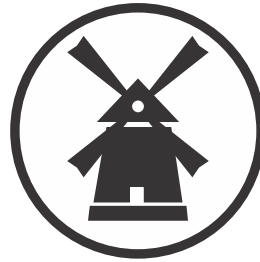


APPETIZERS

| | |
|------------------------------------------------------------------------|----|
| DEVEILED EGGS | 9 |
| <i>½ Dozen Chef's Selection</i> | |
| JUMBO SHRIMP COCKTAIL | 14 |
| <i>Lemon, Wasabi, Horseradish</i> | |
| SHANGHAI CALAMARI | 12 |
| <i>Deep Fried Calamari, Sweet Thai Chili</i> | |
| BRUSCHETTA | 12 |
| <i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i> | |
| ARTICHOKE DIP | 14 |
| <i>House Fried Tortillas, Spinach, Artichoke, Garlic, Cream Cheese</i> | |
| BANG BANG SHRIMP | 15 |
| <i>Tempura Fried Jumbo Shrimp, Thai Chili Sauce</i> | |
| BUFFALO CHICKEN DIP | 15 |
| <i>Shredded Chicken, Cream Cheese, House Buffalo, Tortilla</i> | |



THE GIN MILL

Soup

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

SMALL PLATES

| | |
|---------------------------------------------------------------------------------------------------------|----|
| STREET TACOS | 13 |
| <i>Tortillas, Spicy Beef or Chicken, Cilantro, Onions, Salsa Verde</i> | |
| BIG BOWL OF P.E.I. MUSSELS | 14 |
| <i>Butter, Garlic, Scallions, Cream, White Wine</i> | |
| BACON JALAPENO CHEDDAR BURGER | 14 |
| <i>Bacon Jalapeno Jam, Aged Cheddar, Brioche. Served w/ Lettuce, Tomato, Onion, Pickle</i> | |
| HAWAIIAN BURGER | 14 |
| <i>Applewood Smoked Bacon, Korean BBQ, Pineapple, Brioche. Served w/ Lettuce, Tomato, Onion, Pickle</i> | |
| FISH TACOS | 13 |
| <i>White Fish, Cilantro, Onion, House Salsa Verde</i> | |

SALADS

**SPINACH SALAD
W/ STRAWBERRIES & BLUEBERRIES**
Spinach, Berries, Candied Walnuts, Bleu Cheese, Red Onion 12

COBB SALAD
Red Onion, Avocado, Chopped Egg, Tomato, Smoked Bacon, Bleu Cheese Crumbles 12

HOUSE SALAD
Asiago, Dried Cherries, Tomato, Red Onion, Egg, Croutons 10

CAESAR SALAD
Romaine, Asiago, Lemon, Romano Pecorino, Croutons 12

THE WEDGE
Gorgonzola, Tomato, Egg, Bacon, Red Onion 12

FAVORITE SALAD TOPPINGS:
Chicken Breast 5 | Beef Filet 10
Grilled Shrimp (4) 10 | Salmon (4oz) 8

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

ENTREES

HONEY GLAZED CHIPOTLE SALMON 28
Chipotle, Cilantro, Garlic, Honey.

SALMON CAKES 24
Wild Caught Salmon, Panko, Creamy Dijon, Roasted Red Pepper, Basil Aioli

CHICKEN CORDON BLEU 26
Thin Sliced Prosciutto, Fontina Cheese, Parmesan, Parsley

CAJUN ALFREDO PAPPARDELLE PASTA 15
Add Chicken \$6, Steak \$8, Shrimp \$10

BLACKENED MAHI MAHI 30
Avocado Mango Salsa, Cilantro, Lime, Red Onion

SWEET & SOUR PORK CHOPS 26
House Sweet and Sour, Salt, Pepper

BEEF BLACKSTONE 38
Two 4oz Filets, Crostini, Mushroom, Garlic, Parsley, Bordelaise

KOREAN BBQ LAMB CHOPS 28
Garlic, Soy, Sesame, Brown Sugar

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
Asiago Cheese, Garlic Butter

BORDELAISE STYLE 4
Bordelaise Sauce, Mushrooms

CAJUN 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

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.