Christmas Prix Fixe Menu

$67.95 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 $21

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 $15

Garlic & Gorgonzola Bread
rustic-style bread topped with garlic aioli, melted Gorgonzola, and roasted red bell peppers $12

Select East Coast Oysters or Clams on the 1/2 Shell
accompanied by fresh lemon, zesty cocktail sauce, and horseradish $5.25/piece

Chilled Jumbo Gulf Shrimp Cocktail
with fresh lemon and horseradish cocktail sauce $5.25/piece

Blackened Jumbo Day Boat Scallops
served over sweet potato puree with a balsamic drizzle $18

Traditional Calamari
with a lemon and caper aioli for dipping $18

Vegetable Ravioli
tomato & basil cream sauce $16

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

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 $9.95)***
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 tomoto 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

Tuxedo Bomb
chocolate mousse & chocolate cake in a chocolate shell with fresh whipped cream

Basque Cheesecake
with raspberry coulis and 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

Gluten Free and Vegan Banana Walnut Cake
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

CHEESEBURGER
with french fries

Dessert

ONE SCOOP OF ICE CREAM

MRG
MILL RESTAURANT GROUP

Cal's Wood-Fired Grill & Wine Bar — West Springfield
Abigail's Grille and Wine Bar — Simsbury
Mill on the River Restaurant — South Windsor
Market Grille — Manchester
The Public — Bloomfield



www.TheMillontheRiver.com
(860)289-7929 - 989 Ellington Road, South Windsor, CT 06074

Mill on the River
RESTAURANT

Merry Christmas !





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