

FATHER'S DAY SPECIALS

SUNDAY JUNE 17, 2018

Appetizers

VEGETABLE GAZPACHO

micro greens \$9

CORN & AVOCADO SALAD

mixed greens, tomatoes, red onion,
cheddar cheese and chipotle vinaigrette \$14

ARUGULA & WATERMELON SALAD

feta cheese, pickled red onions, marcona almonds
red wine vinaigrette \$14

BURRATA RAVIOLI

basil pesto sauce, baby heirloom tomatoes \$15

BEEF CARPACCIO

baby arugula, shaved fennel, red onions, capers
rosemary aioli and parmesan \$18

Sushi

FUJIYAMA MAKI

fresh tuna, yellowtail and cucumber roll
topped with spicy tuna and spicy mayo \$17

Pasta

LOBSTER MAC 'N CHEESE

wild mushrooms, aged cheddar, truffle oil \$35

Entrees

WILD STRIPED BASS FILLET

eggplant mousse, mediterranean salad of olives,
roasted peppers, tomatoes and fresh mint \$34

PAN SEARED SEA SCALLOPS

lentil and kale ragu, chive creme fraiche \$36

ALASKAN HALIBUT FILLET

roasted cauliflower risotto and champagne beurre blanc \$38

BLACKENED PORK TENDERLOIN

caramelized figs and gorgonzola mashed potatoes \$27

TWICE ROASTED LONG ISLAND DUCK

orange glaze \$35

All items are subject to change at any time, and without notice.

MILL POND

Dinner

Appetizers

NEW ENGLAND CLAM CHOWDER

bowl \$10

LOBSTER BISQUE

bowl \$11

🍷 3 BEEF BURGER SLIDERS

american, vermont cheddar or blue cheese \$14

MEDITERRANEAN PLATE

black pepper hummus, tzatziki, dolmades
halloumi and feta cheese, warm pita bread \$15

ITALIAN BURRATA CHEESE PLATE

marinated heirloom tomatoes, herb crostini \$15
with Parma proscuitto add \$4

SALT AND PEPPER FRIED CALAMARI

grilled pineapple, shishito peppers
sweet chili sauce \$17

PRINCE EDWARD ISLAND MUSSELS

fra diavolo or bianco \$16

CLAMS CASINO OR BAKED CLAMS \$17

SAUTEED LITTLE NECK CLAMS

andouille sausage, cherry peppers, fresh basil
white wine sauce \$18

* YELLOWFIN TUNA TARTARE

avocado, wonton chips, spicy mayo \$18

CHARRED PORTUGUESE OCTOPUS WITH WHITE BEANS

radishes, arugula, preserved tomatoes
dill-lemon emulsion \$19

MARYLAND JUMBO LUMP CRAB CAKE

avocado, roasted corn and remoulade \$20

TEMPURA COCONUT SHRIMP

toasted coconut and pina colada sauce \$18

BARBECUED "BURNT ENDS"

filet mignon tips
sauteed mushrooms and onions \$18

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 \$22

MAINE LOBSTER COCKTAIL

cocktail sauce and old bay mayonnaise \$28

* **SEAFOOD PLATEAU \$75**

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 \$150**

Salads

THE WEDGE \$14

iceberg lettuce, ripe tomatoes, bacon
creamy blue cheese dressing

ROAST BEET CARPACCIO WITH ARUGULA \$14

chèvre, almonds, citrus vinaigrette

MILL POND CHOPPED \$15

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

* **CAESAR \$15**

with anchovies add \$1.00

BABY KALE SALAD \$14

roasted cauliflower, red onion, raisins
tahini vinaigrette

HEIRLOOM TOMATO "GREEK" SALAD \$16

feta cheese, vidalia onions, dolmades,
cucumbers, red wine vinaigrette

with anchovies add \$1.00

🍷 **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

Entrees

PAPPARDELLE BOLOGNESE \$25

PENNE ALLA VODKA

spinach, sun-dried tomatoes \$25
with grilled chicken add \$3

LINGUINE WITH WHITE CLAM SAUCE \$28

MILL POND FRA DIAVOLO

little neck clams, shrimp, calamari
mussels over linguine \$31

SAUTÉED SPAGHETTI SQUASH AND KALE

heirloom cherry tomatoes
roasted garlic and EVOO \$25

BEER BATTERED FISH AND CHIPS

house remoulade, coleslaw
french fries and malt vinegar \$23

FILLET OF SOLE ROBERTO

lightly breaded, plum tomatoes, basil
lemon white wine sauce \$29

🔥 **PAN SEARED SALMON FILLET**

quinoa with chopped asparagus
chardonnay beurre blanc \$31

🔥 **SESAME CRUSTED YELLOWFIN TUNA**

stir-fry vegetables, sweet soy, wasabi mayo
\$33

CHICKEN PARMESAN

served with linguine pomodoro \$26

CHICKEN MILANESE

baby arugula, plum tomatoes
shaved parmesan, EVOO, mashed potatoes
\$26

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

hot cherry peppers, mushrooms
onions and potato hash
\$30

PORK CHOP MILANESE

baby arugula, plum tomatoes
shaved parmesan, EVOO, mashed potatoes
\$30

BRAISED BONELESS BEEF SHORT RIB

crispy onion rings, horseradish cream
natural jus \$33

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

smoked tomato relish
mashed potatoes, asparagus spears \$36

10oz Mill Pond Burger \$20

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

🔥 **16 OZ BONELESS RIBEYE** \$51

🔥 **20 OZ BONE-IN RIBEYE** \$51

🔥 **CENTER-CUT FILET MIGNON**
9oz \$45 12oz \$51

🔥 **14 OZ PRIME SIRLOIN STEAK** \$51

🔥 **38 OZ PORTERHOUSE FOR TWO**
pick two sides from below \$99

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

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