

THE MILL ON MAIN

LICENSED EATERY

V= available in vegan GF= available in gluten friendly

MUSSEL MADNESS!!!! EVERY MONDAY 4PM-9PM \$14.50

Your choice of 3 flavours, flavours may vary from week to week,
Ask your server for details

APPETIZERS

Crispy Fried Shrimp \$11.75

Pacific white shrimp with crispy filo coating, served with cocktail sauce.

Garlic Naan \$7.95

Oven-baked naan with garlic butter, melted mixed cheese.

The Mills Poutine \$11.50

Potato wedges smothered in gravy with Quebec cheese curds

Naan and Hummus \$8.95

Grilled flat bread with homemade roasted garlic hummus

Bruschetta Flat Bread \$14

Garlic toasted flat bread topped with seasoned tomatoes, goat cheese and a balsamic drizzle.

BBQ Chicken Flat Bread \$ 16.50

Grilled chicken, BBQ sauce, corn, red onion, mixed cheese, ranch drizzle.

Charcuterie Board \$ 20

Assortment of fine meats and cheeses, multigrain toast, fruit, nuts, artisan mustard and bacon onion jam.

The Mills Wings (GF) \$ 16.95

Chicken Wings lightly coated in rice flour, served with caesar dressing.

WING SAUCES : Honey Garlic, BBQ (GF), Sweet Heat (GF), Northern Heat (GF), Mill Mayham (GF), Med (GF), cajun (GF), Honey Mustard (GF) Mango Chipotle (GF) Fire & Ice, Lemon Pepper (GF), Garlic Parm (GF)

Cauliflower bites (V) \$12

Tempura Cauliflower bites tossed in buffalo and drizzled with ranch.

The Mills Nachos (GF) (V) \$ 13.95

Seasoned kettle chips topped with mixed cheese red peppers, onions, beans, corn, salsa and sour cream.

The Mills Chili Nachos (GF) \$ 16.95

Seasoned kettle chips topped with classic beef chili Mixed cheese and sour cream.

NACHO ADD ONS

Vegan Cheese \$ 3

Extra Cheese \$ 3

Jalapenos \$ 2.50

Mushrooms \$ 2.50

Bacon \$ 2.50

Pulled Pork \$ 5

Grilled Chicken \$ 6

Salsa \$ 1.99

Sour Cream \$ 1.99

SOUPS AND SALADS

Soup and Sandwich combo Served from 11am-4pm \$ 16.50

Changes daily, ask your server for details.

Mixed Green Salad (GF) (V) \$ 14.50 Small \$ 8

Mixed greens, cucumber, carrots, tomatoes, red onion, sweet onion cranberry dressing.

Bacon Caesar Salad (GF) \$ 14.95 Small \$ 8

Romaine lettuce, bacon, croutons, caesar dressing and parmesan cheese.

Smoked Salmon Salad (GF) \$ 18.95

Smoked Salmon, mixed greens, smoked gouda, slivered almonds, dried cranberries, pumpkin seeds, and carrots, dressed with our blueberry sherry vinaigrette

Winter Spinach Salad (GF) \$ 16.50

Apple slices, red onion, candied pecans, goat cheese, spinach, dressed with a balsamic vinaigrette

Soup and Salad \$ 14.95

Choice of Mixed green or Caesar, with the soup of the day

Soup of the day

Cup \$ 4.95

Bowl \$ 7.95

Add: Steak (5oz sirloin) \$10 Chicken \$6 Shrimp \$7

TACOS

Fish Tacos (GF) \$15.50

Three cod tacos served in soft shell tortillas topped with mango salsa, sriracha mayo and fresh cilantro.

Chicken Tacos (GF) \$15.50

Three crispy buffalo chicken tacos in soft shell tortillas topped with shredded mixed cheese, lettuce, pico de gallo salsa, and drizzled with ranch.

Pulled Pork Tacos (GF) \$15.50

Three pulled pork tacos served in soft shell tortillas topped with pickled purple cabbage, chipotle mayo, pico de gallo salsa and jalapenos.

WOOD FIRED PIZZAS

Gluten Free Crust \$5 Vegan Cheese \$3

Maple Bacon \$ 19.25

Tomato sauce, mozzarella, pecorino, caramelized onion, confit garlic and bacon

The Carnivore \$ 21.50

Tomato sauce, prosciutto, spicy salami, bacon, mozzarella and pecorino

Taste of Autumn \$ 18

Garlic oregano oil, roasted butternut squash, brie cheese, crushed walnuts and balsamic reduction

The Lucidor \$ 19.25

Garlic oregano oil, grilled chicken, jalapenos, caramelized onions, goat cheese, hot sauce drizzle

The Classic \$16.75

Tomato sauce, mozzarella cheese and spicy salami

The Margherita \$ 15.50

Tomato sauce, mozzarella and fresh basil

Maui Wowie \$ 18.25

Tomato sauce, mozzarella, pecorino, pineapple, bacon and coconut.

Green Acres \$ 18

Tomato sauce, mozzarella, prosciutto and fresh arugula.

Magic Mushroom \$ 18

Garlic oregano oil, confit garlic, wild mushrooms and pecorino.

The Heat Freak \$ 18.50

Spicy tomato sauce, jalapenos, banana peppers, chili flakes, spicy salami, and mozzarella cheese

The Veggie \$ 16.50

Tomato sauce, red onion, cheery tomato, black olives, oregano flakes and mozzarella cheese.

