

## STARTERS

### Warm Rock Shrimp and Avocado Dip

\$7

Served with Baked Pita Chips

### Houston Mill House Salad \$4

Chef's selection of Spring Greens & Garden Vegetables with your choice of dressing

### Butternut Squash Gazpacho \$5

Goat Cheese Crouton & Truffle Oil Float

## BIG SALADS

### Traditional Caesar Salad \$9

Romaine Hearts tossed with Homemade Caesar Dressing and topped with a Parmesan Tuile

Add Grilled Chicken Breast \$2

Add Grilled Jumbo Shrimp \$4

### Mill House Chicken Salad \$10

A blend of Poached Chicken Breast, Pistachios, Shallots, Red Grapes and Fresh Herbs served on Baby Greens with Seasonal Fruit and Croustades

### Soy and Ginger Marinated Salmon Salad

\$13

Served atop a bed of Spinach with Cashews, Vegetable Spring Rolls and Sesame Vinaigrette

### Arugula Radicchio Salad \$9

Tossed with Bontalleggio Cheese, Freeze-dried Corn & Roasted Peppers

## CHEF'S TASTING MENU

### Amuse Bouche

A tasty tidbit of the day's freshest provisions & Chef's whimsy

### Sake Kasu Sablefish

Tamari Braised Leeks, Parsnip Puree & Vanilla Saffron Creme Anglaise

### No Regrets Dessert Platter

Choose your three favorite items from our dessert tray

\$22

## ENTREES

### Cornflake Crusted Chicken \$14

Served over Tasso Rice with Broccoli, Pan Gravy and Vidalia Onion Relish

### Seared Crab Cakes \$16

Twin HMH Crab Cakes sautéed and served atop Creamed Spinach and Garlic Mashed Potatoes with Pineapple-Anise Vinaigrette

### Sage & Sweet Squash Agnolotti \$13

Tossed with Stewed Autumn Vegetables set in Fennel Cream

### BBQ Salmon \$14

Served atop Sweet Corn Grits, Mustard Greens and Lemon Butter Sauce

### Jerk Rubbed Hangar Steak Sandwich \$11

Open-faced with Herb Aioli, Vermont Cheddar, & an Onion Ciabatta Roll

### Almond Crusted Chicken Stack \$14

Roasted Garlic & Rosemary Mashed Potatoes, Brie, Turkey Bacon, & Sauteed Pears over Dijon Shallot Jus

### Shrimp Awendaw \$15

Stone Ground Grit Caked topped with Jumbo Shrimp, Peaches, & Creole Sauce

## DESSERTS

### Chocolate Pot au Crème with Cointreau Marinated Raspberries

### White Chocolate & Pistachio Parfait

### Bitter Chocolate & Hazelnut Bread Pudding with Butterscotch Sauce

### Pumpkin Flan with Cinnamon Crème Anglaise

### World Class Ice Cream Sandwich