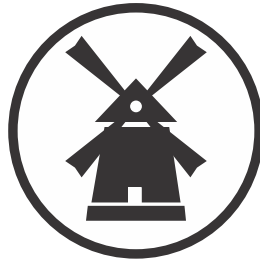


## APPETIZERS

<b>DEVILED EGGS</b>	8
<i>½ Dozen Chef's Selection</i>	
<b>JUMBO SHRIMP COCKTAIL</b>	13
<i>Lemon, Wasabi, Horseradish</i>	
<b>DEEP FRIED ALLIGATOR TAIL</b>	15
<i>Deep Fried Alligator Tail, Sriracha Dipping Sauce</i>	
<b>TEQUILA LIME CALAMARI</b>	9
<i>Tequila Lime Sauce, Scallions</i>	
<b>BRUSCHETTA</b>	9
<i>Grilled Tuscan Bread, Tomato Basil, Asiago Salad</i>	
<b>BEER CHEESE DIP &amp; CHIPS</b>	12
<i>House Chips, Bacon, Onion, Garlic, Corn, Horseradish</i>	
<b>ARTICHOKE DIP</b>	14
<i>House Fried Tortillas, Spinach, Artichoke, Garlic, Cream Cheese</i>	
<b>LOBSTER &amp; LUMP CRAB NACHOS</b>	23
<i>Langoustine, Lump Crab, Tomato, Onion, Jalapeno, Cilantro, Avocado</i>	



## THE GIN MILL

### Soup

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

## SALADS

**STRAWBERRY SPINACH SALAD**  
*Spinach, Strawberries, Candied Walnuts, Red Onion, Bleu Cheese Crumbles 12*

**HOUSE SALAD**  
*Asiago, Dried Cherries, Tomato, Red Onion, Egg, Croutons 8*

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

**CAESAR SALAD**  
*Romaine, Asiago, Lemon, Romano Pecorino, Croutons 8*

**GORGONZOLA & PEAR**  
*Fresh Greens, Bleu Cheese Crumbles, Candied Walnuts, Fresh Pear Slices 9*

**THE WEDGE**  
*Gorgonzola, Tomato, Egg, Bacon, Red Onion 10*

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

**HOUSE MADE DRESSINGS:**  
*Bleu Cheese, Ranch, Caesar, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Blackberry Peppercorn Vinaigrette*

## SMALL PLATES

<b>SMOKED DUCK BACON PIZZA</b>	12
<i>Feta Cheese, Mozzarella, Tart Cherries, Cilantro, Scallions, Mushrooms</i>	
<b>STREET TACOS</b>	13
<i>Tortillas, Spicy Beef or Chicken, Cilantro, Onions, Salsa Verde</i>	
<b>BIG BOWL OF P.E.I. MUSSELS</b>	13
<i>Butter, Garlic, Scallions, Cream, White Wine</i>	
<b>FROM THE FARM BURGER</b>	10
<i>Heinkel's Bacon, Fried Egg, Cheddar</i>	
<b>FISH TACOS</b>	13
<i>White Fish, Tequila Lime Aioli, Onions, Cilantro, Pico de Gallo</i>	
<b>MARGHERITA PIZZA</b>	12
<i>Pesto, Spinach, Tomato, Mozzarella, Balsamic Glaze - Add Chicken for 5</i>	

# ENTREES

<b>BBQ RUBBED SALMON</b>	23
<i>House BBQ Rub, House BBQ Sauce</i>	
<b>RED PEPPER CRAB CAKES</b>	23
<i>Lump Blue Crab, Panko, Creamy Dijon, Roasted Red Pepper, Basil Vinaigrette</i>	
<b>CHICKEN CORDON BLEU</b>	23
<i>Thin Sliced Prosciutto, Fontina Cheese, Parmesan, Parsley</i>	
<b>PANKO CRUSTED SEA BASS</b>	32
<i>Panko, Herbs, Lemon Beurre Blanc</i>	
<b>SUNDRIED TOMATO &amp; CHICKEN PASTA</b>	24
<i>Sundried Tomato Pesto, Capellini, Grilled Chicken</i>	
<b>GRILLED HALIBUT</b>	23
<i>Cilantro, Lime, Dill</i>	

<b>BBQ BACON-WRAPPED PORK MEDALLIONS</b>	22
<i>House BBQ Rub, Bacon, Pork Loin</i>	
<b>CHIPOTLE &amp; ORANGE GLAZED SCALLOPS</b>	28
<i>Chipotle, Scallions, Orange Zest</i>	
<b>BEEF BLACKSTONE</b>	30
<i>Brioche, Seasonal Mushrooms, Bordelaise Sauce</i>	

<b>FILET OF BEEF</b>
4oz 21 / 6oz 28 / 8oz 34
<b>DELMONICO CUT RIBEYE</b>
12oz 29 / 16oz 38
<b>NEW YORK STEAK</b>
12oz 25 / 16oz 29

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

<b>ADDITIONS TO ANY ENTREE</b>	
GRILLED JUMBO SHRIMP (4)	8
GRILLED SCALLOPS (2)	12
JUMBO LUMP CRAB CAKE (1)	8

## STEAK ACCOMPANIMENTS

HORSERADISH CRUST	3
GORGONZOLA CRUST	3
DEBURGO STYLE	3
<i>Asiago Cheese, Garlic Butter</i>	
BORDELAISE STYLE	3
<i>Bordelaise Sauce, Mushrooms</i>	

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

## SIDES

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

## *Desserts*

TRIPLE CHOCOLATE CAKE 7 | CRÈME BRULEE 7 | BANANAS FOSTER CHEESECAKE 5

## 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.*