

THE MILLSTONE PUBLIC HOUSE

Established
February 7th, 2016

100% locally owned & operated

A **Public House** is a spot where friends, family and community naturally gather together, share a great meal and have a few drinks. A public place to feel at home, intentionally relaxed and comfortable, inviting you to **come as you are**.

STARTERS

Calamari

Flash fried baby squid tossed in a spicy tomato sauce. **12**

Baked Brie

Wrapped in phyllo and drizzled with raspberry sauce. Served with toast points. **11**

Candied Bacon

Thick sliced applewood smoked bacon, cracked pepper, maple dipping sauce. **9**

Mussels

Choice of white wine and garlic or red Thai coconut curry, served with garlic bread. **13**

Deep Fried Pickles

Hand coated in cornmeal & panko crumbs, served with a creamy sweet chilli sauce. **9**

Nachos

Corn tortilla chips topped with cheese, caramelized onions, banana peppers, roasted red peppers & black olives. Served with sour cream & salsa. **17**
Personal size. **12**

*add 2 oz cup homemade guacamole **2**
*add grilled chicken or seasoned ground beef **4**

Artichoke Dip

Warm creamy Artichoke and Asiago dip served with corn chips and fresh cut veggies. **12**

MPH Skins

Hand cut potato skins topped with bacon, pepper jack cheese and scallions. Served with sour cream. **13**
*add grilled chicken or seasoned ground beef **4**

Chili Cheese Nachos

Melted cheese on tortilla chips with a bowl of home made seasoned chill for dipping. **12**

Onion Rings

Crispy and delicious. **7**

Wings

A pound of juicy wings tossed in your choice of buffalo, maple bacon, honey garlic, sweet chill, BBQ, hot, medium or mild sauce. **13**
*add fresh cut veggies & ranch dressing **2**

Poutine

Hand cut, lightly seasoned french fries topped with cheese curds & gravy. **8**

Sweet Potato Fries

Served with curry mayo. **7**

ADDITIONS & SUBSTITUTIONS

Substitutions

Cup of Seafood Chowder **3.50**
Cup of Soup of the Day **2**
House Salad **2**
Monaco, Spinach Salad or
Arugula & Roasted Beet Salad **2.50**
Onion Rings, Poutine, Sweet Potato Fries **3.50**

Additions

Grilled Chicken **4**
Grilled Steak **6**
Bacon **2**
Cheese **1**
Sautéed Onions **2**
Sautéed Mushrooms **2**
Sautéed Shrimp **6**
Sautéed Scallops **6**

SOUPS & SALADS

Soup of the Day

Chef's daily inspiration, served with garlic bread.

Small Bowl **5** Large Bowl **8**

Seafood Chowder

A maritime favorite! Made from scratch and loaded with haddock, shrimp, scallops and mussels.

Small Bowl **7** Large Bowl **10**

Chili

Home made with Certified Black Angus Beef®, served with garlic bread Small Bowl **7** Large Bowl **10**

Arugula & Roasted Beet Salad

Baby arugula with sliced roasted beets, crumbled goat cheese and a balsamic vinaigrette dressing.

Starter **8** Meal **12**

Garden Salad

Mixed fresh lettuces, mushrooms, carrot, tomato, cucumber & radish. Served with your choice of house made dressing: herb vinaigrette, creamy blue cheese, poppy seed, ranch or balsamic vinaigrette. Starter **7** Meal **10**

Spinach Salad

Baby spinach leaves, mushrooms, bacon bits, mozzarella, honey Dijon dressing Starter **8** Meal **12**

Monaco Salad

Crisp Romaine, red peppers, tomato, cucumber, red onion, black olives & feta. Served with balsamic vinaigrette dressing. Starter **8** Meal **12**

Caesar Salad

Crisp romaine tossed with bacon bits, croutons, parmigiana and zesty garlic dressing. Starter **7** Meal **10**

