



# Easter Dinner Prix Fixe Menu

**\$62.95 Per Person**

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

## Featured Appetizers

### Chilled Jumbo Shrimp Cocktail

with fresh lemon and horseradish cocktail sauce \$4<sup>.95</sup>/piece

### Select East Coast Oysters or Clams on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$4<sup>.95</sup>/piece

### P.E.I. Mussels Poulette

sauteed and served in a garlic, white wine, and cream sauce \$16<sup>.95</sup>

### Traditional Calamari Fritti

with a lemon & caper aioli for dipping \$16<sup>.95</sup>

### Garlic & Gorgonzola Bread

rustic-style bread topped with garlic herb aioli, melted Gorgonzola, and roasted red bell peppers \$10<sup>.95</sup>

### Maryland Crab Cake

served with frisée & radicchio and lemon remoulade \$18<sup>.95</sup>

### Eggplant Timbale

roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese;  
topped with smoked buffalo Mozzarella and sweet tomato marinara sauce \$13<sup>.95</sup>

### Fresh Buffalo Mozzarella

pan-fried and tossed in a caper and marinara sauce \$13<sup>.95</sup>

## Seasonal Soups and Salads

### Spring Vegetable Soup

### Shrimp Bisque

laced with cream and sherry and topped with buttered herb croutons

### 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

### House Garden Salad

mixed field greens, cucumbers, carrots, tomatoes, red onions, and a house Italian vinaigrette

*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.*

## 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 spring vegetables

### Grilled Wild Atlantic Salmon

with a native herb and butter sauce, Yukon Gold potato puree, and spring vegetable medley

### Honey-Glazed Virginia Ham

served in a pineapple sauce with Yukon Gold potato puree and spring vegetable medley

### Shrimp & Scallops Fra Diavolo

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

### Grilled Black Angus 8 oz. Filet Mignon (*add \$9.95*) OR 14 oz. Prime NY Sirloin Steak (*add \$9.95*)

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

### Redfish Nouvelle

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

### Garlic & Rosemary Roasted Loin of Jersey Pork

Chardonnay white wine sauce, braised red cabbage, Yukon Gold potato puree, and vegetables

### Shrimp Scampi

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

### Roasted Leg of Australian Lamb

sliced leg of lamb, spring vegetables, Yukon Gold potato puree, and a thyme-infused demi-glace

### Chicken Cordon Bleu

stuffed with Virginia honey ham & Swiss cheese, topped with Mornay sauce; with rice pilaf & vegetables

### Rigatoni ala Vodka

with chicken, sauteed spinach, caramelized onions and crisp pancetta, topped with shaved Parmesan

### Baked Stuffed Shrimp

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

### Vegetable Ravioli

tomato & basil cream sauce

### Mediterranean Grain Bowl

farro & red quinoa, kalamata olives, feta cheese, roasted chickpeas, tomatoes & red peppers, artichokes, kale,  
house garlic hummus, creamy balsamic vinaigrette

## Desserts

### Traditional Tiramisu

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

### New York Cheesecake

with fresh whipped cream

### Viennese Apfel Strudel

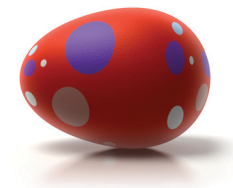
made in the traditional style and topped with fresh whipped cream

### Belgian Chocolate Mousse Cake

with fresh whipped cream

### Gluten Free & Vegan Banana Walnut Cake

with coconut whipped cream



***Special Holiday Menu available for children 12 years of age and younger - \$27.95 See next page.***

# Children's Holiday Menu

available to children ages 12 and under

**\$27.95**

(includes entree and dessert)

## Entrees

LINGUINE MARINARA

CHICKEN FINGERS  
with french fries

CHICKEN PARMESAN  
with linguine

HONEY GLAZED HAM

ROASTED LOIN OF PORK

## Dessert

ONE SCOOP OF ICE CREAM



*Happy Easter !*



# MRG

MILL RESTAURANT GROUP



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