Mill Pond Nightly Specials
Thursday September 17, 2020

To Start

SWEET POTATO BISQUE
  cinnamon croutons $10

GRILLED ARTICHOKE SALAD
  arugula, tomatoes, red onions, pine nuts
  goat cheese, lemon thyme vinaigrette $16

FRIED HALLOUMI AND KALE SALAD
  caramelized figs, citrus vinegar $17

CREAMY ITALIAN BURRATA
  grilled peaches, herb crostini, balsamic reduction $18

CRISPY PORK BELLY
  goat cheese, polenta and homemade barbecue sauce $18

LOBSTER AND PARMESAN RISOTTO
  asparagus, parmesan cheese, lobster sauce $20

Sushi

KADOY MAKI
  shrimp, salmon, and jalapeno roll
  topped with tuna, tempura crunch, spicy mayo $20

Pasta

ORECCHIETTE WITH TRUFFLE CREAM SAUCE WITH SHRIMP
  mushrooms, spinach and sundried tomatoes $18/ $30

Entrees

GRILLED CENTER CUT MONTAUK SWORDFISH STEAK
  light spicy tomato sauce
  clams, over spaghetti squash $38

PISTACHIO CRUSTED SEA SCALLOPS
  whole grain mustard beurre blanc
  sauteed spinach, mushrooms, corn hash $40

BRAISED BONELESS BEEF SHORT RIBS
  horseradish cream sauce, rich jus, crispy onions
  honey-garlic carrots, string beans and mashed potatoes $37

TWICE ROASTED 1/2 LONG ISLAND DUCK
  cranberry sauce
  honey-garlic carrots, string beans and basmati rice $41

GRILLED 16OZ. BONELESS RIBEYE
  sauteed broccoli rabe, truffle french fries, merlot reduction $55

* this menu item can be cooked to order

** this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy