



Monday thru Thursday

11:00 a.m. - 12:00 a.m.

Dinner served til 10:00 p.m.

Friday

11:00 a.m. - 1:00 a.m.

Dinner served til 11:00 p.m.

Saturday

11:00 a.m. - 1:00 a.m.

Dinner served til 11:00 p.m.

**We have banquet facilities available
for up to 300 people in our banquet room
and The Pavillion.**



APPETIZERS



Tex Mex Egg Rolls

Rolls filled with spicy chicken, corn, black beans, peppers, onions and cheese; served with Southwest ranch.
\$7.25

Roasted Red Pepper Hummus

Roasted red bell peppers, garlic, sesame seeds, chickpeas and spices served with flour tortilla chips and pita triangles.
\$6.95

Spinach and Artichoke Fondue

A creamy blend of spinach and artichokes with Asiago, mozzarella, Romano and Parmesan cheese sauce served with flour tortilla chips and pita triangles.
\$7.25

Con Queso & Chips

Authentic South of the border style cheese sauce served with warm tortilla chips and salsa.
\$6.25

Fondue Combination

A selection of our spinach artichoke fondue, roasted red pepper hummus, bruschetta and con queso with tortillas and breads for dipping.
\$9.25

Potato Trio

Sweet potato chips, waffle cut chips and sea salt & vinegar seasoned shoestring fries served with a variety of dipping sauces.
\$6.50

Calamari

Breaded, golden fried and served with chipotle dill dipping sauce.
\$8.95

Mozzarella Triangles

Breaded, golden fried mozzarella cheese served with alfredo and marinara dipping sauces.
\$7.95

Bruschetta

Toasted Parmesan cheese bread served with fresh chopped tomatoes, artichokes, red onions, green olives, basil, garlic, olive oil and Kalamata olives; topped with crumbled feta cheese.
\$7.25

Mango BBQ Shrimp

Six large gulf shrimp marinated and grilled with Mille's own mango BBQ sauce.
\$9.95



Thai Lettuce Wrap

Build your own.
Grilled breast of chicken, shredded carrots, bean sprouts, coconut curry noodles and Boston bib lettuce leaves with sweet & spicy chili, plum-ginger and peanut sauce.
\$11.95

Mille's Italian Nachos

Fried pasta chips topped with Italian sausage, red and green peppers, olives, red onions, pepperoncini peppers and a blend of cheeses.
\$9.25

Caliente Chicken Nachos

Tri-colored corn tortilla chips piled high with spicy breast of chicken, black bean salsa and melted pepper jack queso. Topped with pico de gallo and Southwest ranch dressing.
\$8.95

Chicken Tenders

All white meat chicken tenders golden fried and served with honey mustard or BBQ sauce for dipping.
\$8.25

Crab Cakes

Two hand breaded crab cakes served with our spicy remoulade sauce.
\$9.95

Combination

Can't decide?

Try an assortment of our appetizers. Calamari, mozzarella triangles, Tex Mex egg roll, chicken tenders and mango BBQ shrimp; served with dipping sauces.

\$12.95

SOUPS & SALADS

House Caesar Salad

Crisp Romaine lettuce with artichokes, red onions and Parmesan cheese tossed in a creamy Caesar dressing.
\$5.95

House Italian Salad

Tossed salad greens with Parmesan cheese, red and green peppers, Kalamata olives, red onions and pepperoncini peppers in our Italian vinaigrette.
\$5.95

Mixed Green House Salad

Mixed salad greens tossed with cheeses, tomatoes and pepperoncini peppers; served with your choice of dressing.
\$5.95

French Onion Soup

A classic favorite topped with melted mozzarella, provolone, Asiago and Parmesan cheese.
Cup \$3.95 Bowl \$6.95

Tomato Basil Soup

A house favorite. A combination of heavy cream, tomatoes and basil.
Cup \$3.95 Bowl \$6.95

Sweet Potato Soup

Sweet potato base with smoked chilies, topped with crispy garlic and herb tortillas.
Cup \$3.95 Bowl \$6.95

Soup of the Day

Our delicious, made-from-scratch soup. Ask about today's special.

Cup \$3.95 Bowl \$6.95

All bowls of soup offered in a bread bowl.



HOUSE SPECIALTIES

Add a salad to any entree for \$3.95 or a side of garlic shrimp for \$6.95.

Filet

8 ounce beef tenderloin topped with garlic butter. Served with garlic smashed potatoes and chef's vegetables.
\$23.95

Peppercorn Crusted Ribeye Steak

A 14 ounce ribeye steak seasoned and charbroiled to perfection with garlic smashed potatoes and chef's vegetables.
\$19.95

Monterey Chicken

Sautéed chicken with zucchini, asparagus, red onions, yellow squash and portobello mushrooms in a light pastry with a tarragon cream sauce. Served with wild rice and chef's vegetables.
\$16.95



Slow-Roasted Prime Rib

Dry rubbed then slowly roasted and served to your temperature with horseradish smashed potatoes and chef's vegetables.

12 ounce \$17.95

16 ounce \$22.95

Sesame Crusted Ahi Tuna

Ahi tuna steak dusted with black and white sesame seeds and grilled to perfection. Served with risotto and chef's vegetables.
\$18.95

Chipotle Pork Chops

Twin marinated eight ounce pork chops topped with our citrus salsa. Served with rice and chef's vegetables.
\$16.95



Salmon En Papillote

Julienne vegetables over Atlantic salmon cooked in a lobster cream sauce and served in parchment paper to keep it moist. Served with wild rice and chef's vegetables.
\$18.95

Thai Chicken and Shrimp

A spicy Thai dish with flavors of curry, peanuts and sautéed vegetables served over rice.
\$16.95

Cajun JUMBO-laya

Jumbo pieces of shrimp, chicken, andouille sausage, steamed in parchment paper to blend all the flavors into a spicy Cajun sauce. Served with onions and peppers over red beans and rice or pasta.
\$15.95

Apple-Walnut Pork Tenderloin

Marinated and grilled pork tenderloin topped with a sweet apple walnut butter. Served with rice and chef's vegetables.
\$16.95

Mahi Mahi Ala Orange

Lightly seasoned Mahi Mahi filet pan seared, topped with a honey citrus glaze and a fresh fruit salsa. Served with risotto and our chef's vegetables.
\$17.95

Portabella Crab-Filet Stacker

Large portabella mushroom cap stacked high with twin 4 ounce filet medallions and a homemade crab cake, drizzled with a garlic cream sauce. Served with chef's vegetables and garlic smashed potatoes.
\$26.95



Cherry Port Petite Tenderloin

Goat cheese encrusted petite beef tenderloin medallions, grilled to temperature, topped with a cherry port reduction. Served with garlic smashed potatoes and chef's vegetables.
\$19.95

Seafood 3

Blackened sea scallops, ahi tuna and jumbo shrimp, each served upon its own unique sauce, come together for a perfect combination. Served with chef's vegetables and risotto.
\$23.95

Honey Balsamic Chicken

Grilled chicken breast topped with a honey balsamic glaze. Served with chef's vegetables and rice.
\$15.95

PASTA

Served with fresh bread. Add a salad for \$3.95



Chicken Marsala Pasta

Chicken breast sautéed in a rich Marsala wine sauce and portobello mushrooms tossed with penne pasta and topped with melted mozzarella cheese, asparagus and chef's vegetables.
\$14.95

Pasagne

Italian sausage, sautéed onions and peppers, tomatoes and tomato cream sauce with a blend of cheeses over penne pasta.
\$11.95

Penne Primavera with Sundried Tomato Cream Sauce

Fresh seasonal vegetables tossed with penne pasta in a light sundried tomato cream sauce and roasted pine nuts.
\$10.95

Mediterranean Pasta

Grilled chicken, Kalamata olives, red onions, artichokes, garlic, shallots, olive oil, balsamic vinegar and a touch of honey tossed with penne pasta. Topped with feta cheese.
\$13.95

Seafood Pasta LaBella

Linguini noodles tossed with a blend of shrimp, scallops and calamari in a tomato basil cream sauce with a chiffonnade of fresh spinach.
\$15.95



Thai Chicken Pasta

Sautéed chicken and vegetables in a Thai peanut and coconut sauce over penne pasta.
\$13.95



SPECIALTY SALADS

All salads are served in a smaller portion at lunch (11:00 a.m. - 4:00 p.m.) for \$2.00 off the listed price.

Mille's Honey Pecan Chicken Salad

Lettuce free salad...diced chicken, tossed with pecans, honey, tarragon vinegar and mayonnaise. Served with fresh fruit, cottage cheese and warm cheesy pita bread.
\$9.95



Blackened Steak Salad

Mixed greens, mushrooms, feta cheese, walnuts, seedless red grapes and blackened steak tossed in a balsamic basil vinaigrette.
\$10.95

Mille's Cobb Salad

Tossed mixed greens, diced grilled chicken, bleu cheese crumbles, bacon, Kalamata olives, diced eggs, avocados, red onions and tomatoes with your choice of dressing.
\$10.95

Classic Chicken Caesar

Grilled chicken breast on crisp Romaine lettuce with artichokes, Parmesan and red onions in our creamy Caesar dressing.
\$9.95

Buffalo Chicken Salad

Grilled breast of chicken tossed in our Buffalo sauce and served over mixed greens with bleu cheese crumbles, pepper jack cheese and pico de gallo, topped with tri-color corn tortilla strips. Served with your choice of dressing on the side.
\$9.95

Asian Chicken Salad

Your choice of grilled or fried chicken, served atop cabbage and mixed greens with carrots, celery, almonds and mandarin oranges. Topped with bean thread noodles and Parmesan cheese. Homemade Asian dressing served on the side.
\$9.95

Pacific Coast Chicken Salad

Spinach leaf salad topped with chicken, fresh strawberries, feta cheese, walnuts, mushrooms and hard boiled eggs. We suggest our citrus ginger or raspberry vinaigrette.
\$10.95



Edamame Salmon Salad

Romaine lettuce, grilled Atlantic salmon filet, cabbage, edamame, julienne carrots and crispy wonton strips with sesame soy vinaigrette.
\$13.95

QUESADILLAS

Served with a house salad. Guacamole and sour cream upon request.

Balsamic Grilled Vegetable Quesadilla

Spinach tortilla stuffed with cheese and seasonal vegetables sautéed al dente with olive oil and balsamic vinaigrette.
\$9.95



Black And Bleu Quesadilla

Blackened prime rib, bleu cheese crumbles, jack cheese, red onions and mushrooms fill this grilled herb tortilla.
\$11.25

Blackened Chicken Quesadilla

Seasoned grilled tortilla stuffed with blackened chicken, cheese, bacon, mushrooms and black bean salsa.
\$10.95

Seafood Quesadilla

Gulf shrimp, sea scallops and lump crab fill this toasted herb tortilla along with pico de gallo and cheese.
\$11.95

SANDWICHES & BURGERS

All sandwiches served with french fries. Substitute soup, salad or fresh fruit for \$1.75.

The Big Poppa Burger

A ten ounce patty grilled to your specifications topped with jack and cheddar cheese on a toasted bun. Served with sliced red onion, lettuce and tomato on the side.
\$9.25

Ahi Tuna Sandwich

Lightly blackened filet served with lemon citrus aioli and spring mix on thick cut wheat bread.
\$11.95

BBQ Bacon Jack Burger

Strips of bacon and melted Monterey jack cheese top this ten ounce patty that has been brushed with BBQ sauce over the open flame.
\$9.95

V-8 Vegetable Sandwich

Thick cut wheat bread with roasted red pepper hummus, guacamole, artichokes, Kalamata olives, red onions, lettuce, tomatoes and sprouts.
\$8.95



Downtown Chicken Sandwich

A blend of apricots and cranberries spread atop a goat cheese encrusted chicken breast. Served on a toasted bun.
\$9.25

Prime Rib Sandwich

Prime rib of beef piled high on ciabatta bread and topped with mozzarella cheese. Au jus on the side.
\$10.25

JUST FOR LUNCH

Served until 4:00 p.m. daily.

Soup, Fruit & Salad

A cup of soup served with fresh fruit and salad.
\$6.95

Blackened Chicken Quesadilla

Seasoned grilled tortilla stuffed with blackened chicken, cheese, bacon, mushrooms and black bean salsa; served with salad. Guacamole and sour cream served upon request.
\$8.95



Mille's Honey Pecan Chicken Salad

Lettuce free salad...diced chicken, tossed with pecans, honey, tarragon vinegar and mayonnaise. Served with fresh fruit, cottage cheese and warm cheesy pita bread.
\$7.95

Open-Faced Meatloaf

Our Meatloaf is made fresh and served open-faced on thick cut wheat bread topped with garlic smashed potatoes, crispy onions and BBQ gravy.
\$9.25

Fish & Chips

Breaded white fish filets served with horseradish coleslaw, waffle fries and roasted red pepper remoulade.
\$8.95

Quiche of the Day

Baked fresh & served with salad and fresh fruit. Ask your server for today's feature.
\$7.95

Caribbean Jerk Shrimp Stir-Fry

Five large gulf shrimp stir-fried with fresh vegetables and spicy island jerk sauce, with fresh pineapple over rice.
\$9.25



Chicken Pot Pie

Tender breast of chicken with potatoes, carrots, celery, green beans and yellow onion in a béchamel sauce; served with salad.
\$8.95

Pizza D'Placido

8 inch crust with homemade marinara sauce, mozzarella cheese, Italian sausage, peppers and red onions. Served with a small side salad. Just like Grandpa D. used to make.
\$9.95

SANDWICHES & WRAPS

All sandwiches and wraps served with french fries. Substitute soup, salad or fresh fruit for \$1.75.

Mille's Club Sandwich

Slices of ham and turkey, with strips of bacon on toasted wheat bread with cheese, lettuce and tomato. Honey Dijon dipping sauce on the side.
\$8.95

Honey Pecan Chicken Salad Sandwich

Mille's own honey pecan chicken salad, served on thick cut wheat bread.
\$7.95



Blackened Chicken Sandwich

A Mille's favorite back by popular demand. Grilled blackened chicken breast topped with sautéed onions, pepper jack cheese and chipotle mayonnaise.
\$8.25

Pesto Chicken Sandwich

Grilled chicken breast topped with provolone cheese, red onions and our fresh basil pesto. Served on a toasted bun.
\$8.25

J.R.'s BBQ Pork Sandwich

Grilled marinated pork tenderloin filet, topped with Mille's own mango BBQ sauce, sautéed onions and melted provolone cheese on toasted bun.
\$8.95



Mille's Cheese Steak

Grilled ribeye steak smothered with sautéed onions, peppers, mushrooms and pepper jack cheese on toasted ciabatta bread.
\$9.95

Chicken Caesar Wrap

Grilled chicken breast, Romaine lettuce, wild rice, red onions, artichokes and Parmesan cheese tossed with Caesar dressing in a spinach tortilla.
\$7.95

Dijon Chicken BLT Wrap

Fried breast of chicken tossed with honey Dijon dressing, diced tomatoes, bacon and crisp lettuce. Served in an herb tortilla wrap.
\$7.95

Vegetarian Wrap

Mushrooms, onions, red and green peppers, with zucchini and yellow squash sautéed in olive oil with garlic, roasted red pepper hummus and rice. Served in a spinach wrap.
\$7.95

Buffalo Chicken Wrap

Grilled or fried breast of chicken with our spicy Buffalo sauce with lettuce, bleu cheese crumbles, wild rice, pico de gallo and pepper jack cheese all wrapped in an herb tortilla.
\$7.95

PASTA

Served with fresh bread. Add a salad with lunch for \$3.95.

Steak Marsala

Tender strips of steak, sautéed with walnuts, mushrooms, red onions and bleu cheese, with a Marsala cream sauce. Served over penne pasta.
\$8.50

Island's Pasta

Grilled breast of chicken, red onions, red peppers, fresh mango and pineapple tossed with a touch of coconut milk and Jamaican jerk spices.
\$8.25

Penne Primavera with Sundried Tomato Cream Sauce

Fresh seasonal vegetables tossed with penne pasta in a light sundried tomato cream sauce with roasted pine nuts.
\$7.95

Seafood Pasta Roma

Jumbo shrimp, leeks, green and red peppers tossed with linguini noodles in a basil cream sauce.
\$9.25



TURN OF THE CORK

SPARKLING

All that sparkles must be good!

Ballatore Spumante (California)
Bottle \$20.00

"J" (Sonoma, California)
Bottle \$42.00

Martini & Rossi Asti (Italy)
Split \$6.00

Schramsberg Mirabelle Brut (California)
Bottle \$24.00

Veuve Clicquot "Yellow Label" Brut (Reims, France)
Bottle \$62.00

WHITE

Cool and classy, yet unpretentious. Listed from fruity and sweet to rich, intense and full-bodied.

