



## Red Mill Dinner Menu 2010

Buffalo Wings 8

Mild, hot, mahogany, or garlic & honey  
served with carrots, celery sticks and bleu cheese dressing for dipping.

Calamari Frito 9

Fried calamari sautéed in garlic butter with scallions, pepperoncini and hot cherry peppers.

Mozzarella Sticks 6

Served with our house made roasted tomato sauce.

Maple Ginger Tofu Sliders 9

Vermont Soy Company's organic tofu with arugula and ginger mayo on brioche buns.

Vegetable Samosas 8

Curried Indian pastry filled with steamed potatoes, peas, and green beans.

Nachos 8

Tortilla chips topped with diced onion, tomatoes, jalapeños, black beans, and shredded Cabot cheddar cheese,  
served with Pico de Gallo and sour cream.

Salmon Cakes 8

Southwestern-style with a corn & mushroom sauce and a piquillo pepper sauce.

Shrimp Shooters Small – 3 pieces 5 Large – 6 pieces 9

Citrus poached with a chipotle lime cocktail sauce.

Steamed Mussels 11

Cooked with white wine, shallots and garlic and served with a sliced baguette.

Cheddar Ale Soup Cup 4 Bowl 5

Chilled Melon And Midori Cup 4 Bowl 5

Today's Soup Cup 4 Bowl 5

Chef's Salad Small 5 Large 9

Baby spinach, fresh mozzarella bocconici, boiled egg, Westphalian ham, peas, and grape tomatoes.

Classic Caesar Small 5 Large 7  
Romaine, parmesan and croutons in our own creamy Caesar dressing.

Beet & Goat Cheese Salad Small 5 Large 8  
Mixed greens tossed with roasted beets, candied pecans and goat cheese  
from VT Butter & Cheese Co.

Orchard Salad Small 5 Large 9  
Baby spinach with sliced apples, pears, spiced pecans, raisins, and bleu cheese.

Wedge Salad 7  
Crisp romaine lettuce topped with tomatoes, bacon, and bleu cheese crumbles with EatingWell's  
bleu cheese dressing.

Seared Tuna Salad 12  
Mixed greens tossed with an Asian vinaigrette, topped with a seared tuna steak  
and served with wasabi paste.

Customize any salad with seared shrimp 6 , grilled chicken 5 or grilled salmon 6.

Dressings are all house made: Caesar, Thousand Island, Sherry Vinaigrette, Balsamic, Ranch,  
Sesame Ginger, Roasted Red Pepper, Bleu Cheese and EatingWell's Bleu Cheese.

### **Steaks**

12 oz. New York Strip 25 Half portion 15

Herb Marinated Lamb Loin 20 Half portion 13

Flat Iron Pork 15 Half portion 11

Served with a small salad, vegetable and starch and compound butter of your choice.  
Tarragon, Thai Chili, Pimenton, Balsamic Spiked VT Maple or Blue Cheese

### **Signature Favorites**

Bourbon BBQ St Louis Ribs 15 Half portion 10  
Half rack, slow braised and baked with our house bourbon BBQ sauce.

Misty Knoll Chicken Paillard of the Day 15

Catch of the Day Market Price

Served with a small salad, vegetable and starch.

Shrimp Scampi with Cilantro and Lime 15  
Classic scampi with a contemporary twist served over whole wheat pasta.

Marinated Portobello 12  
Portobello mushroom cap served on a bed of baby spinach with parmesan roasted asparagus.

The Champ Burger    Baby 6 oz. 9    Mighty 8 oz. 11  
Boyden Farms ground beef topped with lettuce, tomato, and your choice  
of Bleu, Swiss, American, or Cabot cheddar cheese, bacon, sautéed mushrooms,  
or sautéed onions, served with fries.

Crab Cake Burger 10  
Topped with chili mayo, lettuce and tomato served with fries.

Chicken Quesadilla 9  
Seasoned chicken, sautéed peppers and onions, and Cabot cheddar cheese grilled in a flour tortilla  
and served with Pico de Gallo and sour cream.

Apple and Brie Quesadilla 9  
Sliced apple, melted brie, chutney and caramelized onions grilled in a flour tortilla.

Slider of the Day 9

\*Split Plate Charge \$4 – a full serving of sides for each person and a half portion of entrée

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of food borne illness, especially if you have certain medical conditions.