

# THE GRISTMILL

## American Heritage Cuisine

### MIXED GREEN SALAD \$3.95

Mixed greens with spiral carrots and baby grape tomatoes and your choice of creamy Bleu cheese or maple Dijon vinaigrette

### CAESAR SALAD \$8.95 (anchovies \$2)

Add Chicken \$6 / Add Shrimp \$8 / Add Salmon \$8

Crisp, tender hearts of romaine chopped then tossed in house-made Caesar dressing, topped with roasted red peppers, fresh grated parmesan and a garlic crostini

### GRISTMILL WEDGE \$9.95

An iceberg heart with Oscar's bacon, tomatoes, diced avocado, red onion, Bleu cheese crumbles and dressing

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### CHICKEN PICATTA \$19.95

Rice flour dredged sautéed chicken breast with a lemon caper sauce and wild rice pilaf

### BRAISE OF THE WEEK Priced Nightly

Chef's weekly braised special

### FILET MIGNON MEDALLIONS Twin filets \$34.95 / Single \$22.95

USDA choice beef tenderloin filet served with a roasted garlic demi-glace over mashed potatoes

### NIGHTLY SEAFOOD SPECIAL Market Price

Atlantic fresh fish with Chef's nightly accompaniments

### GRILLED SALMON Full \$28.95 / Lite \$19.95

Faroe Island Salmon filet with grilled pineapple over wild rice pilaf and sauce Maltaise

### CHEF'S VEGETARIAN DISH \$21.95

Offering our daily preparation

### GRILLED SHRIMP \$9.95

BBQ grilled colossal shrimp (3) served over seasonal greens

### BAKED MONTRACHET \$10.95

Local Nettle Meadow Farm's "Fromage de Chevre" baked with roasted red peppers, garlic confit, and oven-dried tomatoes with balsamic reduction and a toasted petite baguette

### PETITE SALMON SALAD \$16.95

Pan seared salmon with roasted tomato and red onion over balsamic bianco dressed mixed green with an olive, caper tapenade

### BISTRO STEAK SANDWICH \$16.95

Steak tips with caramelized onions, sautéed mushroom and mustard garlic sauce on a mini baguette with a side of roasted potato wedges

### GRIST MILL SCAMPI Full \$28.95 / Lite \$19.95

Jumbo shrimp sautéed with fresh herbs, goat cheese, sherry, and oven roasted tomatoes over fettuccine

### AHI TUNA Full \$29.95 / Lite \$17.95

Sashimi grade tuna dusted with sesame seeds and pan seared, served over Soba noodles tossed in a spicy ginger-soy vinaigrette with crispy wontons

### "HUNTER" CHICKEN \$19.95

Boneless, skinless grilled chicken breast with a hunter sauce served over mashed potatoes

### BEEF STROGANOFF Full \$26.95 / Lite \$16.95

Beef tenderloin tips with sautéed mushrooms and onion in a creamy brown sour cream sauce over fettuccine

Our Chef's have carefully constructed each menu item so that flavor, texture and presentation are properly balanced. Our culinary team appreciates limited menu modifications

Please alert your server of any allergies or dietary restrictions prior to ordering.