



@themillcbk

DAILY SPECIALS

Mill Craft Monday's

- \$6 Sleeves of Mill Craft Draught
- \$1 off Super Saturation IPA & Five of Diamonds
- \$3 off Between the Wheat

Tito's Tuesday's

- \$8 Lemonades
- \$1 off Mangolorian and Beavertail Raspberry Ale
- 1/2 Price Wings (after 3PM)

Bubbles & Pearls Wednesday's

- \$50 Dozen Fresh Oysters & Two Glasses of Mionetto Prosecco

Wine Thursday's

- 1/2 Price Bottles of Wine
- \$5 off Charcuterie Boards
- 1/2 Price Wings (after 3PM)

Old Fashioned Friday's

- \$9 Barrel Aged Old Fashioned
- \$1 off Hoot Session Ale & Coppersmith Brown Ale

Classic Saturday's

- \$9 All Classic Cocktails
- \$1 off 2D Sour & Aprikat

Mill Craft Sunday's

- \$6 Sleeves Mill Craft Draught
- \$10 Sawmill Caesars 1/2 Price Nachos

HAPPY HOUR 3pm - 6pm & 9pm - close

- \$6 Mill Craft Draught 15% off All Shares
- 20% off Domestic Draught, Domestic Bottles, Hi Balls, 6 oz Jackson Triggs Red & White

CARVERY SUNDAY BRUNCH SUNDAY 10:00 AM - 2:00 PM



SHARES



Chicken Wings GF \$19

Hot · Honey Garlic · The Mill BBQ · Dill Pickle · Salt & Pepper · Cajun

Alberta Beef Poutine \$16

Sous Vide Alberta Beef, Cheese Curds, Green Onion, Horseradish Aioli and Peppercorn Demi

Sawmill Steak Bites GF \$20

Marinated Alberta Beef, Onion, Mushrooms, Horseradish Aioli, Spicy Sawmill Steak Sauce

Charcuterie Board \$36

Sopressata, Prosciutto, Mortadella, Sausage, Chefs Selection of Cheese, Jams, Mustard, Pickles, Bread

BBQ Short Rib Flatbread \$17

Bourbon BBQ, Mustard Seed, Goat Cheese, Arugula, Pickled Onion

Bacon Wrapped Scallops GF \$21

Whiskey Butter With Brandy, Garlic Bread

Bone In Ribs \$19

Pork Button Bones, Spicy Sawmill Sesame Steak Sauce

Wagyu Meatballs GF \$18

Smoked gouda stuffed, ratatouille, tomato sauce, rose aioli

Calamari \$19

Crispy Jalapeño Peppers, House Tzatziki

Crispy Brussels \$13

Fried Brussels, Bacon Vinaigrette Parmesan, Buffalo Sour Cream

Chicken Gyoza \$15

Pan Fried, Scallion, Chili Soya Garlic Dip

The Mill Nachos GF \$27

Corn Chips, Cheddar, Avocado, Peppers, Scallions, Jalapeno, Pico De Gallo, Cilantro Cream, Salsa & Sour Cream
add guac \$3 add extra cheese \$4
add sous vide beef \$6 add chicken \$5

Artichoke Dip GF \$15

Three Cheese, Spinach Roasted Red Pepper, Creamed Garlic, Tortilla Chips

Fig & Bacon Dip \$17

Warm Whipped Goat Cheese, Fig & Bacon Jam, Red Pepper, Crostini

Stuffed Mushrooms GF \$17

Crab Herb Cream Cheese, Jalapeño Havarti

Beef Tartar GF \$20

Beef tenderloin, mustard, capers, gherkins, shallot, black garlic aioli, lemon, house chips

SOUP, SALAD & SEA



add chicken \$5

add shrimp skewer \$6

add cajun steak \$13

add garlic cheese toast \$3

add cajun chicken \$5

2 skewers \$10

Roasted Tomato Basil \$8

Blend of Roasted Vine Tomatoes, Garlic, Carmelized Onion and Torn Basil.
cup of Soup \$6

French Onion Soup \$12

Baked with Swiss & Shaved Parmesan

Founder's Caesar GF \$14

Tom Goodchild's Signature Recipe. Romaine, Signature Dressing, Croutons, Parmesan
Appetizer \$13

