

## SOUPS & SALADS

**CREAMED CHICKEN & RICE SOUP** 5.95  
House made soup served with a cheese puff pastry

**SOUP OF THE DAY** 5.95  
Chef's choice - house made soup served with a cheese puff pastry

**CAESAR** 11.95  
Crisp romaine lettuce and house made croutons tossed in a creamy caesar dressing, sprinkled with parmesan cheese and served with toasted garlic crostinis

**THE MILL WEDGE** 10.95  
Iceberg and romaine lettuce, bleu cheese crumbles, bacon, cherry tomatoes and red onion, served with italian and bleu cheese dressings

**HOUSE SALAD** 5.95  
Romaine lettuce, arugula, carrots, tomato, cucumber, onions and croutons, served with your choice of dressing

**ADD PROTEIN:** Grilled Chicken +\$3 or sautéed shrimp +\$5

**SALAD DRESSINGS:** ranch, bleu cheese, caesar, italian, thousand island

## SANDWICHES SERVED WITH FRIES AND A PICKLE

**DANNY'S BEEF** House Specialty - Dolan family recipe 11.95  
Beef brisket with onions, slow cooked for 24 hours, simmered in natural juices served on a french roll (we recommend adding provolone cheese)

**BAUM'S BRATWURST** 13.95  
Award winning Ream's German bratwurst on a pretzel bun topped with sauerkraut, served with German mustard on the side

**DANNY BOY'S GRILLED CHICKEN** 13.95  
Grilled chicken breast with pepper jack cheese, bacon, roasted red peppers, lettuce, tomato, raw onion and garlic aioli, on a brioche bun

**CHICKEN SCHNITZEL** 14.95  
Fried chicken cutlet, provolone cheese and mustard sauce, on a brioche bun

**THE BAUM** 13.95  
The classic double decker! Generous slices of braunschweiger and muenster cheese, raw onion and german mustard, on marble rye

**AVOCADO CHICKEN** 14.95  
Sliced grilled chicken, provolone cheese, avocado, red onion, arugula and an avocado aioli, on a french roll

**FISH SANDWICH** 14.95  
Battered fried North Atlantic cod topped with coleslaw and 1000 island dressing, on a brioche bun

**PULLED PORK SANDWICH** 14.95  
Shredded pulled pork on a brioche bun topped with red cabbage, served with a side of coleslaw

**PRIME RIB SANDWICH** 17.95  
Thick cut prime rib with fried onions and garlic aioli on a french roll, served with a side of horseradish sauce

**GROWNUP GRILLED CHEESE** 14.95  
Cheddar, provolone, muenster and swiss cheese topped with bacon, on grilled Challah bread

**CLASSIC CHICKEN CLUB** 14.95  
Grilled chicken breast with bacon, lettuce, tomato, mayo and swiss cheese, on toasted Challah bread

**BLT** 10.95  
Bacon, lettuce, tomato, mayo on lightly toasted Challah bread

## SHAREABLES

**PORK BELLY FRIES** 10.95  
French fries loaded with crispy pork belly, shredded mozzarella, and cheddar cheese drizzled with a jalapeño aioli and topped with green onions

**SHRIMP CROSTINI** 15.95  
Four toasted garlic crostinis paired with shrimp sautéed in a garlic butter with bacon bits and onions served with a housemade guacamole on a bed of chopped romaine tossed in a lemon juice and oil dressing

**BRUSCHETTA** 9.95  
Diced roma tomatoes, chopped red onion and fresh mozzarella, tossed in olive oil, topped with a balsamic glaze and fresh basil served on toasted crostini

**MINI SOFT PRETZEL BITES** 7.95  
Served with warm beer cheese

**GIANT PRETZEL** 10.95  
Served with warm beer cheese, bourbon sauce and German mustard

**BRAT BITES** 10.95  
Sliced bratwurst on a pretzel bun, served with grilled onion, warm bleu cheese sauce and spicy brown mustard

**MINI DUMPLINGS** 15 pc 9.95 20 pc 12.95 25 pc 15.95  
Pork and beef dumplings served with a dill sour cream

**HOUSEMADE KETTLE CHIPS** 9.95  
Our famous house made kettle chips tossed in our secret Irish Dust seasoning - add warm bleu cheese dip +\$2

## BURGERS SERVED WITH FRIES AND A PICKLE (unless otherwise stated)

**ADD ONS:** +\$1 provolone, american, cheddar, pepper jack, swiss, muenster, bleu cheese crumbles, bacon, fried onions, sautéed onions and mushrooms, fried egg

**PADDY** 11.95  
1/2 lb. 100% certified angus beef patty with lettuce, tomato and BBQ aioli on a brioche bun

**BURGER BABY** 8.95  
1/4 lb. certified angus beef patty served plain

**FAT BOY** 15.95  
1/2 lb. famous 50/50 bacon burger topped with lettuce, bacon, pepperjack cheese and honey mustard aioli on a brioche bun, served with a side of onion rings

**DOUBLE O** 14.95  
1/2 lb. 100% certified angus beef patty piled with lettuce, caramelized onions provolone cheese and garlic aioli on an onion roll, served with a side of onion rings

**VEGGIE** 12.95  
Veggie patty topped with avocado, lettuce, tomato, sautéed mushrooms with jalapeño aioli, on a brioche bun

