

APPS AND FLATS

Henning's Cheese Curds

Henning's famous cheese curds, Leinenkugel's beer battered to golden brown. 6.99

Spinach & Artichoke Dip

Homemade with fresh spinach and artichoke hearts. Finished with Asiago cheese and served with lightly fried pita chips. 8.99

Shrimp Cocktail

Five jumbo shrimp with a cocktail sauce. 8.99

Crab Stuffed Mushroom Caps

Jumbo mushrooms stuffed with our crab and mushroom stuffing, topped with Swiss cheese, then baked to perfection. 8.99

Chicken Wings

Plain or Buffalo style. Served with bleu cheese dressing and celery sticks. 7.99

Big Bloomer

Lightly seasoned and fried onion in full bloom, served with ranch. 6.99

Battered Mushrooms

Jumbo mushroom caps dipped in Leinenkugel's beer batter and fried to golden brown. 6.99

Mozzarella Sticks

Henning's string cheese breaded with Italian seasoned breadcrumbs and parmesan cheese, lightly fried. Served with marinara. 6.99

Nachos

Tri-colored tortilla chips fried fresh, topped with seasoned ground beef, shredded lettuce, diced tomatoes, shredded cheddar and cheese sauce. Served with sides of sour cream, salsa, black olives and jalapenos. 9.99

Chicken Tenders

Chicken tenders lightly fried, served over a bed of French fries with your favorite sauce for dipping. 7.99

Calamari

Breaded and lightly fried, served with a marinara sauce. 8.99

Margherita Flatbread

Fresh basil, tomatoes, garlic, mozzarella, EVOO. 8.99

BBQ Chicken Flatbread

Grilled chicken, diced red onions, mozzarella, cheddar, BBQ sauce. 9.99

Meat Lover's Flatbread

Pepperoni, sausage, Canadian bacon, mozzarella cheese and red sauce. 8.99

Shrimp Bruschetta Flatbread

Shrimp, pesto sauce, tomatoes, fresh basil and mozzarella cheese. 9.99

Chicken Tomato Flatbread

Grilled chicken, sun dried tomatoes, garlic, fresh spinach, mozzarella cheese, white sauce. 9.99

BEEF

Steak and Shrimp

12 oz. ribeye chargrilled to your liking, paired with 3 jumbo scampi shrimp. 23.99

Steak Riviera

Twin medallions of beef tenderloin chargrilled then topped with jumbo gulf shrimp sautéed in basil butter and olive oil with fresh herbs and garlic. 22.99

Porterhouse Steak

22 oz. USDA Choice, locally sourced from Schwaller Meats, cooked to perfection. 28.99

Steak Millhome

10 oz. chargrilled sirloin stuffed with a combination of exotic mushrooms, Swiss cheese, garlic, seasoned bread crumbs, and fresh herbs. Finished with herb cream sauce. 19.99

T-Bone Steak

18 oz. USDA Choice cut, locally sourced from Schwaller Meats, chargrilled to your liking. 23.99

Smothered Sirloin Tips

Chargrilled sirloin tips tossed with sautéed yellow onions and exotic mushrooms, covered in Swiss cheese and baked to golden brown. 17.99

Chargrilled Ribeye

USDA Choice Black Angus beef. Chargrilled to your liking. 14 oz. 19.99 22 oz. 25.99

Filet of Beef Tenderloin

8 oz. filet cut from the center of the barrel. 20.99

Top Sirloin

10 oz. USDA Choice cut chargrilled to your liking. 16.99

Beef Tips and Noodles

Our nearly famous beef tips in gravy, served over penne pasta. 12.99

Add to your steak \$1.99
Gorgonzola, Cilantro Lime or Cajun Compound Butters
OR Bernaise Sauce

WEEKEND SPECIALS

Friday Night Land and Sea Buffet

Snap and eat Alaskan snow crab legs, broasted chicken, beef tips, fried and broiled cod, fried shrimp, peel & eat shrimp, crab fritters, all the trimmings and our soup and salad bar. 16.99

Saturday Night Prime Rib

Start with a generous queen cut of prime rib, your choice of potato and our soup and salad bar. Still hungry? Additional cuts are on the house. (Sorry, no carry-out boxes on re-orders.) 19.99

Sunday Champagne Brunch

Made to order omelets, Belgian waffles, broasted chicken, beef tips, bacon, sausage, eggs, biscuits and gravy, all the sides including our homemade soup and salad bar and dessert. Includes a complimentary glass of champagne. 11.99

FRIDAY FISH FRY 12.99 DOUBLE ORDER 17.99

Served with your choice of potato and our soup and salad bar.

Breaded Lake Perch

Two butterflies of fresh Canadian lake perch. Lightly breaded and fried golden brown.

Beer Battered Canadian Walleye

Twin pieces batter fried to golden brown.

Beer Battered Haddock

Dipped in Leinenkugel's beer batter and fried to perfection.

ENTRÉE ENHANCEMENTS

Loaded Potato
(Bacon & Cheese)99
Grilled Onions.....99
Crab Stuffed, Battered
or Scampi Shrimp (3) ...5.99
Sautéed Mushrooms..... 1.99
5 oz. Lobster Tail..... 11.99

All Dinner Entrees Include
Homemade Soup & Salad Bar
Also Included with all Entrées
Except Pastas Where Specified

YOUR CHOICE:
Baby Red Garlic Mashed Potatoes
Broasted Potatoes • Baked Potato
Fries • Wild Rice • Hash Browns

Risotto of the Week

Hamburgers and steaks that are served rare or medium rare may be undercooked and will only be served upon the request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

PORK

Stuffed Pork Chops

Twin hand-cut chops stuffed with our herb-mushroom bread stuffing, chargrilled and served with herb cream sauce. 17.99

BBQ Ribs

Gently rubbed with our house spice blend and slow smoked, basted in house BBQ sauce.

