



Easter Dinner Prix Fixe Menu

\$69.95 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^{.95}/piece

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

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$4^{.95}/piece

P.E.I. Mussels Poulette

sauteed and served in a garlic, white wine, and cream sauce \$16^{.95}

Traditional Calamari Fritti

with a lemon & caper aioli for dipping \$16^{.95}

Garlic & Gorgonzola Bread

rustic-style bread topped with garlic herb aioli, melted Gorgonzola, and roasted red bell peppers \$10^{.95}

Maryland Crab Cake

served with frisée & radicchio and lemon remoulade \$18^{.95}

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^{.95}

Fresh Buffalo Mozzarella

pan-fried and tossed in a caper and marinara sauce \$13^{.95}

Seasonal Soups and Salads

Cream of Broccoli Soup

Roasted Tomato Soup

with truffle oil

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

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



For holidays, a 20% service charge is added to all checks. No separate checks. No substitutions

Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.

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

**Mill on the River**
RESTAURANT

Happy Easter!



MRG

MILL RESTAURANT GROUP



WEST SPRINGFIELD



SIMSBURY



SOUTH WINDSOR



MANCHESTER



BLOOMFIELD



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