**THE HANGOVER** 16.95  
1/2 lb. 100% certified angus beef patty with cheddar cheese, jalapeño aioli, lettuce, tomato and fried egg, on a brioche bun

**TEQUILA** 14.95  
1/2 lb. 100% certified angus beef patty with pepper jack cheese, lettuce, tomato, onion and tequilla aioli, on a brioche bun

**BLACK AND BLUE** 14.95  
1/2 lb. 100% certified angus beef patty with blackened seasoning topped with caramelized and fried onions, bleu cheese sauce, lettuce and tomato, on a brioche bun

**TEXAS BBQ** 15.95  
1/2 lb. 100% certified angus beef patty with cheddar cheese, tangy BBQ sauce and bacon, topped with an onion ring, lettuce and tomato, on a brioche bun

## ENTREES

- ULTIMATE DANNY'S MAC N' CHEESE** 12.95  
Elbow macaroni in a rich creamy cheese sauce served with toasted garlic crostinis - add bacon +\$2
- COTTAGE PIE** 14.95  
Ground beef, peas, carrots, onions and corn in a rich gravy topped with mashed potatoes and cheddar. Baked until golden brown
- FISH AND CHIPS** 12.95  
Beer battered North Atlantic cod served with fries, coleslaw, tartar sauce and a lemon wedge
- LINSDEY'S MEATLOAF** House Specialty - Baum family recipe 17.95  
Homemade meatloaf served with garlic mashed potatoes and sautéed green beans, red bell peppers and onions
- GERMAN SAUSAGE FEAST** 18.95  
Sample of 4 award winning Ream's sausage (pork bratwurst, veal bratwurst, thuringer, knockwurst) with sauerkraut roasted bell peppers, potato cakes, garlic bread and German mustard
- WEINERSCHNITZEL** 17.95  
Fried pork cutlet and spaetzle served with a bourbon mushroom sauce
- TACO TRIO** 14.95  
Mix and Match chicken, beef, or battered North Atlantic cod tacos served on corn tortillas with a side of salsa, pico de gallo and mexican rice
- BBQ BABY BACK RIBS** half 12.95 full 21.95  
Served with fries and coleslaw
- CHICKEN TENDERS** 13.95  
Hand battered chicken tenders (5) served with fries and coleslaw
- DIPS:** ranch, bleu cheese, honey mustard, or our exclusive sweet n spicy

## FRIDAY FISH FRY

ORIGINAL ELMER'S DOGHOUSE RECIPE

All Elmer's dinners are served with coleslaw, baked potato and rye bread

- ATLANTIC COD** 2 pc 15.95 3 pc 17.95 5 pc 22.95  
Coated in our special recipe breading
- COLOSSAL FRIED SHRIMP** 18.95  
6 large shrimp coated in our special recipe breading and fried to perfection
- FISH & SHRIMP COMBO** 19.95  
2 pc fish and 3 large shrimp

## SATURDAY SPECIAL

- PRIME RIB** 8 oz 23.95 12 oz 30.95 16 oz 39.95  
Served with baked potato, dinner roll, green beans and your choice of soup or salad

## SWEETS

- WAFFLE TOWER SUNDAE** 8.95  
Stacked belgian waffles, 2 scoops of vanilla ice cream drizzled with strawberry and chocolate sauces, topped with whipped cream and granola crumbles
- MINI LAYERED CAKES** 6.95  
Choice of carrot, chocolate mousse, or vanilla with mixed berries
- BROWNIE SUNDAE** 7.95  
Warm brownie topped with vanilla ice cream, whipped cream and chocolate sauce
- GERMAN CHOCOLATE CAKE** 8.95  
Three layered chocolate cake made with caramel, pecans, and walnuts covered in coconut icing

## SPECIALTY COCKTAILS

- SMOKED OLD FASHIONED** 13.00  
Debonair bourbon, demerara syrup, Angostura bitters, and orange bitters, stirred and smoked
- SMOKED MANHATTAN** 13.00  
Elijah Craig Rye, sweet vermouth and Angostura bitters, stirred and smoked
- THE PALOMA** 11.00  
Jose Cuervo Silver Tradicional 80 and lime juice, topped with grapefruit tonic
- THE RUBY** 12.00  
28 Mile vodka, Meletti 1870, elderflower liqueur, red grapefruit juice and lemon juice, shaken and strained
- THE FRENCH 75** 12.00  
28 Mile gin, simple syrup and lemon juice, shaken and topped with prosecco
- THE MAI TAI** 13.00  
Plantation 3 Stars white rum, Amaretto liqueur, triple sec, grenadine, sour mix and orange juice, shaken, topped with Plantation Original dark rum
- THE SAZERAC** 13.00  
Elijah Craig rye, simple syrup, Angostura bitters and Peychauds bitters with an Absinthe rinse
- DORADO OLD FASHIONED** 13.00  
Gran Centenario Reposado tequila, Illegal Mezcal reposado, orange bitters, Peychauds bitters and Galliano liqueur
- CLASSIC HARVEY WALLBANGER** 10.00  
28 Mile vodka, fresh orange juice and Galliano liqueur
- BOURBON CRUSH** 12.00  
Debonair bourbon, Grand Marnier, fresh orange juice and a splash of Sprite

FOR UPCOMING EVENTS, PLEASE VISIT US ON FACEBOOK

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions