

# Starters

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# Mill Creek Inn

Smoked Queso Nachos \$16

house smoked queso, pico, corn salsa, fresh jalapeños, shredded lettuce, lime crema, avocado tomatillo salsa house corn chips, with choice of spanish chicken, taco beef or carne asada

Reuben Balls \$10

served with thousand island

Tenderloin Steak Bites \$14

onion tanglers, blackened or house seasoned with a side of horseradish sauce

Jalapeño Cheese Curds \$10

side of green goddess dressing

Cadillac Shrimp 1/2 lb \$15  
1 lb \$22

steamed peel & eat shrimp drenched in a dressing of real butter, garlic, mild chilies, lime juice and fresh cilantro served with a sliced baguette for dipping

Chicken Wings \$15

1 lb deep fried, served plain or tossed in lemon pepper, Tennessee hot, buffalo, bbq, bourbon, boom boom, house made dry rub or jamaican jerk dry rub

Fry Basket \$7

choice of french fries, waffle fries, onion rings  
add a cup of smoked queso \$6

Boom Boom Shrimp \$13

fried shrimp tossed in boom boom, green onions, rice

## Soups, Salads & Sandwiches, Bowls

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Scratch Made Chili Cup \$4  
Bowl \$6

Buffalo Chicken Salad \$13

crispy fried buffalo chicken on a bed of lettuce with tomato, onion, egg, bacon and cheese

Chicken Caesar Salad \$14

Pulaski Salad \$15

cucumbers, heirloom tomatoes, egg, bacon bits, avocado, red onion, pepper jack and cheddar jack cheeses with a choice of chicken, or ham and turkey

Steakhouse Salad \$17

steak bites, onion tanglers, blue cheese, bacon bits, cucumbers, red onion, heirloom tomatoes and a house made steakhouse vinaigrette

Taco Salad

shredded iceberg, tortilla strips with chicken, taco beef or carne asada, pico, olives and shredded cheese, served with salsa and sour cream substitute brisket or pulled pork \$2

Korean BBQ Pork Bowl \$15

house smoked pork and our pickled egg, cucumber, cilantro lime rice and cabbage, spring mix, carrots, fresh jalapeño, gochujang, sauteed peppers

Green Goddess Walleye \$18

grilled walleye, whole roasted garlic, ancient grains, spring mix, grilled lemon, heirloom tomatoes, house made green goddess dressing

Chipotle Burrito Bowl \$15

cilantro lime rice, pico, corn salsa, shredded cheese, romaine lettuce, chipotle mayo, avocado tomatillo salsa, with your choice of spanish style chicken, fajita chicken or carne asada, smoked pulled pork or brisket

Mahi Bowl \$18

blackened mahi, cilantro lime rice, heirloom tomatoes, avocado, grilled lemon and chimichurri sauce

Brown Butter Salmon \$22

ancient grains, broccoli, lemon, brown butter

## Tacos & Wraps

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served with chips and pickles, substitute fries or waffle fries for \$2 or onion rings for \$3

Fried Walleye Tacos \$16

beer battered walleye, chipotle crema, avocado tomatillo salsa, cilantro lime slaw, pico on flour tortillas

Blackened Mahi Tacos \$18

grilled blackened mahi, corn tortillas, chimichurri, pico, cilantro lime slaw, avocado and side of cilantro lime rice

California Burrito \$13

choice of carne asada, taco beef or spanish chicken, black bean corn salsa, fries, avocado tomatillo salsa, diablo sauce, pico and cheese in a 14 inch tortilla

Buffalo Chicken Wrap \$13

spicy breaded buffalo chicken with cheese, lettuce, onion and tomato

Chicken Caesar Wrap \$13

grilled chicken, lettuce, tomato, parmesan cheese, caesar and croutons

Veggie Wrap \$11

tomato basil tortilla, cucumbers, heirloom tomato, romaine, red onion, black olives, avocado, creek dressing

Tennessee Hot Chicken \$13

fried chicken breast, Tennessee hot sauce shredded lettuce and pickles

Milly Philly \$13

chopped sirloin, smothered in house made queso on a hoagie roll  
add onions and peppers \$1

Philly \$13

chopped sirloin, sauteed onions, peppers, and swiss cheese served on a hoagie roll

