



MILL CREEK GLUTEN FREE MENU

Starters

Tavern Market Salad - 7.50

Baby Greens, Garden Vegetables, Choice of Dressing

House Caesar Salad - 7.50

Crisp Romaine, Caesar Dressing, 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 - 7.95

Melted Gruyère

Burrata Mozzarella - 11.95

Creamy Mozzarella, Basil Infused Olive Oil, Grape Tomatoes

Chilled Jumbo Shrimp Cocktail - 14.95

Bloody Mary Cocktail Sauce

Spicy Ahi Tuna Martini - 14.95

Mango Salsa, Spicy Mayo, Wakame

Mussels Au Vin Blanc - 15.95

White Wine, fresh herb lemon

Mussels Fra Diavolo - 15.95

Spicy Pomodoro

Mussels Provençale - 15.95

Tomato, Garlic, Onion, White Wine, Olives, Butter

Entrée Salads

Tavern Caesar Salad - 12.95

Crisp Romaine, Caesar Dressing, Parmesan

Tuscan Grilled Vegetable Salad - 15.95

Zucchini, Asparagus, Artichoke Hearts, Roasted Tomatoes,

Goat Cheese, Portobello Mushrooms, Baby Greens,

Stone Mustard Vinaigrette

Grilled Salmon Salad - 19.95

Portobello Mushrooms, Fresh Mozzarella, Toasted Pine Nuts,

Grilled Asparagus, Roasted Red Peppers, Arugula,

Balsamic Vinaigrette

Grilled Filet Mignon Salad - 19.95

Gorgonzola, Roasted Tomatoes, Baby Spinach,

Stone Mustard Vinaigrette

Add Grilled or Blackened

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

Gluten Free Pasta

Broccoli and Sun Dried Tomatoes - 15.95

Roasted Garlic, Chardonnay, Extra Virgin Olive Oil

A la Vodka - 15.95

Vodka, Crushed Red Pepper, Tomato, Heavy Cream

Seafood - 26.95

Jumbo Shrimp, Mussels, Calamari, Scallops

Fra Diavolo or White Wine - Garlic - Olive Oil

Entrées

Stone Mustard Grilled Salmon - 26.95

Warm Grilled Vegetables, Goat Cheese, Stone Mustard Glaze

Chicken Granny Smith Apples - 23.95

Grilled Sweet Potatoes, Candied Walnuts,

Hudson Valley Cider Riesling Sauce

Sautéed Chicken - 23.95

Diced Roma Tomatoes, Fresh Mozzarella, Basil, Toasted Pine

Nuts, Lemon Scampi - Olive Oil, Whipped Potatoes

Apricot Glazed Salmon - 26.95

Arugula Salad, Almonds, Goat Cheese, Red Wine Vinaigrette

Pecan Crusted Sole - 25.95

Whipped Sweet Potatoes, Cranberry Orange Compote,

Sautéed Zucchini

Sesame Seared Ahi Tuna - 27.95

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 or

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, Sautéed or Broiled

Choice of:

Roasted Garlic Scampi, Honey Mustard, Fresh Salsa

Includes 2 Sides (Asparagus add 1.95)

Ahi Tuna - 27.95 **Salmon** - 26.95

Jumbo Shrimp - 27.95 **Lemon Sole** - 23.95

Sea Scallops - 28.95 **Montauk Swordfish** - 26.95

Sides - 6

-Baked Potato -Mashed Potato

-Grilled Sweet Potato

-Whipped Sweet Potatoes

-Sautéed Broccoli -Mixed Vegetables

-Sautéed Spinach - Asparagus (Add 1.95)

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 chef can take extra care in preparing your meal.