

THE MILL STEAKHOUSE + SPIRITS

SCRATCH-MADE | LOCALLY SOURCED | AMERICAN CLASSICS

DINNER MENU

STARTERS + SHARES

- SEASONAL OYSTERS*

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

w/ cracked pepper, chipotle + honey. 12
- HONEY PISTACHIO PRAWNS

Jumbo prawns, spicy honey glaze, and chopped pistachios. 18
- INFERNO PRAWNS

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

OREGON SHRIMP 16

Fresh Oregon shrimp meat, classic cocktail sauce + shaved fennel.

DUNGENESS CRAB 20

Fresh crabmeat, classic cocktail, shaved fennel butter.
- DIRTY PORK FRIES

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 fried farm-fresh egg. 9
- MILL WINGS (GF)

Buffalo | Thai ginger | Mill BBQ | Tarragon 12
- FALL MAC (v)

Penne pasta, white cheddar sauce, roasted squash, sautéed kale, pecorino romano, pumpkin seed oil, and pepitas. 13
- PICKLE JAR (v) (GF)

Assorted pickled deliciousness. 5

SOUP + SALAD

- ADD to any SALAD

JIDORI CHICKEN 4 | KUROBUTA BACON 3 | CHILEAN SHRIMP 6

JUMBO PRAWNS 12 | DUNGENESS CRAB 20
- TODAY’S SOUP - ROTATING

Cup 5 | Bowl 8 | Baguette & Butter 4

(Clam Chowder \$1 upcharge)
- MILL SALAD (v) (GF)

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

6 SM / 12 LG
- ANTON’S SALAD

Fresh Oregon shrimp, lettuces, onions, peppers, roasted oyster mushrooms, Rogue Creamery Cave Aged Blue Cheese, & house made vinaigrette. 11 SM | 18 LG
- MILL WEDGE (v) (GF)

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

9 SM | 15 LG
- STEAK SALAD

Mixed greens, kale, roasted squash, caramelized onion vinaigrette, pickled onions, heirloom cherry tomato, & Pecorino Romano marinated Snake River Farms Wagyu flank steak. 26
- POACHED PEAR SALAD (v) (GF)

Merlot-poached Asian pears, local greens, Rogue blue cheese, pickled onions, candied walnuts, and caramelized onion vinaigrette. 12

ENTREES

- CHICKEN + WAFFLE

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

ADD farm fresh egg 3 | Nashville Hot style 2
- KOREAN BBQ BULGOGI

Double R Ranch ribeye, house-made Korean bbq marinade, cauliflower “rice”, sautéed baby bok choy, & cucumber kimchi. 35
- PORCINI & TRUFFLE RAVIOLI (v)

Wild mushrooms, roasted squash, and sautéed kale. 20
- BRAISED PORK SHANKS*

Slow-cooked bone-in pork, cauliflower “risotto”, roasted Brussels sprouts, w/ sauce verte. 22
- 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

DOUBLE IT UP! 5 | SUB Chicken Patty 3 | Farm Fresh Egg 3

SUB Impossible Burger 5 |
- 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
- AHI TUNA BURGER*

Grilled <rare> yellowfin tuna steak, miso slaw, scallions, pickled pepper aioli; w/ hand cut steak fries. 22
- DUNGENESS CRAB MELT*

Fresh Dungeness crab, herb aioli, fennel, scallions, tomato & Tillamook cheddar cheese, served w/ hand-cut fries. 26
- BLACKENED COD (GF)

Alaskan cod, dry-rubbed & pan-seared w/ fall vegetable hash & passion fruit beurre blanc. 28
- DAILY CATCH* (GF)

Featured fresh fish, ask your server. MP
- FISH + CHIPS

Fresh Alaskan cod, local beer batter, hand-cut fries, & Mill tartar.

2PC 16 | 3PC 19
- WAGYU NEW YORK STRIP*

14oz Wagyu New York steak, fingerling potatoes, asparagus & Rogue Cave Aged Blue Cheese. 49

ADD Jumbo prawns 12 | ADD Dungeness Crab 20
- STEAK FRITES*

Marinated Snake River Farms Wagyu flank steak, w/ herbed shoestring potatoes. 26
- WAGYU FILET MIGNON* (GF)

7oz American Kobe beef filet, roasted fingerling potatoes, grilled Yakima Valley asparagus + red wine demi-glaze. 59

ADD Jumbo prawns 12 | ADD Dungeness Crab 20
- STEAK DIANE*

Tenderloin medallions pan-seared w/ Dijon & wild mushroom cream sauce; served w/ fingerling potatoes & asparagus 36

ADD Jumbo prawns 12 | ADD Dungeness Crab 20
- Served Friday & Saturday Only
- PRIME RIB* (GF)

R&R Ranch beef, beer jus, horseradish sauce, mashed potatoes, and market vegetables.

8oz - 29 | 12oz - 38 | 16oz - 47

ADD Jumbo prawns 12 | ADD Dungeness Crab 20
- 36OZ DRY-AGED TOMAHAWK RIBEYE FOR TWO* (GF)

30 day dry-aged R&R Ranch bone-in rib steak, fingerling potatoes, grilled asparagus, choice of: house steak sauce, black truffle compound butter, demi-glaze, or Rogue Creamery Caveman Blue Cheese. 135

ADD Jumbo prawns 12 | ADD Dungeness Crab 20



*Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.