

## APPETIZERS

DEILED EGGS	7
<i>½ Dozen Chef's Selection</i>	
SMOKED DUCK BACON PIZZA	12
<i>Feta Cheese, Mozzarella, Tart Cherries, Cilantro, Scallions, Mushrooms</i>	
ICE COLD SHRIMP COCKTAIL	13
<i>Lemon, Parsley, Spicy Wasabi Cocktail Sauce</i>	
SMOKED BBQ PORK POTATO SKINS	11
<i>Scallions, Cheddar Cheese, Sour Cream, Smoked Pork</i>	
ROASTED GARLIC & BRIE	9
CHEESY BREAD	
<i>Brie Cheese, Monterey Jack, Garlic Butter, Round Sourdough</i>	
DIP WITH CHIPS	7
<i>Bleu Cheese, Vidalia Onion, Horseradish</i>	
SHANGHAI FRIED CALAMARI	9
<i>Sweet Chili Glaze, Cherry Peppers, Scallions, Peanuts</i>	
BRUSCHETTA	9
<i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	
GRILLED JUMBO PRAWN COCKTAIL	13
<i>Garlic Butter, Lime, Pepper Flakes, Cocktail Sauce</i>	



## THE GIN MILL

### Soup

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

## SALADS

CARAMELIZED PEAR & GORGONZOLA SALAD
<i>Pears, Walnuts, Cranberries, Micro Greens, Bleu Cheese</i> 10

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

GIN MILL CHOPPED SALAD
<i>Red Onion, Iceberg, Spinach, Mushroom, Egg, Bleu Cheese, Bacon, Tomato, Sour Cream, Lemon, Basil</i> 11

WEDGE SALAD
<i>Bacon, Tomato, Red Onion, Gorgonzola</i> 10

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

WINTER SPINACH SALAD
<i>Red Onion, Egg, Mushroom, Spinach, Bacon, Warm Bacon Dressing</i> 11

CAESAR SALAD
<i>Romaine, Asiago, Lemon, Romano Pecorino, Anchovies, Croutons</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, Warm Bacon, 1000 Island, Caesar, Honey Balsamic*

## SMALL PLATES

4OZ DUCHESSE FILET	17
<i>Bearnaise, Truffle Fries, Quail Egg, Brioche</i>	
SPICY GRILLED AHI TUNA (Cuban Style)	16
<i>Shallots, Cumin, Garlic, Lime, Cilantro Salad</i>	
TEMPURA FRIED MAINE LOBSTER	17
<i>Bang Bang Sauce, Cucumber Cilantro Salad</i>	
STREET TACO TRÉS (Chicken or Beef)	13
<i>Spicy Chicken or Beef, Cilantro, Onion, Sweet Pepper Verde</i>	
BIG BOWL OF P.E.I. MUSSELS	13
<i>Butter, Garlic, Scallions, Cream, White Wine</i>	
BEEF FILET STEAK TARTARE	18
<i>Quail Egg, Fried Capers, Grain Mustard, Shallots, Garlic Crusty Bread</i>	
10OZ MILL BURGER	15
<i>Brioche, House Ground Beef, Monterey Jack, Grilled Onions, Fries</i>	
LUMP CRAB SLIDER	14
<i>Brioche, Avocado, Cucumber, Micro Greens, Russian Mustard Butter</i>	

# ENTREES

<b>SMOKEY GLAZED SALMON</b>	20
<i>Honey, Chili Adobo, Cucumber Avocado Salad</i>	
<b>PAN ROASTED CHILEAN SEA BASS</b>	30
<i>Chives, Lemon, Butter, Dill, Wilted Spinach</i>	
<b>BROWN BUTTER &amp; PEAR SCALLOPS</b>	25
<i>Bacon Wrapped, Honey, Pears, Lemon</i>	
<b>LUMP CRAB CAKES</b>	23
<i>Avocado, Cucumber Salad, Russian Mustard Butter, Micro Greens</i>	
<b>PANKO CRUSTED HALIBUT</b>	24
<i>Lime, Panko, Thyme, White Wine</i>	
<b>CHICKEN HAMMERED &amp; STUFFED</b>	23
<i>Double Chicken Breast, Goat Cheese, Red Onion Marmalade, Scallions</i>	
<b>PEPPERDELLE ROASTED VEGETABLES WITH PECORINO ROMESCO SAUCE</b>	22
<i>(Vegetarian - Not Vegan) Roasted Garden Vegetables, Pecorino Romesco, Basil, Heirloom Tomato Puree</i>	

<b>DUROC PORK PORTERHOUSE</b>	23
<b>MARSALA BRINED</b>	
<i>Mushrooms, Shallots, Marsala, Cream, Parsley</i>	
<b>CHICKEN CORDON BLEU</b>	23
<i>Double Chicken Breast, Thin Sliced Prosciutto, Fontina Cheese, Parmesan Cheese, Parsley</i>	
<b>WILD BOAR RACK WITH WHISKEY PEARS</b>	24
<i>Woodford Reserve, Raw Sugar, Pepper, Pears</i>	
<b>BEEF BLACKSTONE</b>	25
<i>Brioche, Seasonal Mushrooms, Bordelaise Sauce</i>	
<b>STEAK &amp; LOBSTER STACK</b>	35
<i>Maine Lobster, Filet of Beef, Asparagus, Chimichurri, Lobster Butter, Cream Corn</i>	
<b>COLORADO LAMB RIB CHOPS</b>	29
<i>Zinfandel Gravy, Grain Mustard, Parsley, Garlic</i>	

<b>FILET OF BEEF</b>
6oz 24 / 12oz 36
<b>DELMONICO CUT RIBEYE</b>
12oz 24 / 16oz 31
<b>NEW YORK STEAK</b>
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	HOUSE TRUFFLE FRIES	BAKED POTATO
BRUSSEL SPROUTS	HOUSE SALAD	MASHED POTATOES
STEAMED BROCCOLI	TWICE-BAKED POTATO <i>Add 2</i>	CEASAR SALAD <i>Add 2</i>

## *Desserts 7*

STICKY TOFFEE PUDDING	CRÈME BRULEE	NEW YORK CHEESECAKE <i>With Blueberry Reduction</i>
PUMPKIN PRALINE BREAD PUDDING	CHOCOLATE TOWER CAKE	

## ADDITIONS TO YOUR ENTREE

GRILLED JUMBO SHRIMP (4)	8
8OZ LOBSTER TAIL	20
GRILLED SCALLOPS	12
JUMBO LUMP CRAB CAKE	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.*