



**The OLD MILL Restaurant**  
AUSTIN MINNESOTA  
WWW.OLDMILL.NET 507-437-8078

# STARTERS

## POUTINE

Steak fries topped with peppered pork gravy and fresh cheese curds. **Or** try it buffalo style, topped with our house made buffalo sauce and blu cheese crumbles - 10.95  
Add shredded pork or grilled chicken for only 2.50

## POTATO SKINS

Fresh skins served with buttery hollandaise on the side 9.95

## MEDJOO STUFFED DATES

Dates stuffed with spicy sausage wrapped in bacon. The sweet spicy combination is a perfect treat! - 11.95

## BRUSSEL SPROUT CHIPS

You wont leave them alone until they're gone - 9.95

## SPAM DUNKERS

Breaded SPAM strips served with Cajun aioli - 10.95  
Please specify spicy or regular

## CHICKEN STRIPS

All white meat chicken fried to a golden brown - 10.95

## CHICKEN WINGS

PLEASE SPECIFY, PLAIN - BUFFALO or BARBECUE - 10.95

## CHEESE CURDS

White cheddar curds fried to a golden brown  
Please specify regular or buffalo style - 9.95

## CRAB CAKES

Homemade in our kitchen! Served with cajun aioli - 13.95

## SHRIMP COCKTAIL

Five jumbo tiger prawns served with cocktail sauce - 14.95

## CALAMARI STRIPS

Deep-fried to a golden brown served with cajun aioli - 11.95

## RAMSEY CHIPS

Our homemade chips served warm with ranch - 9.95

## JALAPENO POPPERS

Baked jalapenos stuffed with cream cheese, wrapped with cottage smoked ham - 9.95

## ONION TANGLERS

Strips of sweet onion battered and fried crisp - 9.95

## HAND CUT STEAKS

*All hand cut steaks served with choice of one potato and soup of the day or house salad  
Potato choices: Au gratin, wild rice blend, french fries, potato skins or steamed broccoli*

### SELECT NIGHTS

**PRIME RIB \* NEW YORK STRIP \* RIBEYE**

### FILET MIGNON

6 oz - 39.95, 9 oz - 45.95

### TOP SIRLOIN

14 oz - 28.95, 10 oz - 24.95, 6 oz - 20.95

## CUSTOMIZE

Sautéed Mushrooms 4.75	Pecan Rum Butter 3.00
Grilled Onion 3.75	Horseradish Butter 3.00
Blue Topped 2.75	Fresh Asparagus 3.75
Blackened 4.25	French Onion Soup 4.95
Add Bacon 3.75	Side Salad 4.95
Au gratin ala carte 5.95	Fresh Vegetable 3.75
Au gratin substitute 3.00	

## ENTREES

### GROUND SIRLOIN SELECTIONS - 18.95

#1 Topped with barbecue, bacon and grilled onion  
#2 Topped with AmaBlu crumbled cheese  
#3 Topped with Cajun aioli and a crab cake  
Served with baked potato or french fries and choice of soup of the day or house salad

### BATTER FRIED HADDOCK

Light and flaky fish is hand battered and deep fried to a golden brown - 19.95 - Broiled upon request  
Served with wild rice blend, au gratin, fries or baked potato and choice of soup of the day or house salad

### SEA BASS

Pan seared with lemon and a drizzle of cajun aioli. Served with fresh asparagus and choice of soup of the day or house salad- 34.95

### NORWEGIAN SALMON FILET

Broiled with fresh lemon and a drizzle of buttery hollandaise. Served with asparagus and choice of soup of the day or house salad- 22.95

### SHRIMP

Our jumbo tiger prawns prepared to your preference:

**Batter fried, broiled in garlic butter** - 28.95

**Or make it supreme, broiled with fresh grated parmesan and provolone cheese** - 32.00

Served with wild rice blend, au gratin fries or baked potato and choice of soup of the day or house salad.

### WINDSOR SMOKED PORK CHOP

With pecan rum butter, asparagus and your choice of baked potato, au gratin, fries, house salad or soup - 18.95

### CHICKEN AND SHRIMP

Grilled breast of chicken, sautéed shrimp with garlic and basil, served on a bed of wild rice blend with mushrooms and your choice of soup of the day or house salad - 18.95

### BABY BACK BARBECUE RIBS

Served with choice of baked potato, fries, au gratin, rice blend and soup of the day or house salad - 25.95

### THE TRIO

Two grilled crab cakes, two grilled shrimp and fresh vegetable in season. Served with your choice of soup of the day or house salad - 18.95

### CHICKEN KIEV

Our signature hand breaded chicken stuffed with garlic herb butter and chives, served on wild rice blend and your choice of soup of the day or house salad - 19.95

### WALLEYE

Broiled with a garlic crumb coating and toasted almonds. Served with fries, baked potato, au gratin or wild rice blend and choice of soup of the day or house salad- 28.95

Dressings: Thousand Island, French, Bleu Cheese, Ranch, Italian, Honey Mustard, Raspberry Vinaigrette