



• THE GRILL AT THE *Mill* •

Starters

Mozzarella Wedges

House-breaded fried mozzarella served with warm marinara. | 14

Street Corn Dip

Grilled corn folded into a creamy blend of sour cream, shredded cheddar, and cotija cheese. Served with tortilla chips. | 14

Short Rib Mac & Cheese

Braised short rib with cavatappi pasta in a rich blend of cheddar, Swiss, pepper jack, and Parmesan, finished with a toasted herb crust. | 18

Dinner Salads

Dressings:
LMCC Balsamic,
Buttermilk Ranch,
Oregano Vinaigrette
Bleu Cheese, Caesar,
and
Oil & Vinegar

House Salad

Mixed greens served with cucumber, red onion, grape tomatoes, and herbed croutons. | 6

Pear and Burrata Salad

Mixed greens tossed with pickled red onion, fresh sliced pear, crispy prosciutto, creamy burrata, and toasted almonds, finished with a balsamic reduction. | 8

Antipasto Salad

Crisp romaine with sliced salami and provolone, pepperoncini, green olives, grape tomatoes, and an oregano vinaigrette. | 9

Caesar Salad

Romaine lettuce topped with herbed croutons and parmesan cheese. | 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

Filet — 8oz

Grilled 8oz filet mignon wrapped in peppercorn-crusted bacon, served with Yukon Gold whipped potatoes, steamed broccoli and carrots, and finished with a red wine demi glace. | 54

Ribeye — 18oz

Grilled 18oz ribeye steak served with scalloped potatoes, steamed broccoli and carrots, and finished with truffle butter. | 58

Make it Oscar Style: topped with jumbo lump crab and béarnaise. +18

Grilled or Milanese Style Veal Chop

Grilled: served with scalloped potatoes, grilled asparagus, and a red wine jus lié.

Milanese: pan-fried and topped with arugula, a Parmesan crisp, grape tomatoes, lemon, and olive oil. | 73

Pork Chop — 14oz

Grilled 14oz bone-in pork chop served with house-made burrata ravioli, sautéed mushrooms, roasted heirloom tomatoes, and a marsala cream sauce. | 34

Pan-Roasted Euro Chicken

Pan-roasted European-style chicken breast served with Yukon whipped potatoes, steamed broccoli and carrots, and finished with a rosemary and white wine jus lié. | 28

Little Mill Steak-House Salmon

Grilled, steak-house-seasoned salmon served with lemon-basil risotto, roasted-garlic sautéed spinach, roasted cherry tomatoes, and a balsamic reduction. | 32

Mediterranean Branzino

Crispy-skin branzino served with roasted cherry tomatoes, capers, black olives, Yukon whipped potatoes, sautéed carrots and broccoli, finished with a lemon-butter reduction. | 32

Pan Roasted Duck Breast

Crispy pan-roasted duck breast served with roasted fingerling potatoes, wilted greens, and a cherry port wine reduction. | 38

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