BURGERS & SANDWICHES

The Millstone

7oz hand pressed homemade Certified Black Angus Beef® patty topped with sautéed mushrooms & onions, smoked bacon, creamy Brie cheese, fresh tomato, roasted garlic mayo & arugula. **15**

Candied Bacon Burger

7oz hand pressed homemade Certified Black Angus Beef® patty with 2 slices of candied bacon topped with melted cheddar, crisp lettuce & fresh tomato. **16**

Nacho Burger

7oz hand pressed homemade Certified Black Angus Beef® patty smothered in salsa, pepper jack cheese, guacamole & crispy corn chips. **15**

Seafood Sandwich

Two layer toasted sourdough, chipotle mayo, Willy Krauch Smoked Salmon, cold shrimp, sliced avocado, red onions, mixed greens & chopped red peppers. **17**

Grilled Cheese & Bacon

Sourdough bread loaded with mozzarella, cheddar and brie cheese & grilled to perfection with bacon. **12**

Louisiana Chicken Club

Blackened chicken topped with bacon, cheddar, lettuce, tomato & mayo on a toasted ciabatta bun **14**

Veggie Sandwich

Marinated grilled vegetables on warm ciabatta with black olive spread and crumbled goat cheese. **13**

Steak Sandwich

6oz grilled Certified Black Angus Beef® sirloin served open faced on toasted garlic bread, covered with sautéed mushrooms & onion rings. **16**

BLT

5 slices of bacon, fresh lettuce & sliced tomato on toasted sourdough bread. **11**

All burgers & sandwiches served with Caesar salad and french fries.

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PASTAS

Seafood Linguine

Mussels, shrimp, scallops & clams tossed in a tomato cream sauce **18**

Chicken Alfredo

Creamy alfredo sauce with grilled chicken, parmesan cheese & fettuccine noodles **15**

*add some heat & make it cajun

Pasta of the day

Ask about our chef's daily creation **15**

Spaghetti & Meatballs

Hand crafted seasoned meatballs simmered with onions, mushrooms, bell peppers & house made tomato sauce. Absolutely the best! **15**

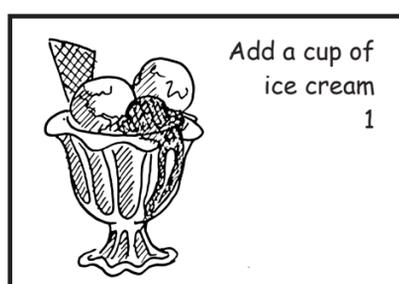
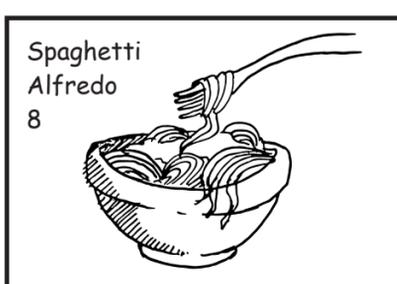
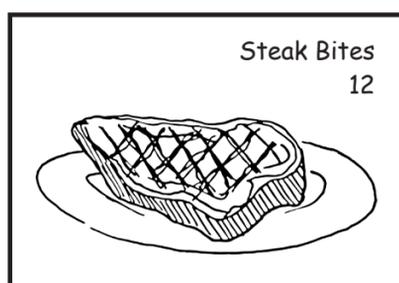
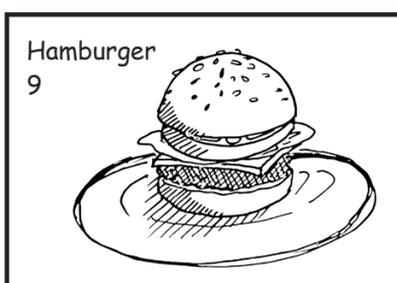
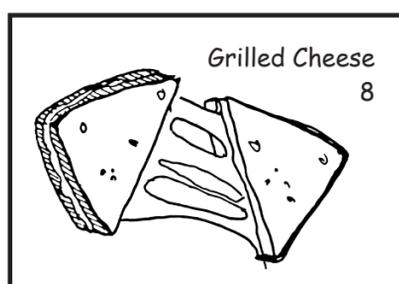
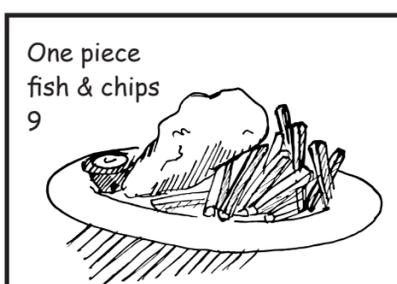
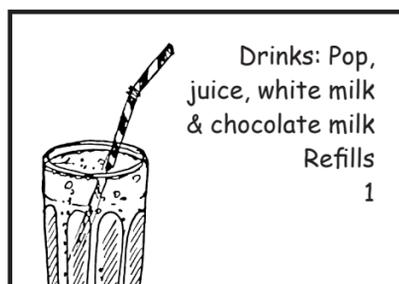
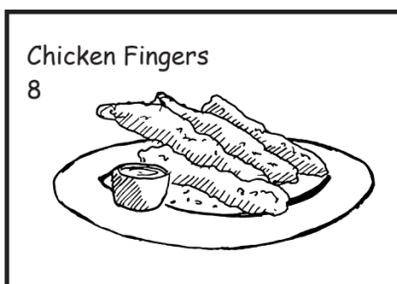
Baked Macaroni & Cheese

