



THE GIN MILL

Soup

LOBSTER BISQUE

Cold Water Tails, Cream, Mirepoix, Sherry
Cup 8, Bowl 14

FRENCH ONION

Sweet Onion, Beef Jus,
Sourdough Bread, Gruyere
Cup 6, Bowl 12

APPETIZERS

DEVILED EGGS 12
½ Dozen Chef's Selection

JUMBO SHRIMP COCKTAIL 16
Lemon, Wasabi, Horseradish

SHANGHAI CALAMARI 15
Deep Fried Calamari, Sweet Thai Chili

BRUSCHETTA 15
Grilled Tuscan Bread, Tomato Basil, Asiago Salad

ARTICHOKE DIP 15
House Fried Tortillas, Spinach, Artichoke,
Garlic, Cream Cheese

BANG BANG SHRIMP 16
Tempura Fried Jumbo Shrimp, Thai Chili Sauce

SMALL PLATES

STREET TACOS 16
Tortillas, Spicy Beef, Chicken, or Fried Shrimp,
Cilantro, Onions, Salsa Verde

BIG BOWL OF P.E.I. MUSSELS 18
Butter, Garlic, Heavy Cream, White Wine,
Green Onion

GREEN CHILE & PIMENTO CHEESE BURGER 17
Diced Green Chiles, Pimento Cheese, Red Onion,
Lettuce, Tomato, Brioche

SMASH BURGER 15
*1, 2, or 3 - 4oz Burger(s)**
American or Swiss, Lettuce, Tomato,
*Pickle, Onion *\$4*

SALADS

MANDARIN ORANGE SALAD
Romaine, Mandarin Oranges,
Dried Cranberries, Sliced Almonds,
Feta, Sesame Seeds, Fried Wontons 15

HOUSE SALAD
Asiago, Dried Cherries,
Tomato, Red Onion,
Egg, Croutons 14

CAESAR SALAD
Romaine, Asiago, Lemon,
Romano Pecorino,
Croutons 14

COBB SALAD
Red Onion, Avocado,
Chopped Egg, Tomato,
Smoked Bacon,
Bleu Cheese Crumbles 15

TACO SALAD
Romaine, Seasoned Ground Beef or
Chicken, Shrimp (\$4), Black Bean
Corn Salsa, Cheddar, Sour Cream,
Jalapenos, Tortilla Chips 18

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

LEMON DILL SALMON	32
<i>Seasoned and Seared, Lemon, Dill, Heavy Cream, White Wine</i>	
SALMON CAKES	24
<i>Wild Caught Salmon, Panko, Creamy Dijon, Roasted Red Pepper, Basil Aioli</i>	
CHICKEN CORDON BLU	28
<i>Panko Breaded Chicken, Virginia Ham, Swiss Cheese, House Cheese Sauce</i>	
BAKED TORTELLINI	18
<i>White Wine, Fresh Herbs, Garlic, Lemon, Mozzarella</i>	
<i>Add Chicken \$6, Steak \$8, Shrimp \$10</i>	
PAN FRIED GROUPER	32
<i>Garlic, Lemon, Fresh Fruit Salsa</i>	

BACON WRAPPED PORK CHOPS	28
<i>Applewood Smoked Bacon, Center Cut Chops, Chipotle BBQ</i>	
BEEF BLACKSTONE	42
<i>Two 4oz Filets, Crostini, Mushroom, Garlic, Parsley, Bordelaise</i>	
BACON WRAPPED SCALLOPS	34
<i>Applewood Smoked Bacon, Garlic, White Wine, Butter, Fresh Herbs</i>	

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
NEW YORK STEAK
12oz 28 / 16oz 32

STEAK ACCOMPANIMENTS

DEBURGO STYLE	4
<i>Asiago Cheese, Garlic Butter</i>	
BORDELAISE STYLE	4
<i>Bordelaise Sauce, Mushrooms</i>	
CAJUN BUTTER	4
COWBOY BUTTER	4

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

SIDES

GRILLED ASPARAGUS	BAKED POTATO	BACON GOUDA MAC <i>Add 2</i>
BRUSSELS SPROUTS	TRUFFLE FRIES	HOUSE SALAD
SAUTEED BROCCOLI	TWICE-BAKED POTATO <i>Add 2</i>	CEASAR SALAD <i>Add 2</i>

Desserts

TRIPLE CHOCOLATE CAKE 8		CRÈME BRULEE W/FRESH BERRIES 8
CHEESECAKE W/MIXED BERRY REDUCTION 6		WEEKLY SPECIAL 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

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