Full Rack 18.99 Half Rack 13.99

Bacon Wrapped Pork Tenderloins

Twin medallions of pork tenderloin, bacon wrapped and chargrilled. Served on a pool of Jim Beam sauce. 14.99 Single 11.99

Pork Chops

Twin 8 oz. hand-cut chops, served grilled or broasted. 14.99 Single 11.99

POULTRY

Chicken Cordon Bleu

Lightly floured breast of chicken, pan fried, topped with sliced ham and Swiss cheese served on a pool of parmesan cream sauce. 15.99

Chicken Marsala

Lightly floured and pan fried breast of chicken with sautéed red onion and exotic mushrooms in Marsala wine, finished with fresh cream. 15.99

Chargrilled Chicken Breasts

Lightly marinated breasts of chicken chargrilled. 14.99 Single 11.99

Broasted Chicken

Half chicken dusted in our secret spices. A Millhome specialty. 12.99 2pc. 10.99

PASTA

Seafood Pasta

Snow crab, shrimp and scallops sautéed with mushrooms, green onion, tomatoes and garlic. Tossed with heavy cream and parmesan cheese with penne pasta, finished with basil butter. 18.99

Chicken Parmesan

Parmesan crusted breast of chicken tossed in our house marinara with fettuccini pasta. Topped with mozzarella, and baked until golden brown. A house specialty. 15.99

Cheese Tortellini

Sautéed red bell pepper, exotic mushrooms and broccoli tossed with tri-colored cheese tortellini in a creamy alfredo sauce. 12.99 Chicken 14.99 Shrimp 16.99

Fettuccini Alfredo

Fettuccini pasta tossed in our creamy alfredo sauce, garnished with steamed broccoli. 11.99 Chicken 13.99 Shrimp 15.99

Stir Fry

Sautéed fresh summer vegetables and our house teriyaki sauce, served on a bed of rice. 11.99 Chicken 13.99 Shrimp 15.99

SEAFOOD

Parmesan Crusted Lobster

Twin 5 oz. tails, topped with our parmesan butter and crusted to golden brown. 25.99 Twin Tails Oven Broiled. 24.99

Seafood Combination

We combined our three most popular seafood dishes for this entrée. Crab stuffed shrimp, parmesan crusted sea scallops and mock lobster all broiled to perfection. 20.99

Crab Stuffed Shrimp

Jumbo black tiger shrimp stuffed with our own crab and mushroom stuffing, baked in garlic butter, then drizzled with herb cream sauce. 18.99

Pecan Walleye

Pecan crusted walleye fillet flash fried, then baked to perfection, drizzled with house basil butter. 17.99

Parmesan Crusted Sea Scallops

Sea scallops topped with homemade parmesan butter, then broiled to golden brown. 19.99

Shrimp Scampi

Jumbo shrimp sautéed in butter and garlic. 16.99

Atlantic Salmon

Your choice of grilled or cedar planked, served with dill cream sauce. 16.99

Canadian Walleye Fillet

A cold water specialty hand breaded and pan fried, served with dill cream sauce. 15.99

Mock Lobster

Fresh cod fillets broiled and served with melted butter. 14.99 Single 11.99

HANDMADE COCKTAILS

Chocolate Martini

Three Olives Chocolate vodka, Godiva liqueur, crème de cocoa, Bailey's Irish Creme, swirled with chocolate syrup

Caramel Appletini

Three Olives vodka, Apple Pucker, butterscotch schnapps, swirled with caramel

Thin Mintini

Three Olives Chocolate vodka, Godiva liqueur, crème de cocoa, crème de menthe

Key Lime Pie Martini

Three Olives Citrus vodka, Dr. McGillicuddy's Vanilla, lime juice, pineapple juice, cream

Pomegranate Martini

Three Olives Pomegranate vodka, Three Olives Citrus vodka, cranberry juice, lime wedge

Honeycrisp

Old-Fashioned

Crown Royal Regal Apple Whiskey, local honey, dash of bitters, soda

Classic Whiskey Sour

Makers Mark, scratch sour syrup, freshly squeezed lemon juice

Seasonal

Moscow Mule

Tito's Vodka, ginger beer, seasonal fruit

Berry Bourbon Smash

Makers Mark, triple sec, fresh basil, raspberry purée, club soda

Greyhound

Cucumber vodka, squeezed lime, grapefruit, fresh mint

BEER

Ask about our featured Micro Brewed Beers

Miller High Life

Miller Genuine Draft

Miller Lite

Miller 64

Coors Light

Budweiser

Bud Light

Michelob Ultra

Busch Light

Pabst Blue Ribbon

Old Style

Blue Moon

Leinenkugel's Creamy Dark

Leinenkugel's Honey Weiss

Leinenkugel's Red Lager

Redd's Apple Ale

Fat Tire

1554

Spotted Cow

Really Cool Waterslides IPA

Corona

Heineken

Stella Artois

O'Doul's

O'Doul's Amber

Clausthaler NA

SERVING HOURS:
Tuesday-Saturday Bar 3:30 • Dining 4:30-9:00
Sunday Brunch 9am-2pm • Sunday Dinner 4pm-8pm • Closed Mondays

At the conclusion of your dinner your server will present tonight's featured dessert selections.