

The  
**MILLERIDGE**  
INN

# Spring Restaurant Week

April 22-29

**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 <sup>GF</sup>  
CHOPPED  
LIVER

**COURSE 2** (Choice of one)

**Chicken  
Milleridge**  
Mashed Potatoes &  
Seasonal Vegetables

**Braised Lamb Shank**  
Served with sweet potato mash  
and sautéed seasonal vegetables  
finished with a natural pan gravy

**Oven Roasted  
Turkey**  
Apple & walnut stuffing  
with giblet gravy

**Mahi-Mahi**  
Fresh mango salsa and coconut beurre  
blanc served over a bed of rice and  
sautéed seasonal vegetables

**Pan Roasted  
Atlantic Salmon** <sup>GF</sup>  
Crisp roasted salmon,  
toasted quinoa,  
pea shoot salad

**Marinated Skirt Steak**  
Mashed Potatoes, vegetable  
medley & BBQ sauce

**Chicken Francese**  
Mashed potatoes,  
vegetable medley and  
lemon butter sauce

**Sauerbraten**  
Potato dumplings, red cabbage  
& ginger snap gravy

**Pot Roast**  
Mashed Potatoes & seasonal  
vegetables

**COURSE 3** (Choice of one)

**Dessert**  
Chef's Selection

**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.