

The Mill Street Bistro Culinary Team Offers a full range of seasonal features, from local farms, fisheries as well as our own River Ranch, located in Milan, Ohio where we raise our own Elk, Buffalo, Steers & Poultry.

Appetizers

Mediterranean Platter

Housemade hummus, fire roasted peppers, olives, lamb empanada, goat cheese, served with pita bread tzatziki sauce 12~

Crispy Fried Chevre

Panko crusted goat cheese fried, served with dates and pecans and atop a bed of house greens 9~

**Scallops En Crouete*

Sweet and tender broken scallops sautéed in a rich garlic cream sauce covered by flaky puff pastry and baked 10~

**Filet Mignon Tips*

Tenderloin tips grilled with a blend of wild mushrooms, finished with a red wine reduction, served atop crostini 10~

Elk Quesadilla

Our own farm raised ground elk layered with a corn and pepper relish, black beans, and chipotle sauce with mandarin salsa and cilantro cream 10~

**Oyster Rockefeller*

Broiled half shell oysters topped with spinach, hollandaise and a dash of Pernod
Or served raw on the half shell.

Market Price

Soup and Salads

Onion Soup Gratinee

A crock of our specialty house onion soup crowned with Gruyere cheese and croutons 6~

**Caesar Salad*

Crisp hearts of Romaine tossed with our housemade Caesar dressing, topped with shaved Parmigiano and croutons 8~

Bistro House Salad

Mixed greens topped with sugared pecans, shaved Parmigiano, red onions and tomato served with our house dressing 4~

Spinach Salad

Fresh spinach leaves wilted, topped with our housemade balsamic bacon dressing with chopped egg & fresh mushrooms 8~

Entrees

With the exception of pasta, all entrees are served with Chefs Garden vegetables and potato du jour.

**Bistro Chops*

Twin boneless Black Pearl pork chops beer brined and grilled, served with a bleu cheese demiglace 19~

**Filet Mignon*

A half-pound USDA Choice aged tenderloin chargrilled to perfection and topped with herb butter 29~

**New York Strip Steak*

A 12 oz. USDA Choice aged strip steak, charbroiled to perfection and drizzled with a light, peppercorn mushroom sauce 26~

Chevre Pasta

Tenderloin tips sautéed with a wild mushroom blend, tossed in a mild chevre cream sauce and served over fettuccini pasta 22~

Chicken Verdicchio

Fresh chicken breast sautéed with artichoke hearts, mushrooms and sweet peppers, complemented with a white wine cream sauce 18~

Vegetarian Ravioli Primavera

Lightly breaded cremini mushroom ravioli, sautéed with Chefs Garden vegetables and an herbed olive oil topped with shaved Parmigiano 19~

Seafood Entrees

Porcini Scallops

Lightly breaded porcini mushroom ravioli topped with U/10 scallops served with a tomato fennel coulis and Chefs Garden vegetables 23~

Pan Fried Perch

Fresh Lake Erie perch lightly breaded and pan fried to order 19~

Fresh Catch of the Day

We offer fresh fish from around the world, as well as local Ohio Fisheries. Inquire with your server for today's fresh selection.

Market Price