

APPETIZERS

Shrimp Cocktail 12

Extra Large South Carolina Jumbo Shrimp delicately simmered with Pickling Spice, Serve with Fresh Grated Horseradish Cocktail Sauce

Duck Spring Roll. 15

Roasted Duck Quarters pulled and blended with Caramelized Sweet Onions, Shitake Mushrooms and Cilantro, are twisted into succulent Flash Fried Spring Rolls. Garnished with a Sweet Plum Glaze and Ciracho Chile Sauce

Fried Green Tomato Napoleon 12

Local Grown Tomatoes encrusted with Panko and fried golden. Layered with Boursin Cheese and Lump Crab Salad. Finished with a Fire Roasted Pepper Beurre Blanc sauce.

Seared Ahi Tuna 15

Sushi Grade Ahi Tuna, Wasabi Sesame Seed Encrusted Tuna is seared to rare then thinly sliced and served with Asian Cucumber Salad and Fried Wontons

Seafood Pot 45

Cold Water Lobster Tail, Extra Large Jumbo Shrimp, Alaskan King Crab, Fresh Cocktail and Drawn Butter. Plenty for Four.

Boykin Cornmeal Encrusted Oysters. 12

Select Oysters, dusted with Boykin Cornmeal, are fried crisp and finished with Mango Salsa, Chipotle Aioli and a Sweet Balsamic Reduction.

Baked Brie 14

A 4oz. Portion of Baked Brie topped with Pineapple Chutney and Served with Asiago Toast Points.

SALADS

The Wedge 8

Iceberg Lettuce, Marinated Grape Tomatoes, Purple Onions, Cucumbers and Balsamic Blue Cheese Dressing

Caesar Salad. 8

Hearts of Romaine, Shaved Asiago Cheese and Homemade Garlic Croutons with Classic Caesar Dressing

Spinach Oysters & Brie 12

Baby Spinach Leaves tossed with Warm Apple Bacon Vinaigrette, Marinated Tomatoes, Fried Oysters and Imported Brie

Sliced Tomatoes and Sweet Caramelized Onions 8

Topped with a White Balsamic Vinaigrette, Shaved Asiago Cheese and a Basil Chiffonade

Mill Pond "Chopped" Salad 8

Romaine, Egg, Grape Tomato, Blue Cheese Crumbles, Bacon Bits, Toasted Pecans and a Creamy Balsamic Vinaigrett

MILL POND STEAKS

We serve only the finest quality USDA Certified Angus Prime and Choice Beef, and aged for 40 days. Our steaks are thick cut and cooked on a specially made TEC grill that heats up to over 1000 degrees, searing your steak and sealing in the juices. We cook our steaks to the following temperatures.

BLACK AND BLUE -

Cold in the center charred in a cast iron skillet.

RARE -

Seared on the outside, cool center.

MEDIUM RARE -

Warm red center.

MEDIUM -

Hot red center.

MEDIUM WELL-

Hot pink center.

Allow an additional 10 minutes for medium to medium well steaks.

Not responsible for WELL DONE steaks.

A LA CARTE ENTREES

Queen Cut Filet Mignon 33

8 oz. Center Cut

King Cut Filet Mignon 44

12 oz. Center Cut

Kansas City Bone in Strip Steak 38

18 oz. Thick Cut

Rib-eye Steak. 32

14 oz. Thick Cut

Cowboy Style Bone-In Rib-eye Steak 46

20-24 oz. Thick Cut

Surf and Turf. 48

Half Pound Center Cut Filet and Broiled Lobster Tail

Marinated Rack of Lamb 30

12 oz.

Cedar Plank Salmon. 25

An 8oz. fillet served with Dill Compound Butter

Mill Pond Shrimp and Grits 25

White Wine Cream Sauce with Fresh Jumbo Shrimp, Country Ham, Peppers,

Onions and Garlic over Stone Ground Boykin Mill Grits

Crab Cakes 27

Fresh Lumped Crab Meat mixed with fresh Mayonnaise, Chives, Garlic and Panko Bread Crumbs

sautéed and topped with a Citrus Beurre Blanc

A LA CARTE SIDES \$8

Baked Macaroni and Aged White Cheddar

Cream Corn and Aged White Cheddar Au Gratin

Scalloped Potato Au Gratin with Gorgonzola and Asiago

One Pound Idaho Baked Potato

Loaded Twice Baked Potato

Butter and Chive Shaved Silver Queen Corn

Roasted Garlic Mashed Potatoes

Classic Creamed Spinach

Authentic Mill Pond Stone Ground Grits

SC Butterbean Succotash

Braised Wild Mushroom

Sautéed Sweet Vidalia Onions

Streamed Asparagus with Charon and Tomato

Boykin Mill Cornmeal Fried Okra