

APPETIZERS

DEVILED EGGS <i>½ Dozen Chef's Selection</i>	8
JUMBO SHRIMP COCKTAIL <i>Lemon, Wasabi, Horseradish</i>	14
SHANGHAI CALAMARI <i>Deep Fried Calamari, Sweet Thai Chili</i>	10
BRUSCHETTA <i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	10
ARTICHOKE DIP <i>House Fried Tortillas, Spinach, Artichoke, Garlic, Cream Cheese</i>	14
BANG BANG SHRIMP <i>Tempura Fried Jumbo Shrimp, Thai Chili Sauce</i>	15
BAVARIAN PRETZEL <i>Jumbo Pretzel, Grain Mustard Aioli, House Cheese Sauce</i>	13



THE GIN MILL

SMALL PLATES

STREET TACOS <i>Tortillas, Spicy Beef, Chicken, or Fish, Cilantro, Onions, Salsa Verde</i>	13
BIG BOWL OF P.E.I. MUSSELS <i>Butter, Garlic, Scallions, Cream, White Wine</i>	14
WESTERN BBQ BURGER <i>BBQ, Fried Onion Ring, Bacon, Cheddar</i>	12

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

SALADS

CHEF SALAD

Virginia Ham, Pulled Turkey, Bacon, Red Onion, Tomato, Egg, Cheddar 12

HOUSE SALAD

Asiago, Dried Cherries, Tomato, Red Onion, Egg, Croutons 8

CAESAR SALAD

Romaine, Asiago, Lemon, Romano Pecorino, Croutons 8

COBB SALAD

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

THE WEDGE

Gorgonzola, Tomato, Egg, Bacon, Red Onion 10

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

SEARED SALMON FILET	24
<i>Dill, Lemon Aioli</i>	
RED PEPPER CRAB CAKES	24
<i>Lump Blue Crab, Panko, Creamy Dijon, Roasted Red Pepper, Basil Vinaigrette</i>	
CHICKEN CORDON BLEU	25
<i>Thin Sliced Prosciutto, Fontina Cheese, Parmesan, Parsley</i>	
BLACKENED TILAPIA	22
<i>Blackening Seasoning, Citrus Cream</i>	
FETTUCCINI ALFREDO	14
<i>Add Chicken \$6, Steak \$8, Shrimp \$10</i>	
GRILLED HALIBUT	28
<i>Cilantro, Lime, Dill</i>	

BBQ BACON-WRAPPED PORK MEDALLIONS	25
<i>House BBQ Rub, Bacon, Pork Loin</i>	
BEEF BLACKSTONE	35
<i>Brioche, Seasonal Mushrooms, Bordelaise Sauce</i>	
TEMPURA FRIED SHRIMP	28
<i>Jumbo Shrimp, Tempura Batter, Bang Bang Sauce</i>	

FILET OF BEEF	
<i>4oz 24 / 6oz 32 / 8oz 38</i>	
DELMONICO CUT RIBEYE	
<i>12oz 32 / 16oz 40</i>	
NEW YORK STEAK	
<i>12oz 28 / 16oz 32</i>	

➤ *If you would like a bigger steak just ask, our chef will cut to order any size.*

ADDITIONS TO ANY ENTREE

GRILLED JUMBO SHRIMP (4)	10
JUMBO LUMP CRAB CAKE (1)	8

STEAK ACCOMPANIMENTS

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

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

SIDES

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

Desserts

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

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.