



LITTLE MILL COUNTRY CLUB

Dinner Menu

STARTERS

Clams Casino

Top Neck Clams/Crispy Bacon/Diced Celery/Red Peppers/Parmesan Cheese 16

Meatballs with Burrata & Crostini

Meatballs/Marinara/Melted Burrata/Cracked Peppercorn/Crostini 18

Classic Shrimp Cocktail

Chilled Champagne Poached Jumbo Shrimp/Charred Lemon/Cocktail 18

Arancini

Parmesan Cheese & Breadcrumb Coated Risotto Cakes/Whipped Garlic Ricotta/Marinara 12

SIDE SALADS

Pear & Gorgonzola 9

Mixed Greens • Candied Walnuts • Crispy Pancetta • Gorgonzola • Dried Figs • Sliced Pears • Port Wine Vinaigrette

Harvest Salad 8

Roasted Sweet Potato • Blue Cheese Crumble • Charred Shallot • Baby Kale • Bacon Vinaigrette

LMCC House Salad 6

Spring Mix • Cherry Tomatoes • Cucumbers • Herb Croutons • Balsamic Vinaigrette

LMCC Caesar Salad 7

Chopped Romaine Lettuce • Freshly Shredded Parmesan • Herb Croutons • Caesar Dressing

SALAD ENTREES

Pies are served complete with your choice of side house salad or Caesar salad.

Steak and Ale Pie

Short Rib Stewed in Ale/Carrots/Pearl Onion/New Potatoes/Crispy Pie Crust 28

Chicken Pot Pie

Stewed Chicken/Potatoes/Carrots/Onion/Crispy Pie Crust 22

Chicken Milanese

Tenderized Euro Chicken/Breaded and Fried/Arugula/Shaved Parmesan/Croutons/Lemon and Olive Oil 28

Blackened Salmon

4oz Blackened Salmon/Avacado/Roasted Corn and Tomato Salsa/Pickled Red Onions
Diced Mango/Toasted Pepitas/Crumbled Cojita Cheese/Honey Viniagrette and Lime Crema 22

PASTA

Veal Cutlet

Choice of Preparation:

Saltimbocca | Piccata | Parmesan | Marsala

Served over Linguine 33

Clams over Linguine

Clams Sauteed in your choice
Red Sauce, White Wine Sauce,
or Scampi Sauce 28

Chicken Cutlet

Choice of Preparation:

Marsala | Piccata | Parmesan | Saltimbocca +5

Served over Linguine 24

House-made Ravioli of the Week

Try our Chef's House-made Ravioli every week!
Market Price

RISOTTO

Served Complete

Pumpkin Risotto

Creamy Arborio Rice/Roasted Pumpkin/Asiago Cheese/Browned Butter/Thyme 26

Mushroom Risotto

Creamy Arborio Rice/Assorted Wild Mushrooms/Truffle Oil/Parmesan 22

FROM THE BUTCHER'S BLOCK

Choose a Cut • Choose a Style

Butcher's block selections and Entrees include your choice of two sides below.

20oz Ribeye 50

- Roasted Garlic • Porcini Butter • Frizzled Onions
- Au Poivre • Pepper Crusted • Cognac Cream
- Oscar Style Jumbo Lump • Bearnaise +18

8oz Filet Mignon 57

- Traditional-Grilled • Demi-Glace
- Au Poivre • Pepper Crusted • Cognac Cream
- Oscar Style Jumbo Lump • Bearnaise +18

ENTRÉES

Pork Chop 34

Grilled Mediterranean Marinated Pork Chop • Lemon • Capers • Olive & Tomato Butter Reduction

Hard Cider Braised Salmon 32

Faroe Islands Salmon Braised in Hard Apple Cider/Maple Beurre Blanc

Chicken Roulade 28

Pear/Bacon/Sharp Cheddar Stuffed/Breaded/Golden Fried

Crispy Branzino 32

Parmesan and Egg Battered/White Wine and Lemon Reduction/Jumbo Lump Crabmeat

Roasted Duck Breast 42

Pan Roasted Duck Breast/Cranberry Jus Lié

Pork Tenderloin 26

Dijon and Herb Crusted/Cherry Port Wine Reduction

SIDES

Available à la carte

Au Gratin Potatoes

12

Creamy Polenta

12

Cider Braised Brussels with Bacon

10

Maple Bourbon Sweet Potato Purée

8

Sautéed Broccoli

8

Glazed Baby Carrots

10

Yukon Whipped Potatoes

10