Reuben \$15

house roasted corned beef with swiss cheese, kraut and thousand island on marble rye

Clubhouse \$13

ham, turkey, bacon, american, swiss, cheese, mayo, lettuce and tomato on texas toast available as a wrap

Chicken Filet \$14

lettuce, tomato, onion, and chipotle mayo

Cajun Chicken \$14

cajun seasoning, bacon, and swiss

Smoked Brisket \$15

in house hickory smoked and served on a grilled bun

Smoked Pulled Pork \$13

in house hickory smoked served on a grilled bun

Brisket Grilled Cheese \$13

in house smoked brisket, american, pepper jack, smoked cheddar cheese, fried onions, and drizzle of spicy bbq

Cuban \$15

ham, smoked pork, stone ground mustard., kosher pickles, swiss on a bahn mi roll

Avocado BELT \$14

avocado, bacon, over easy egg, lettuce, tomato, and chipotle mayo on marble rye

## Burgers

burgers are a special blend of short rib, chuck and brisket, served pink or no pink, with kettle chips and pickles substitute, fries, waffle fries or onion rings  
gluten free bun available

\$2

\$3

\$2

Smokehouse \$15

topped with bacon bits, bbq, colby jack cheese and topped with smoked pulled pork and onion rings

The Mill \$15

candied Mill bacon, caramelized onions, lettuce, tomato, and bbq sauce

Bacon Cheeseburger \$14

american cheese and bacon

Kentucky Straight \$15

bourbon sauce, fried onions, peppers, pepper jack, smoked cheddar, and bacon bits

Sweet Fire \$15

candied Mill bacon, spicy cheese blend, jalapeño, chipotle mayo, fried onions, lettuce, and tomato

Black n' Bleu \$13

mushrooms, bleu cheese, bacon bits and cajun seasoning

California \$12

served with lettuce, tomato, and mayo

Mushroom & Swiss \$13

topped with sautéed mushrooms and swiss cheese

Patty Melt \$13

swiss and american cheese with fried onions on grilled whole wheat

Turkey Burger \$13

avocado, chipotle mayo, lettuce, tomato, and raw onion

## Dinners

dinners include a choice of french fries, waffle fries, onion rings, american fries, steamed vegetable, or baked potato available after 4:30pm  
add sautéed mushrooms for \$ 3 or fried onions for \$1

Sirloin \$22

8 oz filet

NY Strip \$28

12 oz

Brisket Dinner \$24

in house hickory smoked

Hamburger Steak \$13

11 oz portion of fresh angus beef

Great Lakes Walleye \$24

choice of pan-fired or blackened

Jumbo Shrimp \$22

six jumbo tiger shrimp broiled in butter

Steak & Shrimp \$28

8 oz sirloin with three jumbo tiger shrimp broiled in butter

## Baskets

served with french fries

Chicken Wings \$16

Chicken Strips \$13

Ale-Battered Shrimp \$14

Walleye \$16

## Kids

12 and under

includes choice of apple sauce, steamed vegetable or french fries and a beverage

\$8

Mini Corn Dogs

Chicken Strips

Chicken Breast

Grilled Cheese

Mac n' Cheese

Hamburger

WEEKLY SPECIALS

Monday \$2 soft shell

beef or chicken tacos

Tuesday 1/2 price Wing

Apps

Wednesday Night \$18 NY

Strip Dinner

Thursday \$12 Hot Beef

Friday & Saturday

Nights Prime Rib King

\$36 Queen \$27

Saturday Night 1/2 Rack

St. Louis Smoked Dry

Rub Ribs \$17

### Breakfast 10-Noon Saturday & Sunday

Classic Breakfast- 2 eggs, hash browns, toast, sausage links or bacon \$10

The Cure- burrito, eggs, hash browns, fried onions, cheese, sausage links, spicy maple aioli \$10

Eggs Benny- hollandaise, eggs, english muffin, ham and hash browns -\$10

Cajun Skillet- eggs, american fries, andouille sausage, hollandaise, ham, onions & peppers \$10

\*A 3.5% credit card processing charge will be added unless paid with cash due to the high volume of usage\*

\* Menu has been reduced due to product and labor shortage. Please be aware that some items listed may not be available when ordering\*