



The **OLD MILL**
 Restaurant
 AUSTIN MINNESOTA
 WWW.OLDMILL.NET 507-437-2076

STARTERS

POUTINE

Steak fries, peppered pork gravy and fresh curds
 Add shredded pork or grilled chicken

*PANKO BREADED CHEESE STUFFED SHRIMP

Two breaded shrimp stuffed with cheese

ONION TANGLERS

Strips of sweet onion battered and fried crisp

*CALAMARI STRIPS

Deep-fried to a golden brown served with cajun aioli

*MEDJOL STUFFED DATES

Stuffed with sausage and wrapped in bacon

BRUSSEL SPROUT CHIPS

Fresh brussel sprout leaves seasoned with grill spice

RAMSEY BEANS

Flash fried fresh green beans tossed in sweet chili glaze then topped with onion tangles

POTATO SKINS

Fresh skins served with buttery hollandaise on the side

CHEESE CURDS

White cheddar curds fried to a golden brown

*CRAB CAKES

Homemade in our kitchen! Served with cajun aioli

*SHRIMP COCKTAIL

Jumbo tiger prawns served chilled with cocktail sauce

*CHICKEN WINGS

Plain, Buffalo, Barbecue or Bourbon Glaze

SPAM DUNKERS

Created right here at The Old Mill in 2007!

Breaded SPAM strips fried and served with Cajun aioli

FRENCH ONION SOUP

Caramelized onions in a buttery onion broth topped with toasted croutons, broiled with parmesan and provolone

HAND CUT STEAKS

All beef selections are upper two thirds choice or higher and wet aged in house. Your last bite is just as good as your first. Our perfected charbroiling method ensure each cut arrives cooked to perfection and served on a sizzling 500° plate - Enjoy!

CUSTOMIZE

Side Salad

Blue Topped

Blackened

*Add Bacon

Au gratin ala carte

Au gratin sub

Sautéed Mushrooms

Grilled Jumbo Onion

Pecan Rum Butter

Garlic Herb Butter

*Add Three Shrimp

Loaded Baked

*PRIME RIB

Bone in standing rib roast cut to order - market
 Served Fridays and Saturdays

*NEW YORK STRIP

Well marbled, full bodied and rich with beefy flavor - market

*RIBEYE

Heavily marbled for flavor and deliciously juicy - market

*FILET MIGNON

We still like it old school! Wrapped with a thick slice of pecan wood smoked bacon. **6 oz. or 9 oz.** - market

*TOP SIRLOIN

Full bodied, greater prime, cut specially thick
7oz - 10oz - 14oz

*GROUND STEAK SELECTIONS

We take advantage of the trimmings from our hand cut steaks for these hand pattied ground steak selections

#1 Topped with barbecue, bacon and grilled onion

#2 Topped with AmaBlu crumbled cheese

#3 Topped with Cajun aioli and a crab cake

*DUROC PORK CHOP

Lightly dusted with house made seasoning then charbroiled

WINDSOR SMOKED PORK CHOP

Charbroiled with pecan rum butter

*BABY BACK BARBECUE RIBS

So tender, guaranteed to fall off the bone

*SHRIMP

Five jumbo tiger prawns prepared to your preference:
Batter fried, Scampi Style or Supreme

*CHICKEN AND SHRIMP

Charbroiled breast of chicken, sautéed shrimp with garlic and basil, served on a bed of wild rice blend with mushrooms

*CHICKEN KIEV

Our signature hand breaded chicken stuffed with garlic herb butter and chives, served on wild rice blend

*CHEESE STUFFED SHRIMP

Shrimp and cheese surrounded by a crispy coat of panko bread crumbs, deepfried to a golden brown and served on a bed of wild rice blend

*THE TRIO

Two grilled crab cakes, two grilled shrimp and vegetable

*BATTER FRIED HADDOCK

Light and flaky fish is hand battered and deep fried to a golden brown. We are happy to broil it upon request

*SESAME CRUSTED AHI TUNA

Coated with sesame seed and seared rare

*SEA BASS

Pan seared with lemon and a drizzle of cajun aioli. Served with fresh asparagus

*NORWEGIAN SALMON FILET

Broiled with fresh lemon and a drizzle hollandaise. Served with asparagus

*WILD CAUGHT WALLEYE FILET

Broiled with a garlic crumb coating and toasted almonds

Entrees served with choice of one, baked potato, au gratin, fries, broccoli or wild rice blend (unless otherwise noted) and choice of soup of the day or house salad

DRESSINGS: Thousand Island, French, Bleu Cheese, Ranch, Italian, Raspberry Vinaigrette, Brew Pub Mustard

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 3% FEE ON ALL CREDIT CARD TRANSACTIONS