



@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	\$18
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
Buttery *AAA* Alberta Beef Steak Bites Produced By Our Friends At Meathead Specialty Meat & Seafood. Sauteed With Mushrooms, Onions, Horseradish Aioli, Spicy Sesame Aioli	
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	\$9
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	\$15
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	\$14
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	\$25 (6)
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 \$26

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 \$33

Moderately Tender with Bold Beef Flavor

9 oz \$38

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

Substitutions

Sweet Potato Fries \$3
Casesar Salad \$2
Roasted Garlic & Horseradish
Bacon Stuffed Potato \$4
Baked Beans \$4
Crispy Brussels \$5
Fettucinni 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

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

Produced by our friends at MeatHead Specialty

Meat & Seafood

Ponzu Salmon GF \$33

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 \$32

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 \$32

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 \$37

Braised Ribs, Savory Spice, Whiskey

Sauce, Red Skin Roasted Garlic Mashed,

Corn Succotash, Smoked Baked Beans

half rack \$30

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



CAN BE MADE GLUTEN FRIENDLY UPON REQUEST!

SWEETS



Chocolate Dome \$14

Ganache Sponge Cake, Vanilla Bean Ice

Cream, Caramel Rumchata Drizzle

Hot S'mores 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