL SPROUTS STEAMED BROCCOLI	DELMONICO POTATOES TWICE-BAKED POTATO <i>Add 2</i>	BAKED POTATO HOUSE SALAD CEASAR SALAD <i>Add 2</i>
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Desserts 7

DUTCH APPLE CHEESECAKE	CRÈME BRULEE	NEW YORK CHEESECAKE <i>With Blueberry Reduction</i>
BANANAS FOSTER BREAD PUDDING	CHOCOLATE TOWER CAKE	

ADDITIONS TO YOUR ENTREE

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

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.