Tuscan Salad GF \$15

Greens, Spinach, Argula, Feta, Grape Tomato, Cucumber, Red Onion, Toasted Pumpkin Seed Balsamic Vinaigrette
Appetizer \$13

Beet & Cheese GF \$15

Roasted Beets, Pickled Beets, Beet Chips, Whipped Goat Cheese, Brussel Slaw, Dill Oil

Mussels GF \$22

Ratatouille Tomato or Gorgonzola Cream

Tuna Tataki GF \$22

Furikake Tuna, Honey Gochujang, Kimchi Slaw, Rice Paper & Nori Crisps

Baked Lobster Mac & Cheese \$25

Cavatappi, Three Cheese Sauce, Roasted Poblano, Panko, Half Lobster Tail

Oysters Rockefeller \$23

Spinach, Garlic, Cream, White Wine, Shallots, Panko, Parmesan

Fresh Oysters GF (6) \$25

East Coast Fresh Oysters, Mignonette, (12) \$50
Tabasco, Lemon

Seafood Tower GF \$125

Fresh East Coast Oysters, Shrimp, Jonah Crab Claws, Lobster Tail, Lemon Garlic Mussels, Seared Ahi Tuna & Kimchi Slaw, Served Chilled Over Ice

BETWEEN THE WHEAT



Include with your choice of fries, tuscan greens, crispy brussels, mac & cheese, BBQ beans, roasted corn succotash or RRPT soup. **Substitutions \$4 - Poutine or Truffle Fries**

Milled Burger GF \$19

Blend of Chuck and Brisket, Cheddar, Lettuce, Tomato, Grilled Onion, Pickle.

Smash Burger GF \$19

Two Smash Patties, American Cheese, Mayo, Onions, Pickles, Bacon Jam
 add bacon \$1.5 add mushroom \$1.5
 add egg \$2 add bacon jam \$2
 add xtra patty \$5

Kobe Burger \$27

Kobe Beef, Bacon, Chili Aioli, Jalapeño Havarti, Onion Ring, Lettuce, Tomato, Pickle, French Fries

Canadian Reuben \$22

Smoked Pastrami, Russian Dressing, Pickled Mustard, Swiss, Sauerkraut, Marble Rye

Grilled Cheese Dippers \$17

Three Cheese, Bacon Jam, Garlic, Mayo. Comes With Roasted Tomato Basil Soup

Cubano Sandwich \$19

Sliced Ham, Braised Mojo Pork, Mustard, Swiss, Pickle

Alberta Beef Dip \$18

Shaved Sous Vide Alberta Beef, Horseradish Aioli, Au Jus, Baguette.
 philly it up \$4

Nashville Hot Chicken GF \$18

Pickle Brined Chicken, Spicy Rub, Pickles, Slaw, Buttermilk Ranch,

Street Tacos \$17

Avocado Crema, Salsa Roja, Slaw, Crisp Flour. Tortilla, Pickled Red Onion

Choose one:

grilled chicken
 cajun steak \$7

cajun shrimp
 cajun chicken

STEAK & PRIME RIB

Steak & Prime Rib dishes served with seasonal vegetables & choice of fries, red skin roasted garlic mashed, or beef tallow fingerling potatoes

Filet Mignon GF 6 oz \$43

Lean & Exceptionally Tender

8 oz \$53

Ribeye GF 12 oz \$50

Highly Marbled. Flavorful & Tender

Center Cut Top Sirloin GF 6 oz \$36

Moderately Tender with Bold Beef Flavor

9 oz \$42

New York Striploin GF 10 oz \$43

Firm Texture, Tender & Full of Flavor

Prime Rib 8 oz \$37

Crusted with Rock Salt, Cracked Pepper and Fine Herbs, Traditional Yorkshire Pudding, Rich Beef Au Jus

12 oz \$43

16 oz \$49

Bone in Ribeye GF 25 oz \$85

Moderately Tender with Bold Beef Flavor with Rosemary, Garlic, Beef Tallow Confit Butter Produced By Our Friends At Meathead Specialty Meat & Seafood

Tomahawk 50 oz \$159.95

Well marbled, and extra flavour depth from the bone, infusing the meat with a rich, savoury taste while grilling.

