

Restaurant Week

OCTOBER 29 - NOVEMBER 5, 2017

3 COURSE DINNER **\$28.95** PP + TAX
**DOES NOT INCLUDE BEVERAGES

PLEASE CHOOSE ONE ITEM FROM EACH COURSE

COURSE 1 (CHOICE OF ONE)

CUP OF SOUP
FRESH FRUIT CUP
BEET SALAD

HOUSE SALAD ^{GF}
CHOPPED LIVER

COURSE 2 (CHOICE OF ONE)

POT ROAST
MASHED POTATOES &
SEASONAL VEGETABLES

CHICKEN MILLERIDGE
MASHED POTATOES &
SEASONAL VEGETABLES

OVEN ROASTED TURKEY
APPLE & WALNUT STUFFING
WITH GIBLET GRAVY

PAN ROASTED ATLANTIC SALMON ^{GF}
CRISP ROASTED SALMON,
TOASTED QUINOA,
PEA SHOOT SALAD

CHICKEN FRANCESE
MASHED POTATOES,
VEGETABLE MEDLEY AND
LEMON BUTTER SAUCE

YANKEE POT ROAST GRILLED CHEESE
SLOW COOKED YANKEE POT
ROAST, CARAMELIZED ONIONS,
BACON, MELTED WHITE CHEDDAR,
HOMEMADE RYE BREAD SERVED
WITH GRAVY DIPPING SAUCE

SAUEBRATEN MELT
GERMAN STYLE POT ROAST SERVED
WITH BRAISED RED CABBAGE, BACON,
MELTED GOUDA & GINGER SNAP
GRAVY ON HOMEMADE RYE BREAD

MARINATED SKIRT STEAK
MASHED POTATOES, VEGETABLE
MEDLEY & BBQ SAUCE

SAUERBRATEN
POTATO DUMPLINGS, RED CABBAGE
& GINGER SNAP GRAVY



COURSE 3 (CHOICE OF ONE)

DESSERT
CHEF'S SELECTION

The
MILLERIDGE
• INN •

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.*