



THE MILL

STEAKHOUSE + SPIRITS

SCRATCH-MADE | LOCALLY SOURCED | AMERICAN CLASSICS

starters + shares

SEASONAL OYSTERS*

Rotating varieties from the PNW w/ house-made mignonette. 3

FRIED BRUSSELS SPROUTS (GF)

w/ fig + orange glaze. 12

ASIAN CHICKEN LETTUCE WRAP (GF)

Stir-fried chicken, sweet soy, scallions, & chopped nuts. 14

GLAZED PORK BELLY

Sambal-maple glazed pork belly, pickled cucumber, scallions, + radish. 16

HONEY PISTACHIO PRAWNS (GF)

Jumbo prawns, spicy honey glaze, & chopped pistachios. 18

SEAFOOD COCKTAILS

OREGON SHRIMP

Fresh Oregon shrimp meat, classic cocktail sauce, & shaved fennel. 16

DUNGENESS CRAB

Fresh crab meat, classic cocktail sauce, & shaved fennel. 22

INFERNO PRAWNS

Jumbo prawns sautéed w/ inferno spice + shallot butter, served w/ baguette. 18

DIRTY PORK FRIES (GF)

Hand-cut steak fries, fresh herbs, garlic, Mama Lil's peppers, and Kurobuta pork. 11

MAKE THEM FILTHY Adds cheese sauce or house-made andouille sausage gravy, Kurobuta bacon, and one fried farm-fresh egg. 9

MILL WINGS

Buffalo | Thai ginger | Mill BBO | Tandoori 12
ADD Ghost Pepper 1

WINTER MAC (V)

Penne pasta, smoked gouda sauce, garlic crouton 13

ARANCINI

Cheese-filled risotto, breaded + fried; w/ piquillo pepper coulis 12

HOUSE PICKLE JAR (V) (GF)

Assorted pickled deliciousness. 5

soups + salads

TODAY'S SOUP cup 5 | bowl 8

ADD baguette + Kerrygold butter 4 | Clam Chowder (weekends only) \$1 upcharge

ADD TO ANY SALAD -

JIDORI CHICKEN 4 | KUROBUTA BACON 3 | CHILEAN SHRIMP 6 | JUMBO PRAWNS 12 | DUNGENESS CRAB 20
WHITE ANCHOVY 3 | 10oz WAGYU FLANK STEAK 17

MILL SALAD (V) (GF) sm 6 lg 12

Seasonal lettuces, pickled onions, tomatoes & choice of dressing.

ANTON'S SALAD 12 sm | 18 lg

Fresh Oregon shrimp, lettuces, onions, peppers, roasted oyster mushrooms, Rogue Creamery Cave Aged Blue Cheese, & house-made vinaigrette.

MILL WEDGE (V) sm 9 | lg 15

Bibb lettuce, shaved fennel, heirloom cherry tomatoes, scallions, Rogue Creamery Smokey Blue cheese, + pistachios.

KALE CAESAR SALAD 13

Fresh kale, Caesar vinaigrette, garlic crouton, pecorino, + lemon oil.

WINTER ARUGULA + ROASTED CARROT SALAD (V) 12

Baby arugula, carrots, golden raisins, pecans, fig + orange vinaigrette.

lunch entrees

STEAK FRITES*

Marinated Snake River Farms Wagyu flank steak + herbed shoestring potatoes 26

CHICKEN + WAFFLE

Fried boneless Jidori chicken, Belgian style waffle, & sambal-maple sauce. 17

ADD farm fresh egg 3 | Nashville Hot style 2

FISH + CHIPS

Fresh Alaskan cod, local beer batter, hand-cut fries, & Mill tartar. 2pc 16 | 3pc 19

THE MILL CLUB

Grilled Jidori chicken, Kurobuta bacon, roasted tomato, lettuces, & herb aioli on croissant w/ hand-cut steak fries. 16

ADD Farm-fresh egg 3 | ADD cheese 2

AHI BURGER*

Grilled rare yellowfin tuna steak, miso slaw, pickled pepper aioli, scallions, & wonton crisps on brioche bun w/ hand cut steak fries. 20

DUNGENESS CRAB MELT*

Fresh Dungeness crab meat, herb aioli, fennel, scallions, tomato & Tillamook cheddar cheese, served w/ hand-cut fries. 26

STREET TACOS PLATE

4 daily street tacos; Ask for server for details. 14

WINTER GRILLED CHEESE

Sourdough w/ fig/orange marmalade + smoked gouda cheese. 14

MILL BIRD

Roasted turkey, Kurobuta bacon, Jarlsburg cheese, tomato & Mill sauce on grilled Essential Bakery sourdough w/ hand-cut fries 14

THAI CHICKEN WRAP

Jidori chicken, local lettuces, tomato, nuts, Thai basil & Thai ginger sauce, w/ hand-cut steak fries. 14

TURKEY BACON WRAP

Sliced turkey, kurobuta bacon, Tillamook white cheddar, winter greens, mill dressing, tomato, w/ hand-cut fries 13

BLT SLIDERS

Bacon, lettuce + tomato on toasted baguette, served w/ hand cut fries 15

JIDORI CHICKEN TENDERS

Jidori chicken, herbed panko w/ house-made BBO sauce & hand-cut fries. 15

ADD TO ANY BURGER - SUB Impossible Burger 5
DOUBLE IT UP! 5

SUB Chicken 3 | Farm Fresh Egg 3 | Kurobuta Bacon 3

MILL BURGER*

1/2lb freshly-ground dry-aged prime R&R Ranch beef, Kurobuta bacon, Tillamook sharp cheddar, lettuce, tomato, onion, and Mill sauce on brioche bun w/ hand-cut steak fries. 17

PATTY MELT*

Freshly ground dry-aged prime R&R Ranch beef, grilled onions, cheddar and Swiss cheese w/ Mill sauce on grilled rye bread, w/ hand-cut steak fries. 17
DOUBLE IT UP! - 5 | ADD Farm-fresh egg 3

FORAGERS BURGER*

1/2lb freshly-ground dry-aged prime R&R Ranch beef, roasted oyster mushrooms, Jarlsburg cheese, watercress, & truffle mayonnaise on brioche bun w/ hand-cut steak fries. 17

JR BACON CHEESEBURGER*

1/4lb freshly-ground dry-aged prime R&R Ranch beef, Kurobuta bacon, cheddar, lettuce, tomato, red onion & Mill sauce, on brioche bun w/ hand-cut steak fries. 11