

Entrees

- PAN ROASTED ATLANTIC SALMON** ^{GF} 25
CRISP ROASTED SALMON, TOASTED QUINOA, PEA SHOOT SALAD
- JUMBO STUFFED SHRIMP** 26
STUFFED WITH CRABMEAT SERVED WITH ARTISAN TOMATO OLIVE OIL JUS
- BROILED LEMON SOLE** 25
RICE PILAF, MIXED SEASONAL VEGETABLES WITH OUR HOUSE MADE TARTAR SAUCE
- GRILLED 10OZ. FILET MIGNON** ^{GF} 33
MASHED POTATOES, BABY CARROTS, BORDELAISE SAUCE
- MARINATED SKIRT STEAK** 28
MASHED POTATOES, VEGETABLE MEDLEY WITH BBQ SAUCE
- BRAISED LAMB SHANK** ^{GF} 26
ROASTED GARLIC MASHED POTATOES, ROSEMARY LAMB JUS
- CHICKEN BREAST** 18
FRESH BREAST OF CHICKEN CHOICE OF; PARMIGIANA, FRANCAISE OR MARSALA
- OVEN ROASTED L.I. DUCK BREAST** 27
CARAMELIZED FINGERLING POTATOES, BABY SPINACH & BLACKBERRY COMPOTE

FRIDAY SPECIAL PRIME RIB SPECIAL

INCLUDES POTATO
& VEGETABLE

\$33

GF

Prix Fixe

TRADITIONAL PRIX FIXE DINNER

(CHOOSE 2)

- CUP OF SOUP CHOPPED LIVER
SMALL HOUSE SALAD FRUIT CUP

(CHOICE OF 1)

\$33

INCLUDES: DESSERT,
COFFEE OR TEA

POT ROAST
MASHED POTATOES &
SEASONAL VEGETABLES

CHICKEN MILLERIDGE
MASHED POTATOES &
SEASONAL VEGETABLES

SAUERBRATEN
POTATO DUMPLINGS, RED CABBAGE &
GINGER SNAP GRAVY

OVEN ROASTED TURKEY
APPLE & WALNUT STUFFING WITH
GIBLET GRAVY & MASHED POTATOES

Sides

- MAC & CHEESE** 10
- LOBSTER
MAC & CHEESE** 14
LARDOONS OF PANCETTA, FRESH
LOBSTER MEAT & TRUFFLE
PEELINGS IN A CHEESE FONDUE
- FRENCH FRIES** 5
- MASHED POTATOES** ^{GF} 5
- SAUTÉED BROCCOLI** ^{GF} 7
- SAUTÉED SPINACH** ^{GF} 7

GF = Gluten Free

No substitutions. We only serve fish that is in season.

*Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses.

Appetizers

- JUMBO LUMP CRAB CAKES** 13
PANKO CRUSTED WITH A CORN RELISH
- FRIED CALAMARI** 12
SWEET CHILI OR MARINARA
- BAKED CLAMS OREGANATA** 12
½ DOZEN CLAMS IN A LEMON WHITE WINE BUTTER
- CHICKEN LIVER PÂTÉ** 8
CHOPPED ONIONS, CRACKERS & CORNICHONS
- JUMBO SHRIMP COCKTAIL** GF 13
WITH HOMEMADE COCKTAIL SAUCE & FRESH LEMON
- BUTTERNUT SQUASH RAVIOLI** 9
SAGE BROWN BUTTER, TOASTED PUMPKIN SEEDS
- HOUSE CRUDITÉ** GF 6
CHEF'S SELECTION OF FRESH VEGETABLES & OLIVES
- LOBSTER TACO** GF 13
LOBSTER, CELERY, ONION, GUACAMOLE, TOPPED WITH FRESH PICO DE GALLO

Salads

- CAESAR SALAD** 10
WITH SHAVED PARMESAN & GARLIC HERB CROUTON
- TRADITIONAL WALDORF SALAD** GF 11
APPLES, WALNUTS, RAISINS, CARROTS DRESSED WITH OUR HOMEMADE CLASSIC WALDORF DRESSING
- THE WEDGE** GF 12
ICEBERG WEDGE, BEEFSTEAK TOMATOES, CRISPY APPLEWOOD SMOKED BACON WITH A CREAMY BLUE CHEESE DRESSING
- BEET SALAD** GF 10
OVEN ROASTED BEETS, RED ONION, ORANGE SEGMENTS, GOAT CHEESE & FRESH MINT WITH A CITRUS VINAIGRETTE
- ROASTED PEAR SALAD** GF 12
FIELD GREENS, TOMATOES, SHAVED CUCUMBERS, CANDIED PECANS, GOAT CHEESE, ROASTED PEARS WITH PORT WINE BALSAMIC VINAIGRETTE
- MILLERIDGE HOUSE SALAD** GF 8
GREEN & RED LEAF LETTUCE, GRAPE TOMATOES & CUCUMBERS, CREAMY ITALIAN, THOUSAND ISLAND, BLUE CHEESE DRESSING OR OIL & VINEGAR

ADD: CHICKEN 6 • SALMON 7 • SHRIMP 7

Signature Sandwiches

- ❖ **YANKEE POT ROAST GRILLED CHEESE** 16
SLOW COOKED YANKEE POT ROAST, CARAMELIZED ONIONS, BACON, MELTED WHITE CHEDDAR, HOMEMADE RYE BREAD SERVED WITH GRAVY DIPPING SAUCE
- ❖ **SAUERBRATEN MELT** 16
GERMAN STYLE POT ROAST SERVED WITH BRAISED RED CABBAGE, BACON, GRUYÈRE CHEESE & GINGER SNAP GRAVY ON HOMEMADE RYE BREAD

OFFICIAL SANDWICH of Nassau County as seen at L.I. Fair

Sandwiches

- GRILLED SIRLOIN BURGER** 16
10 OZ. OF PREMIUM ANGUS BEEF, GRUYERE CHEESE, APPLEWOOD SMOKED BACON & ROASTED MUSHROOMS SERVED ON A BRIOCHE BUN
- LOBSTER CLUB** 20
FRESH CHOPPED LOBSTER, LETTUCE, TOMATO, APPLEWOOD SMOKED BACON & AVOCADO CREAM ON BAKERY FRESH BREAD
- TURKEY CLUB** 14
ROASTED TURKEY WITH BACON, LETTUCE & TOMATO

Soups

By the cup 6 / bowl 8
FRENCH ONION SOUP
SOUP DU JOUR