Beringer White Zinfandel (California)
Glass \$4.75/Bottle \$17.50

Marco Negri Moscato d' Asti (Italy)
Glass \$6.00/Bottle \$23.00

Griesedieck Piesporter Michelsberg Spätlese Riesling (Germany)
Glass \$4.75/Bottle \$18.00

Hogue Johannesberg Riesling (Washington)
Glass \$6.00/Bottle \$23.00

San Angelo Pinot Grigio (Friuli, Italy)
Glass \$6.00/Bottle \$23.00

King Estate Pinot Grigio (Eugene, Oregon)
Glass \$6.25/Bottle \$24.00

Dry Creek Reserve Fume Blanc (Dry Creek Valley, California)
Glass \$6.25/Bottle \$24.00

Brancott Reserve Sauvignon Blanc (Marlborough, New Zealand)
Glass \$7.25/Bottle \$28.00

Rosemount Chardonnay/Semillon (Australia)
Glass \$6.00/Bottle \$23.00

Talus Chardonnay (California)
Glass \$5.00/Bottle \$18.00

Kunde Chardonnay (Sonoma, California)
Glass \$5.50/Bottle \$21.00

Chateau St. Jean Sonoma Chardonnay (Sonoma, California)
Glass \$5.75/Bottle \$22.00

Fess Parker Chardonnay (Santa Barbara, California)
Glass \$6.25/Bottle \$24.00

Louis Latour Pouilly-Fuisse (Burgundy, France)
Glass \$7.25/Bottle \$28.00

Kendall Jackson Chardonnay (California)
Glass \$7.50/Bottle \$29.00

Chateau Montelena Chardonnay (Napa Valley, California)
Bottle \$40.00

Beringer Private Reserve Chardonnay (Napa Valley, California)
Bottle \$44.00

RED

Dark and sophisticated, yet still a little racy. Listed from light, dry and fruity to massive, powerful and teeth-darkening.

Niebaum Coppola Rosso (Napa, California)
Glass \$5.50/Bottle \$21.00

Poliziano Rosso di Montepulciano (Italy)
Glass \$6.75/Bottle \$26.00

Benton Lane Pinot Noir (Oregon)
Glass \$7.00/Bottle \$27.00

Rosemount Shiraz (Australia)
Glass \$6.00/Bottle \$23.00

Smoking Loon Syrah (California)
Glass \$5.75/Bottle \$22.00

Ravenswood Zinfandel (Lodi, California)
Glass \$6.75/Bottle \$26.00

Ridge Coastal Range Zinfandel Blend (California)
Glass \$7.25/Bottle \$28.00

Talus Merlot (California)
Glass \$5.00/Bottle \$18.00

Estancia Merlot (California)
Glass \$6.25/Bottle \$24.00

Murphy Goode Merlot (Sonoma, California)
Glass \$6.75/Bottle \$26.00

Stags Leap Winery Merlot (Napa Valley, California)
Bottle \$44.00

Frogs Leap Merlot (Napa Valley, California)
Bottle \$50.00

Black Opal Cabernet-Merlot (Australia)
Glass \$5.75/Bottle \$22.00

Kendall-Jackson Collage Cabernet-Merlot (California)
Glass \$6.00/Bottle \$23.00

Greg Norman Cabernet-Merlot (Australia)
Glass \$6.25/Bottle \$25.00

Talus Cabernet (California)
Glass \$5.00/Bottle \$18.00

Chateau St. Michelle Cabernet Sauvignon (Columbia Valley, Washington)
Glass \$6.25/Bottle \$24.00

Chateau Souverain Cabernet Sauvignon (Sonoma, California)
Glass \$7.25/Bottle \$28.00

Beaulieu Vineyard Cabernet Sauvignon (Napa Valley, California)
Glass \$7.50/Bottle \$29.00

Lake Sonoma Cabernet Sauvignon (Alexander Valley, California)
Glass \$7.75/Bottle \$30.00

PREMIUM BEER

St. Pauli Girl (Bremen, Germany)

Amstel Light (Amsterdam, Holland)

Rolling Rock (Latrobe, Pennsylvania)

Foster's (Australia)

Bass (England)

Samuel Smith Lager (England)

Samuel Smith Nut Brown Ale (England)

Samuel Smith Oatmeal Stout (England)

Becks Dark Lager (Germany)

Capital 1900 (Middleton, Wisconsin)

Capital Blonde Dappleback (Middleton, Wisconsin)

Sunshine Wheat (Fort Collins, Colorado)

Guinness Pub Can (Ireland)

Heineken Lager (Holland)

New Castle Brown Ale (England)

Youngs Double Chocolate Stout (England)

Lindeman Lambic Framboise (Belgium)

Lindeman Lambic Pêche (Belgium)

Blue Moon White Ale (Belgium)

Dos Equis Amber Lager (Mexico)

Corona Extra (Mexico)

Capital Munich Dark (Middleton, Wisconsin)

Capital Wisconsin Amber (Middleton, Wisconsin)