

Christmas Prix Fixe Menu

\$62.95 per person

Includes choice of one Seasonal Soup or Salad, one Entree, and one Dessert.

Featured Appetizers

Maryland Crab Cake

served with chive cream and lemon Remoulade sauces \$18⁹⁵

Eggplant Timbale

roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese; topped with smoked buffalo Mozzarella cheese and sweet tomato marinara sauce \$13⁹⁵

Garlic & Gorgonzola Bread

rustic-style bread topped with garlic aioli, melted Gorgonzola, and roasted red bell peppers \$10⁹⁵

Seasonal East Coast Clams or Oysters on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$4⁹⁵/piece

Chilled Jumbo Gulf Shrimp Cocktail

with fresh lemon and horseradish cocktail sauce \$4⁹⁵/piece

Blackened Jumbo Day Boat Scallops

served over sweet potato puree with a balsamic drizzle \$16⁹⁵

Traditional Calamari

with a lemon and caper aioli for dipping \$16⁹⁵

Vegetable Ravioli

tomato & basil cream sauce \$14⁹⁵

Seasonal Soups and Salads

Butternut Squash Bisque

topped with buttered, toasted croutons and nutmeg creme fraiche

Cream of Broccoli Soup

a seasonal favorite with native herbs

The "B.L.T." Salad

Iceberg lettuce, crisp bacon, red onions, diced tomatoes, Great Hill bleu cheese, and a buttermilk ranch dressing

Classic Caesar Salad

Romaine lettuce, garlic herb croutons, shaved Parmesan, house-made dressing, and a Parmesan crisp

Hand-Gathered Baby Field Greens

with grape tomatoes, Vidalia onions, and a light balsamic vinaigrette, topped with shaved Parmesan



Holiday Entrees

Roast Prime Rib of Black Angus Beef *(add \$7.95)*

slow-roasted and served in a natural au jus with a salted baked potato and seasonal vegetables

Baked Stuffed Shrimp

jumbo Gulf shrimp stuffed with a classic crabmeat, shrimp, and herb breadcrumb stuffing and served with rice pilaf, zesty coleslaw, and drawn butter

Redfish Nouvelle

our signature dish, lightly blackened and topped with shrimp, scallops, spinach, and a Mornay sauce; served with zesty coleslaw and rice pilaf

Braised Short Ribs

served over whipped sweet potatoes and braised red cabbage

Roasted Long Island Farm Duck Breast a L'Orange

served with Yukon Gold whipped potatoes, braised red cabbage, and an orange cognac sauce

Pecan-Crusted Atlantic Ocean Salmon

served in a honey dijon sauce with Yukon Gold potato puree and roasted seasonal vegetables

Signature Shrimp Scampi

served atop a bed of linguine pasta with diced tomatoes, asparagus spears, and a classic garlic scampi sauce

Grilled 14 oz. New York Sirloin Steak *(add \$9.95)* OR Center-Cut Filet Mignon *(add \$9.95)*

grilled-to-order and served with salted baked potato, roasted seasonal vegetables, and your choice of a chilled garlic herb butter or a brandy and peppercorn Au Poivre sauce

Shrimp & Scallops Fra Diavolo

served atop a bed of linguine pasta with a spicy tomato pomodoro sauce, topped with shaved Parmesan

Grilled Center-Cut Berkshire Pork Chop

topped with melted Gorgonzola cheese and served in a sun-dried cherry sauce with Yukon Gold whipped potato puree and sauteed baby leaf spinach

Stuffed Breast Of Capon

stuffed with a chestnut, cranberry, and herb breadcrumb stuffing and served in a sun-dried cherry sauce with haricot verts and roasted red bliss potatoes

Vegetable Ravioli

tomato & basil cream sauce

Desserts

Chocolate Mousse Cake

layered chocolate cake with a creamy chocolate mousse filling

New York Cheesecake

with fresh whipped cream

Traditional Tiramisu

espresso-soaked lady finger cookies layered with mascarpone cheese, fresh whipped cream, and shaved chocolate

Viennese Apfel Strudel

made in the traditional style and topped with fresh whipped cream

Special Holiday Menu available for children 12 years of age and younger - \$24.95

See next page.

For holidays, a 20% service charge is added to all checks. No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.



Children's Holiday Menu

available to children ages 12 and under

\$24.95

(includes entree and dessert)

Entrees

LINGUINE MARINARA

CHICKEN FINGERS
with french fries

CHICKEN PARMESAN
with linguine

CHEESEBURGER
with french fries

Dessert

ONE SCOOP OF ICE CREAM

Mill on the River
RESTAURANT

Merry Christmas!



MRG

MILL RESTAURANT GROUP



WEST SPRINGFIELD



SIMSBURY



SOUTH WINDSOR



MANCHESTER



BLOOMFIELD



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