Creamy cheesy macaroni with salty bacon bits topped with panko crumbs. **14**

KIDS

Meal includes a kid's drink & a choice of side dish

Sides: French Fries, Mashed Potatoes, Caesar Salad, Fresh Cut Veggies, Steamed Veggies, Rice Pilaf



ENTREES

served with steamed vegetables & choice of garlic mashed potatoes, rice pilaf or french fries

OCEAN

Beer Battered Fish & Chips

Hand battered haddock filet served with house cut french fries, creamy slaw & home made tartar sauce.

1pc **11** 2pc **14**

Haddock Filet

Pan-fried or breaded served with lemon butter. **16**

Fish Tacos

Breaded haddock strips, salsa, sour cream, avocado, lettuce, tomato and cilantro on warm flour tortillas. **14**

*gluten-free tortillas add **1**

Curried Seafood Crepes

Warm crepes filled with salmon, shrimp and scallops simmered in a curry cream sauce. **17**

Atlantic Salmon

Grilled Atlantic Salmon accented with a horseradish dill cream sauce. **16**

LAND

Striploin

8oz Certified Black Angus Beef® striploin steak grilled to order with choice of peppercorn or chimichuri sauce. **26**

Liver & Onions

Beef liver topped with sautéed onions, gravy & two strips of smoked bacon. **12**

Buttermilk Chicken Strips

Strips of tender chicken soaked in buttermilk, dusted in seasoned flour & fried. Served with house cut french fries, coleslaw & dipping sauce **15**

Chicken & Brie

Oven roasted chicken breast filled with brie & walnuts accented with warm Jack Daniels laced bacon jam. **18**

BRUNCH

Served every Saturday & Sunday 11:30 to 2:00

Strawberry Cheesecake Stuffed French Toast

drizzled with chocolate Nutella sauce. **12**

Breakfast Wrap

Scrambled eggs, bacon, avocado, black beans and roasted red peppers wrapped in a flour tortilla and served with home fries, salsa and sour cream. **12**

The Classic

2 eggs, choice of ham, bacon or sausage, served with home fries and sourdough toast. **10**

Mushroom & Brie Omelette

Served with home fries and sourdough toast. **11**

Eggs Benedict

Served with home fries. **12**

Steak & Eggs

6oz Certified Black Angus® Sirloin with 2 eggs, home fries & sourdough toast. **14**