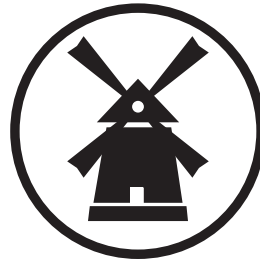


APPETIZERS

DEVEILED EGGS <i>½ Dozen Chef's Selection</i>	10
JUMBO SHRIMP COCKTAIL <i>Lemon, Wasabi, Horseradish</i>	15
SHANGHAI CALAMARI <i>Deep Fried Calamari, Sweet Thai Chili</i>	14
BRUSCHETTA <i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	14
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
CAPRESE STACK <i>Tomato, Fresh Basil, Fresh Mozzarella, Balsamic</i>	14



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 White Fish, Cilantro, Onions, Salsa Verde</i>	14
BIG BOWL OF P.E.I. MUSSELS <i>Bourbon, Cream, Bacon, Garlic</i>	18
SMOKED GOUDA BURGER <i>Smoked Gouda, Bacon, Fried Onions, Sweet Citrus BBQ</i>	15
SMASH BURGER <i>1, 2, or 3 - 4oz Burger(s)* American or Swiss, Lettuce, Tomato, Pickle, Onion *\$4</i>	15

SALADS

SPINACH SALAD <i>Spinach, Red Onion, Candied Walnuts, Fresh Berries, Feta</i> 14	HOUSE SALAD <i>Asiago, Dried Cherries, Tomato, Red Onion, Egg, Croutons</i> 14	COBB SALAD <i>Red Onion, Avocado, Chopped Egg, Tomato, Smoked Bacon, Bleu Cheese Crumbles</i> 15	CAESAR SALAD <i>Romaine, Asiago, Lemon, Romano Pecorino, Croutons</i> 14	THE WEDGE <i>Gorgonzola, Tomato, Egg, Bacon, Red Onion</i> 14
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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, Raspberry Vinaigrette, Balsamic Vinaigrette, Poppyseed

ENTREES

CEDAR PLANK SALMON 30
Salt, Pepper, Garlic, Fresh Herb Aioli

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

CAPRESE STUFFED CHICKEN 28
Basil, Mozzarella, Sun Dried Tomatoes, Balsamic Reduction

BAKED TORTELLINI 18
White Wine, Fresh Herbs, Garlic, Lemon, Mozzarella
Add Chicken \$6, Steak \$8, Shrimp \$10

PAN FRIED GROUPEL 32
Garlic, Lemon, Fresh Fruit Salsa

BACON WRAPPED PEACH BOURBON PORK CHOPS 28
Peaches, Bourbon, Garlic

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

BACON WRAPPED SCALLOPS 34
Applewood Smoked Bacon, Garlic, White Wine, Butter, Fresh Herbs

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

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

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.