



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 BBQ | 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 croutons, pecorino, + lemon oil.

WINTER ARUGULA + ROASTED CARROT SALAD (V). 12

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

dinner entrees

WINTER RISOTTO (GF).

Wild mushrooms, roasted squash, sautéed kale, pecorino romano, & piquillo pepper coulis. 20
ADD jumbo prawns 12 | ADD Dungeness crab 20 | ADD chicken 6 | ADD Kurobuta bacon 3

DUNGENESS CRAB MELT*

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

DAILY CATCH*

Featured fresh fish, ask your server. MP

AHI BURGER*

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

COD PICCATA*

Alaskan cod, capers, tomato, lemon, mushrooms, white wine + butter, w/ French beans + brown rice w/ quinoa. 28

CHICKEN + WAFFLE

Fried boneless Jidori chicken, Belgian style waffle, and 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 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

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

140Z WAGYU NEW YORK* (GF).

w/ fingerling potatoes, asparagus + Rogue Cave Aged Blue Cheese. 52

ADD jumbo prawns 12 | ADD Dungeness crab 20

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 FRITES*

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

STEAK AU POIVRE* (GF).

Tenderloin medallions pan-seared w/ cracked pepper, brandy + cream; w/ fingerling potatoes + asparagus. 36

ADD jumbo prawns 12 | ADD Dungeness crab 20

360Z 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, demi-glaze or Rogue Creamery Caveman Blue Cheese. 135

ADD Jumbo prawns 12 | ADD Dungeness Crab 20

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 (Friday & Saturday Only)

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.
A living wage surcharge of 4% will be added to each check in support of WA State Initiative 1433.