



## DINNER SEATED PRESENTATIONS

\*custom menus as well as vegetarian options are available and welcome at The Mill

### Salad Selections - Select one

Traditional Caesar salad with fresh shaved parmesan  
Wedge salad with bacon and bleu cheese crumbles  
Garden salad with tomato and cucumber and croutons  
Greek salad with feta and kalamata olives  
Goat cheese and sugared walnut spring green salad  
Spinach salad with bacon and strawberries

### Parmesan Encrusted Chicken - \$26

Chicken breast encrusted with breadcrumbs and parmesan cheese topped with roasted tomato coulis

### Chicken Roulade - \$26

Chicken breast smothered with spinach, feta, and sun-dried tomatoes

### Chicken Chesapeake - \$32

Chicken breast topped with sautéed crab meat and lemon butter sauce

### Grilled Salmon - \$32

Atlantic salmon grilled and topped with a citrus beurre blanc, pecan maple glaze, or dill lemon butter

### Maryland Style Crab Cakes - \$32

Twin crab cakes broiled golden brown and topped with remoulade

### N.Y. Strip Steak - \$32

New York strip steak with Madeira demi-glace

### Slow-Cooked Prime Rib - \$33

Sliced prime rib served with au jus and horseradish cream

### Classic Filet Mignon - \$33

Tender filet served with Madeira demi-glace

### Sliced Beef Tenderloin and Grilled Salmon - \$34

Sliced tenderloin glazed with Madeira sauce, served with Bourbon glazed salmon

### Filet Mignon and Crab Cake - \$35

Petite filet mignon paired with a Maryland crab cake with remoulade

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## DINNER SEATED PRESENTATIONS (CONTINUED)

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### Filet Mignon and Stuffed Shrimp - \$35

Petite filet mignon paired with two jumbo shrimp stuffed with crab imperial

### Accompaniment Selections - Select two

Garlic or regular mashed potatoes

Twice baked potatoes

Seasoned rice pilaf

Wild rice blend

Roasted vegetable medley

Fresh grilled asparagus

Fresh sautéed green beans

Fresh steamed broccoli

Sautéed mushrooms

Southern succotash

### Dessert Selections

Ice cream bar - chocolate, vanilla, whipped cream, chocolate sauce, nuts, cherries \$3.5

Chocolate fondue fountain - chocolate, fresh fruit, non-fruit dippers \$3.5

Southern cobblers and pudding - peach, cherry, apple, and banana pudding \$4

Whipped cream fresh fruit trifle \$4

Strawberry shortcake \$4

Red velvet cake with cream cheese frosting \$5

Ny style cheesecake with strawberry sauce \$5

Coconut flake cake \$5

Decadent chocolate cake \$5

Spiced carrot cake with cream cheese frosting \$5

Warm bread pudding w/Bourbon sauce \$5

Chef's assorted petite desserts \$6

*18% Service Charge, 9.25% TN Sales Tax, and venue rental are added to all food and beverage per person pricing.*