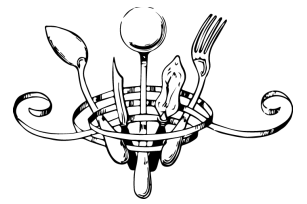


# MILL POND



## Dinner

### Appetizers

#### NEW ENGLAND CLAM CHOWDER

bowl \$9

#### LOBSTER BISQUE

bowl \$11

#### MEDITERRANEAN PLATE

black pepper hummus, tzatziki, dolmades halloumi and feta cheese, warm pita bread \$14

#### SALT AND PEPPER FRIED CALAMARI

grilled pineapple, shishito peppers sweet chili sauce \$16

#### PRINCE EDWARD ISLAND MUSSELS

fra diavolo or bianco \$15

#### CLAMS CASINO OR BAKED CLAMS \$16

#### SAUTEED LITTLE NECK CLAMS

andouille sausage, cherry peppers, fresh basil white wine sauce \$17

#### \* YELLOWFIN TUNA TARTARE

avocado, wonton chips, spicy mayo \$17

#### CHARRED PORTUGUESE OCTOPUS WITH WHITE BEANS

radishes, arugula, preserved tomatoes dill-lemon emulsion \$18

#### MARYLAND JUMBO LUMP CRAB CAKE

avocado, roasted corn and remoulade \$19

#### TEMPURA COCONUT SHRIMP

toasted coconut and pina colada sauce \$17

#### BARBECUED "BURNT ENDS"

filet mignon tips sauteed mushrooms and onions \$17

### Chef's Artisanal Cheese Board

four unique types each different in flavor and texture granny smith apple, dalmatia fig spread, candied walnuts and cracker \$19

### Raw Bar

\* **LITTLE NECK CLAMS** \$2.00 each

\* **EAST AND WEST COAST OYSTERS**

ask your server for selection and price

#### JUMBO SHRIMP COCKTAIL

\$7 per piece

#### COLOSSAL CRABMEAT COCKTAIL \$25

#### MAINE LOBSTER COCKTAIL

cocktail sauce and old bay mayonnaise M/P

#### \* SEAFOOD PLATEAU \$78

4 jumbo shrimp cocktail, colossal crabmeat cocktail, 6 littleneck clams, 6 east coast oysters Make it a "Grand Plateau" add lobster cocktail \$100

### Caviar

served with blinis & toast points, chopped egg parsley, onions and capers, creme fraiche

\* **1 OZ AMERICAN PADDLEFISH \$60**

\* **1 OZ ROYAL SIBERIAN OSSETRA \$125**

### Salads

#### THE WEDGE \$13

iceberg lettuce, ripe tomatoes, bacon creamy blue cheese dressing

#### ROAST BEET CARPACCIO WITH ARUGULA \$13

chèvre, almonds, citrus vinaigrette

#### MILL POND CHOPPED \$14

mixed greens, granny smith apples dried cranberries, candied pecans strawberries, crumbled blue cheese port wine dressing

#### \* CAESAR \$14

with anchovies add \$1.00

#### BABY KALE SALAD \$13

roasted cauliflower, red onion, raisins tahini vinaigrette

#### \* COMPANIONS TO ANY SALAD

grilled chicken \$7 grilled salmon \$8 marinated skirt steak \$11 seared tuna \$10 grilled jumbo shrimp \$7 per piece

\* - 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 ♠ - this may be cooked to the temperature of your liking

Before placing your order, please inform your server if a person in your party has a food allergy.



## Entrees

**PAPPARDELLE BOLOGNESE** \$23

**PENNE ALLA VODKA**

spinach, sun-dried tomatoes \$23  
with grilled chicken add \$3

**LINGUINE WITH WHITE CLAM SAUCE** \$26

**MILL POND FRA DIAVOLO**

little neck clams, shrimp, calamari  
mussels over linguine \$29

**SAUTÉED SPAGHETTI SQUASH AND KALE**

heirloom cherry tomatoes  
roasted garlic and EVOO \$23

**BEER BATTERED FISH AND CHIPS**

house remoulade, coleslaw  
french fries and malt vinegar \$21

**FILLET OF SOLE ROBERTO**

lightly breaded, plum tomatoes, basil  
lemon white wine sauce \$27

🔥 **PAN SEARED SALMON FILLET**

quinoa with chopped asparagus  
chardonnay beurre blanc \$29

🔥 **SESAME CRUSTED YELLOWFIN TUNA**

stir-fry vegetables, sweet soy, wasabi mayo \$31

**CHICKEN PARMESAN**

served with linguine pomodoro \$24

**CHICKEN MILANESE**

baby arugula, plum tomatoes  
shaved parmesan, EVOO, mashed potatoes \$24

🔥 **14OZ GRILLED CENTER CUT PORK CHOP**

hot cherry peppers, mushrooms  
onions and potato hash  
\$28

**BRAISED BONELESS BEEF SHORT RIB**

crispy onion rings, horseradish cream  
natural jus \$31

🔥 **12 OZ SOY-PEANUT MARINATED SKIRT STEAK**

smoked tomato relish  
mashed potatoes, asparagus spears \$35

## 10oz Mill Pond Burger \$18

served with half sour pickle, coleslaw  
and french fries

american, vermont cheddar or blue cheese \$1.50

applewood smoked bacon \$2

sautéed mushrooms and onions \$2

## Lobster

**LIVE MAINE LOBSTER M/P**

2lb steamed or broiled  
served with mashed potatoes  
and vegetable of the day  
with crabmeat stuffing add \$12

## Grilled Prime Meat

*SERVED WITH MASHED POTATOES AND VEGETABLE OF THE DAY*

*PLEASE NO SUBSTITUTIONS*

🔥 **16 OZ BONELESS RIBEYE** \$48

🔥 **20 OZ BONE-IN RIBEYE** \$50

🔥 **CENTER-CUT FILET MIGNON**  
9oz \$44 12oz \$50

🔥 **14 OZ PRIME SIRLOIN STEAK** \$50

🔥 **38 OZ PORTERHOUSE FOR TWO**  
pick two sides from below \$105

## Sides

**SAUTÉED MUSHROOMS AND ONIONS** \$8

**STEAMED OR SAUTÉED SPINACH** \$8

**STEAMED OR SAUTÉED BROCCOLI** \$8

**CREAMED SPINACH** \$9

**HOMEFRIES** \$8

**FRENCH FRIES** \$8

**MASHED POTATOES** \$8

**CRISPY ONION RINGS** \$8

**BAKED POTATO** \$8

**LOADED BAKED POTATO**

vermont cheddar, sour cream  
crumbled bacon and chives \$11

🔥 - this may be cooked to the temperature of your liking

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