

From the **RAW BAR**

OYSTERS on the HALF SHELL ♦ 3.65  
each

CHILLED POACHED SHRIMP (U10) 4.85 each

OYSTERS CAVIAR with MARKET FISH CEVICHE, HOUSEMADE WASABI CRÈME FRAICHE and  
HACKLEBACK STURGEON CAVIAR ♦ 7.00 each

From the **SALAD BAR**

ARTISANAL GREENS with STRAWBERRY BALSAMIC VINAIGRETTE, PICKLED RHUBARB, and  
MARCONA ALMOND CRUMBLE 14

CAESAR SALAD with HEARTS of ROMAINE, PARMESAN CHEESE, GARLIC CROSTINI, and WHITE  
ANCHOVIES 12

From the **PANTRY**

CREAMED ASPARAGUS SOUP with LABNEH CREAM and LEMON OIL DRIZZLE 14

POINT JUDITH CALAMARI with CHICKPEAS, QUINOA and TABBOULEH SALAD, ROAST PEPPER  
HUMMUS sm. 10/lg. 18

BAKED BRIE with ROASTED GARLIC, GLAZED ALMONDS, SPICED HONEY, and CROSTINI 18

MILL'S TAVERN ARTISAN CHEESE and CHARCUTERIE

With SEASONAL ACCOUTREMENTS

SMALL 16.00 LARGE 28.00

From the **WOOD BURNING OVEN**

SEARED LONG ISLAND DUCK BREAST with SOY GINGER BRAISED BOK CHOY, COCONUT  
BAMBOO RICE and BLUEBERRY GASTRIQUE 42

BROILED BELL EVANS STATLER CHICKEN BREAST with EDAMAME, CORN, POTATO, CONFIT  
CHICKEN SUCCOTASH, CREAMY DIJON DEMI 30

ROAST STUFFED BELL PEPPER with QUINOA, TOMATO, ARTICHOKE HEARTS, and VEGAN DEMI  
22

From the **STOVE**

PORT BRAISED BLACK ANGUS SHORT RIB with SAGE POLENTA and PORT BEEF DEMI 45

MISO GLAZED SALMON with SESAME SOY VEGETABLE MEDLEY, and LEMON BUTTER CREAM 36

MILL'S TAVERN BEEF RAGU, BOMBOLOTTI PASTA and TRUFFLED PECORINO 25

MARKET FISH with STRAWBERRY YUZU BEURRE BLANC and TARRAGON PINEAPPLE CHUTNEY  
mkt

SAFFRON GNOCCHI with SHRIMP, SCALLOPS, and CARAMELIZED FENNEL in a SAMBUCA  
CREAM SAUCE 36

From the **WOOD GRILL**

COCONUT LYCHEE MARINATED PORK TENDERLOIN, PINEAPPLE KETCHUP, and SHISHITO  
MANGO RELISH ♦ 32

GRILLED NEW ZEALAND RACK of LAMB with ARTICHOKE, CHICKPEA, FARRO SALAD, and ROAST  
GARLIC MINT LABNEH DEMI, CRUMBLLED FETA ♦ 52

8 oz. BLACK ANGUS FILET MIGNON with SAUCE MARCHAND DU VIN and CRISPY LEEKS ♦ 52

16 oz. BLACK ANGUS RIBEYE with HORSERADISH CREAM SAUCE ♦ 50


14 oz. PRIME NEW YORK STRIP with MILL'S STEAK SAUCE ♦ 46

12 oz. IMPORTED AUSTRALIAN WAGYU STRIP with MILL'S STEAK SAUCE ♦ 72

32 oz. IMPORTED AUSTRALIAN WAGYU TOMAHAWK RIBEYE ♦ 197

ADD BONE MARROW BORDELAISE TO ANY STEAK 4

♦ Raw or partially cooked food can increase your risk of food borne illness.  
Please advise your waiter of any food allergies or dietary restrictions.



# Happy Mother's Day

## The **LIBATIONS**

SPRING BERRY SANGRIA 13

HIBISCUS LEMONADE (NON-ALCOHOLIC) 5

## The **APPETIZERS**

OYSTERS ROCKEFELLER 5.25 each

CRAB CAKE CROQUETTES with WAKAME REMOULADE, YUZU SUMISO and TOASTED ALMONDS 16

PAN SEARED FOIE GRAS with DUCK FAT POUND CAKE, RHUBARB CUSTARD, GRAND MARNIER GASTRIQUE, and PICKLED RHUBARB 26

## The **ENTREES**

SURF & TURF 8oz BLACK ANGUS FILET and PAN SEARED DAYBOAT SCALLOPS with MUSHROOM AU POIVRE ♦ 65

PERSILLADE CRUSTED HALIBUT with SAUCE BEARNAISE and ASSORTED SPRING VEGETABLES 42

## The **DESSERT**

WHITE CHOCOLATE LAVENDER MOUSSE with VANILLA POUND CAKE, BLUEBERRY COMPOTE, MARCONA ALMOND, YUZU CURD and WHITE PEACH-ELDERFLOWER SORBET 14

## The **MILL'S SIDES**

RED BLISS MASHED POTATO with CRISPY SHALLOT RINGS sm. 6/lg. 10

CRISPY ARTICHOKE HEARTS with RIESLING POACHED GOLDEN RAISINS, CRISPY BACON, CRUMBLLED GORGONZOLA, and FIG BALSAMIC GLAZE 14

MILL'S MAC 'N CHEESE with HOUSE SMOKED CRISPY BACON LARDONS 12

ROAST LEMON GARLIC BUTTER BROCCOLI 12

WOOD ROASTED ASPARAGUS with LEMON, PECORINO, and EXTRA VIRGIN OLIVE OIL sm. 9/lg. 14

EDWARD BOLUS  
Executive Chef

MERT SONNETCIOGLU  
Chef De Cuisine

SAMANTHA DEL ARROYO  
Excutive Pastry Chef