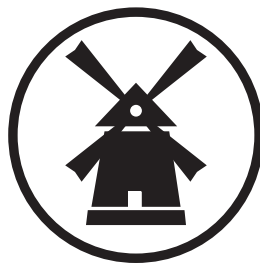


## APPETIZERS

DEVEILED EGGS <i>½ Dozen Chef's Selection</i>	12
JUMBO SHRIMP COCKTAIL <i>Lemon, Wasabi, Horseradish</i>	16
SHANGHAI CALAMARI <i>Deep Fried Calamari, Sweet Thai Chili</i>	15
CILANTRO & TOMATO BRUSCHETTA <i>Cilantro, Tomato, Red Onion, Lime, Avocado, Toasted Crostini, Balsamic Drizzle</i>	15
PESTO BRUSCHETTA <i>Basil Pesto, Tomato, Red Onion, Asiago, Toasted Crostini, Balsamic Drizzle</i>	15
ARTICHOKE DIP <i>House Fried Tortillas, Spinach, Artichoke, Garlic, Cream Cheese</i>	15
BANG BANG SHRIMP <i>Tempura Fried Jumbo Shrimp, Thai Chili Sauce</i>	16
KATIE MARIE'S LOADED PRETZEL <i>House Beer Cheese Sauce, Crumbled Bacon, Scallions</i>	15



## THE GIN MILL

### Soup

LOBSTER BISQUE <i>Cold Water Tails, Cream, Mirepoix, Sherry</i> Cup 8, Bowl 14
FRENCH ONION <i>Sweet Onion, Beef Jus, Sourdough Bread, Gruyere</i> Cup 6, Bowl 12



## SMALL PLATES

STREET TACOS <i>Tortillas, Spicy Beef, Chicken, or Fried Shrimp, Cilantro, Onions, Salsa Verde</i>	16
BIG BOWL OF P.E.I. MUSSELS <i>Fresh Tomato, Garlic, Scallions, White Wine, Parsley</i>	18
POUTINE BURGER <i>Certified Angus Beef, French Fries, Fried Cheese Curds, Poutine Gravy. Served on a Brioche Bun.</i>	18
SMASH BURGER <i>1, 2, or 3 - 4oz Burger(s)* American or Swiss, Lettuce, Tomato, Pickle, Onion *\$4</i>	15

## SALADS

SUMMER SPINACH SALAD <i>Spinach, Feta, Strawberries, Blueberries, Candied Walnuts. 15</i>	HOUSE SALAD <i>Asiago, Dried Cherries, Tomato, Red Onion, Egg, Croutons 14</i>	CAESAR SALAD <i>Romaine, Asiago, Lemon, Romano Pecorino, Croutons 14</i>	COBB SALAD <i>Red Onion, Avocado, Chopped Egg, Tomato, Smoked Bacon, Bleu Cheese Crumbles 15</i>	GIN MILL WEDGE <i>Iceberg, Bacon, Tomato, Bleu Cheese Crumbles, Red Onion, House Dressing. 15</i>
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FAVORITE SALAD TOPPINGS:  
*Chicken Breast 6 | Beef Filet 10  
 Grilled Shrimp (4) 10 | Salmon (4oz) 10*

HOUSE MADE DRESSINGS:  
*Bleu Cheese, Ranch, Caesar, French, Italian, Poppyseed,  
 Raspberry Vinaigrette, Balsamic Vinaigrette, Sesame Vinaigrette*



# ENTREES

CHIPOTLE LIME 32  
GLAZED SALMON  
*Fresh Lime, Adobo Chile, Cilantro, Honey*

SALMON CAKES 26  
*Wild Caught Salmon, Panko, Creamy Dijon, Roasted Red Pepper, Basil Aioli*

CHICKEN CORDON BLU 28  
*Panko Breaded Chicken, Virginia Ham, Swiss Cheese, House Cheese Sauce*

BAKED TORTELLINI 22  
*White Wine, Fresh Herbs, Garlic, Lemon, Mozzarella*  
*Add Chicken \$6, Steak \$8, Shrimp \$10*

PAN FRIED GROUPER 34  
*Garlic, Lemon, Fresh Fruit Salsa*

BACON WRAPPED 28  
PORK CHOPS  
*Applewood Smoked Bacon, Center Cut Chops, Dijon Crème Sauce*

BEEF BLACKSTONE 42  
*Two 4oz Filets, Crostini, Mushroom, Garlic, Parsley, Bordelaise*

7OZ. LOBSTER TAIL 42  
*Broiled Lobster Tail, Clarified Butter*

**ADDITIONS TO ANY ENTREE**  
GRILLED JUMBO SHRIMP (4) 10  
SALMON CAKE (1) 8

FILET OF BEEF  
4oz 24 / 6oz 32 / 8oz 38

DELMONICO CUT RIBEYE  
12oz 36 / 16oz 42

16oz BONE-IN RIBEYE 48

NEW YORK STEAK  
12oz 28 / 16oz 32

14oz PRIME NY STRIP 42

## STEAK ACCOMPANIMENTS

DEBURGO STYLE 4  
*Asiago Cheese, Garlic Butter*

BORDELAISE STYLE 4  
*Bordelaise Sauce, Mushrooms*

CAJUN BUTTER 4

COWBOY BUTTER 4

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

## SIDES

GRILLED ASPARAGUS  
BRUSSELS SPROUTS  
SAUTEED BROCCOLI

BAKED POTATO  
TRUFFLE FRIES  
TWICE-BAKED POTATO Add 2

BACON GOUDA MAC Add 2  
HOUSE SALAD  
CEASAR SALAD Add 2

ROASTED GARLIC & HORSERADISH WHIPPED POTATOES

## Desserts

TRIPLE CHOCOLATE CAKE 8 | CRÈME BRULEE W/FRESH BERRIES 8  
CHEESECAKE W/MIXED BERRY REDUCTION 6 | WEEKLY SPECIAL 8  
FRUIT TART 8 | HOUSE MADE ICE CREAM 4

## 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*

Split Plate Fee \$5.00  
*Some items may have limited availability.*