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Mill Classics

Classic and burger side options, Potato wedges, creamy coleslaw, or seasoned kettle chips

Quesadilla (V) \$13.00

Sauteed peppers, onion, and corn tossed in a tex mex seasoning with mixed cheese. Baked in a whole-wheat tortilla. Served with sour cream and salsa.

Chipotle Club Wrap \$16.00

Grilled Chicken, cherry tomatoes, bacon, romain lettuce, mixed shredded cheese and Chipotle mayo wrapped in a whole-wheat tortilla.

Veggie Wrap (V) \$ 10.50

Mixed greens, cherry tomatoes, carrots, red onion, goat cheese, and roasted garlic hummus wrapped in a whole-wheat tortilla. Add grilled chicken \$6.00

Pulled Pork Sandwich (GF) \$15.95

In house smoked pork, tossed in BBQ sauce, topped with creamy coleslaw. Served on a potato scallion bun.

Breaded Chicken Tenders \$14.75

4 breaded tenders served with plum sauce. Toss it in your favourite wing sauce \$1.50

SIDE UPGRADE \$ 2.50

Sweet Fries	Caesar Salad
Poutine	Mixed Green Salad
Soup	Sauteed Vegetables
Rice	

BURGERS

PICK YOUR PATTY, THEN YOUR STYLE

6oz Certified Angus all beef patty, Grilled chicken or Blackbean

The Mill Burger (V) (GF) \$16.00

Mill sauce, caper aioli, tomato, pickle, lettuce, and caramelized onion.

The Classic Burger (V) (GF) \$16.00

Lettuce, tomato, pickle and red onion

The Dirty Burger (GF) \$18.75

Bacon, jalapenos, cheddar cheese, chipotle mayo, lettuce, pickle, tomato, and caramelized onions.

BURGER ADD ONS

\$ 2.50	\$ 3.00
Gluten free bun	Brie Cheese
Jalapenos	Goat Cheese
Mushrooms	Smoked Gouda
Banana	Vegan Cheese
Peppers	Pulled Pork
Bacon	

Mill Entrees

Prime Rib Dinner, available every Sunday from 4pm-9pm \$32

Certified angus Prime Rib served with Yorkshire pudding, garlic mashed potatoes, seasonal vegetables and a red wine jus.

The Mills Ribs Half rack \$22 Full rack \$32

Braised pork back ribs, glazed with BBQ sauce, served with creamy coleslaw and potato wedges

New York 8oz Striploin \$30

8oz New York Striploin served with sauteed seasonal vegetables and roasted garlic fingerling potatoes.

Charred Chili Linguini (GF) \$22

Linguini pasta served with our creamy charred chili sauce, red onion, cherry tomatoes, Spinach, shrimp and parmesan cheese with a side of garlic toast.

The Mills Pub Style Curry (GF) (V) \$ 17

Yellow coconut curry served with seasonal vegetables on a bed of basmati rice, served with naan.

Mac & Cheese \$15.25

Elbow macaroni in homemade cheese sauce, topped with bread crumbs and a side of garlic toast.

Classic Beef Chili (GF) \$15.50

Home style beef chili topped with melted mixed cheese and scallion onions served with garlic toast.

Fish & Chips \$17.95

Muskoka Cream Ale battered Haddock fish, served with creamy coleslaw, potato wedges and tartar sauce.

ADD ONS

Steak (8oz sirloin) \$10 Shrimp \$7 Grilled Chicken \$6 Pulled Pork \$5.00

BEVERAGES

Soft Drinks \$ 3.25 (free refills)

Pepsi, Diet pepsi, 7up, Gingerale, Root beer, Brisk ice tea, Brisk Lemon aid, Soda Water, Tonic

Juices \$ 3.75

Apple, orange, cranberry, pineapple, grapefruit, tomato, clamato

Hot Drinks and Other

Hot Chocolate \$4
Coffee/Tea \$ 2.99
Chocolate White Milk \$ 3.25
Small San Pellegrino \$4.25
Large San Pellegrino \$ 6.25
Non-Alcoholic Beer \$ 5.25

Draft Beers

Muskoka Cream Ale
Muskoka Lager
Muskoka Detour
Budlight
Stella

Coolers and Ciders

Gin Smash
Ice tea Smash
Strongbow
Smirnoff
Muskoka Field berry and lemon.

White Wine

Chardonnay, Pellar Estates (Ontario)
6oz \$8.25 9oz \$13.75
Sauvignon Blanc, Matua Hawke's Bay (New Zealand)
6oz \$14.25 1/2L \$38 Btl \$56
Pinot Grigio, Gabbiano (Italy)
6oz \$10.25 1/2L \$27.85 Btl \$41
Riesling, Trius, Pellar Estates (Ontario)
6oz \$11.25 1/2L \$30.50 Btl \$45
White Zinfandel, Beringer (California)
6oz \$10.25 1/2L \$30.25 Btl \$44

Red Wine

Cabernet Merlot, Pellar Estates (Ontario)
6oz \$ 8.25 9oz \$ 13.75
Shiraz, Lindeman Bin 50 (Australia)
6oz \$ 11.25 1/2L \$ 30.50 Btl \$45
Merlot, Grand Sud (France)
6oz \$ 13 1/2L \$ 36
Cabernet Sauvignon, Liberty School (California)
6oz \$14.25 1/2L \$ 38 Btl \$56
Chianti, Gabbiano (Italy)
6oz \$ 11.95 1/2L \$ 31.25 Btl \$46

ASK ABOUT OUR FEATURE WINE