Substitutions

- Sweet Potato Fries \$3
- Casesar Salad \$2
- Roasted Garlic & Horseradish
- Bacon Stuffed Potato \$4
- Baked Beans \$4
- Crispy Brussels \$5
- Fettuccinni Alfredo \$4
- Truffel Fries \$7

Enhancements

- Seafood Oscar \$10
- Lobster Tail - Market Price
- Shrimp Skewer \$6
- 2 Skewers \$10
- House Cajun \$2
- Bernaise Sauce \$3.5
- Madagascar Peppercorn \$3.5
- Button Mushrooms \$7
- Lobster Mac & Cheese \$11

MAINS



Sawmill Steak GF **\$26**

Sandwich **\$26**
6 oz Sirloin, Garlic Bread, Topped with Sautéed Mushrooms and Onion Ring, Choice of Side
9 oz Sirloin \$33

Prime Rib Sandwich GF 8 oz **\$33**
Crusted with Rock Salt, Cracked 12 oz **\$38**
Pepper and Fine Herbs, Rich Beef 16 oz **\$43**
Au Jus

Fish & Chips **\$24**
Battered Cod, Chips, Lemon, Tartar Sauce, Malt Aioli
one piece meal \$18

Pan Seared Halibut **\$38**
Pea & Pancetta Risotto, Tomato Basil Confit, Lemon

Ponzu Salmon GF **\$35**
Crisp Salmon, Scallion, Ginger Ponzu, Jasmine Rice, Crispy Brussels, Sesame Aioli, Furikake

Southwest Chicken Bowl **\$26**
Cajun Chicken, Iceberg Lettuce, Corn Succotash, Rice, Cherry Tomato, Avocado, Tortilla Strips, Baja Yogurt Dressing

Pea & Pancetta Risotto **\$20**
Spring Pea, Crisp Pancetta, Cream, Tomato Basil Confit, Parmesan
add chicken \$5 add shrimp \$6

Fettuccine Alfredo **\$20**
Fettuccine, Parmesan Cream
add chicken \$5 add shrimp \$6

Californiacation GF **\$21**
Chicken, Avocado, Scallion, Ginger Ponzu Sauce, Jasmine Rice, Furikake, Zucchini, Sesame Aioli

Smoked Pork Chop GF **\$34**
Alberta Bone in Chop, Bourbon Maple Glaze, Red Skin Mashed, Corn Succotash, BBQ Beans

Chicken Oscar **\$36**
Grilled Chicken Breast, Seafood Oscar, Garlic Shrimp, Hollandaise, Steamed Jasmine Rice, Seasonal Vegetables

Cordon Bleu **\$34**
Smoked Ham & Swiss in Panko Crust, Mushroom marsala, Red Skin Roasted Garlic Mashed, Seasonal Vegetables

Lamb Tenderloin GF **\$35**
Grilled Lamb, Beef Tallow Fingerling Potatoes, Ratatouille Tomato Sauce, Seasonal Vegetables

BBQ Back Ribs GF **\$39**
Braised Ribs, Savory Spice, Whiskey Sauce, Red Skin Roasted Garlic Mashed, Corn Succotash, Smoked Baked Beans
half rack \$31

For the Undecided GF **\$50**
6 oz. Sirloin, BBQ Braised Back Ribs, & a Skewer of Garlic Shrimp, Smoked Baked Beans and Corn Succotash

Braised Short Rib **\$36**
Red Skin Roasted Garlic Mashed, Pickled Mustard Seeds, Wilted Kale, Fried Parsnip, Merlot Demi, Horseradish Cream

King Crab Legs **MP**
Distinctly Rich, Sweet Flavor, Jasmine Rice, Seasonal Vegetables

Wagyu Meatball Cavatappi **\$29**
Smoked Gouda Stuffed Meatballs, Ratatouille Tomato Sauce, Parmesan

MP - MARKET PRICE

GF CAN BE MADE GLUTEN FRIENDLY UPON REQUEST!

SWEETS



Chocolate Dome **\$14**
Ganache Sponge Cake, Vanilla Bean Ice Cream, Caramel Rumchata Drizzle

Hot Smores Dip **\$10**
Chocolate Ganache, Salted Caramel, Marshmallow Fluff, Graham Chips

Key Lime Cheesecake **\$10**
Sweet & Tart Cheesecake, Chocolate Cookie Graham, Lime Preserve

Bailey's Brulé GF **\$8**
Glazed with Caramelized Sugar