

MILL CREEK GLUTEN FREE MENU

Many of our menu items are naturally gluten-free.
The selection in this menu is a combination of those
items, and items that have been modified to
meet the gluten-free criteria

Please let your server know that you are gluten-intolerant so that our chefs take extra care in preparing your meal.

Starters

Tavern Market Salad	6.95
Baby Greens, Garden Vegetables, Choice of Dressing	
House Caesar Salad	6.95
Crisp Romaine, Caesar Dressing, Shaved Parmesan	
Baby Field Green Salad	7.95
Dried Cranberries, Candied Walnuts, Bleu Cheese, Balsamic Vinaigrette	
Arugula Salad	8.95
Roasted beets, Goat Cheese, Toasted Almonds, Raspberry Vinaigrette	
Onion Soup au Gratin	6.95
Melted Gruyere	
Burrata Mozzarella	9.95
Balsamic Reduction, Basil Infused Olive Oil, Grape Tomatoes	
Chilled Jumbo Shrimp Cocktail	13.95
Bloody Mary Cocktail Sauce	
Spicy Ahi Tuna Martini	13.95
Mango Salsa, Spicy Mayo, Wakame	
Mussels Au Vin Blanc	15.95
White wine, Fresh Herbs, Lemon, Garlic Butter	
Mussels Fra Diavolo	15.95
Spicy Pomodoro	
Mussels Provencale	15.95
Tomato, Garlic, Onion, white wine, Butter	

Entrée Salads

Add Grilled or Blackened

Chicken -5 Salmon -7 Jumbo Shrimp -7 Filet Mignon -7

Tavern Caesar Salad	11.95
Crisp Romaine, Caesar Dressing, Shaved Parmesan	
Tuscan Grilled Vegetable Salad	13.95
Zucchini, Asparagus, Artichoke Hearts, Roasted Tomatoes, Goat Cheese, Portobello Mushrooms, Baby Greens, Stone Mustard Vinaigrette	
Grilled Salmon Salad	17.95
Portobello Mushrooms, Fresh Mozzarella, Toasted Pine Nuts, Grilled Asparagus, Roasted Red Peppers, Arugula Balsamic Vinaigrette	
Grilled Filet Mignon Salad	17.95
Gorgonzola, Roasted Tomatoes, Baby Spinach, Stone Mustard Vinaigrette	

Gluten Free Pasta

Broccoli and Sun Dried Tomatoes	14.95
Roasted Garlic, Chardonnay, Extra Virgin Olive Oil	
A la Vodka	15.95
Vodka, Crushed Red Pepper, Tomato, Heavy Cream	
Sea Food	23.95
Jumbo Shrimp, Mussels, Calamari, Scallops Fra Diavolo or White Wine Garlic and Oil	

Entrées

Stone Mustard Grilled Salmon	24.95
Warm Grilled Vegetables, Goat Cheese, Stone Mustard Glaze	
Chicken Granny Smith Apples	22.95
Grilled Sweet Potatoes, Candied Walnuts, Hudson Valley Cider Riesling Sauce	
Sautéed Chicken	22.95
Diced Roma Tomatoes, Fresh Mozzarella, Basil, Toasted Pine Nuts, Lemon Scampi, Olive Oil, Whipped Potatoes	
Apricot Glazed Salmon	24.95
Arugula Salad, Almonds, Goat Cheese, Red Wine Vinaigrette	
Pecan Crusted Sole	23.95
Whipped Sweet Potatoes, Cranberry Orange Compote, Sautéed Zucchini	
Sesame Seared Ahi Tuna	26.95
Wasabi Cream, wakame, Toasted Coconut Sticky Rice	
Zucchini Linguine	24.95
Baby Shrimp, Roasted Tomato-White Wine-Garlic Broth	

Chop House Selections

Grilled Or Blackened

Choice Of:

Gorgonzola Herb Butter, Cabernet Demi Glace, Sautéed Mushrooms and Onions Includes 2 Sides (Asparagus add 1.95)	
16 oz USDA Prime NY Sirloin ...	35.95
18 oz USDA Prime T-Bone ...	37.95
8oz Filet Mignon ...	36.95

Market Fish Selections

Grilled, Blackened, or Broiled

Choice of:

Roasted Garlic Scampi, Honey Mustard, Fresh Salsa Includes 2 sides (Asparagus add 1.95)	
Ahi Tuna ...	27.95
Salmon ...	24.95
Jumbo Shrimp ...	26.95
Lemon Sole ...	23.95
Sea Scallops ...	27.95

Sides

Baked Potato	2.95	Mashed Potatoes	3.95
Grilled Sweet Potato	3.95	Rice	2.95
Whipped Sweet Potatoes	4.95	Asparagus	5.95
Sautéed Broccoli	3.95	Mixed Vegetables	3.95
Sautéed Spinach	4.95		

