

CHILDREN'S MENU

Chicken Parmesan

Boneless breast breaded and fried. Then oven baked with our own house marinara and a blend of mozzarella, provolone and parmesan cheeses and served over a bed of linguini. \$12

Kid's Fish and Chips

A mini version served with fries and vegetable sticks or vegetable of the day. \$12

New York Strip

A junior sized steak char-grilled and served with fries and vegetable sticks. \$14

Pasta

Served with homemade marinara or plain with butter and grated cheese. \$6

Hot Dog

A grilled hot dog served with fries or vegetable sticks. \$6

Grilled Cheese

Served with fries or vegetable sticks, on white or wheat bread. \$6

Junior Burger

A quarter pound burger, with or without cheese, served with fries or vegetable sticks. \$7

Chicken Dippers

Fried chicken tenders served with dipping sauce and choice of fries or vegetable sticks. \$7

Macaroni and Cheese

Just like at home served with fries or veggie sticks! \$7

DESSERTS

Brownie Sundae

Our signature dessert...big enough for two! Made with your choice of:
Vanilla Ice Cream \$8 or Moose Tracks Ice Cream \$10

Maine Blueberry Crisp

Baked with real Maine blueberries, served warm with vanilla ice cream. \$7

New York Cheesecake

Rich, creamy and baked fresh, served with homemade caramel sauce and whipped cream. \$7

Ice Cream

A bowl of Maine's favorite French vanilla \$4 or Moose Tracks. \$5

S'mores

A campfire at your table! All the fixings to roast six treats. \$9

WEEKLY DINNER SPECIALS

**Join us for these special theme nights in The Tavern,
the best deals in Bethel can be found right here...**

Tuesday:

\$5 Pizza Night

Wednesday:

\$5 Burger Night

Thursday:

It's Mexican Night! Authentic Mexican cuisine since 1992!

Friday & Saturday:

Live Music: 7pm to late night.

**Dine-In Only, not available vacation weeks.*



Welcome to the

**MILLBROOK
TAVERN & GRILLE**

DINNER MENU

Guests on the Modified American Plan (MAP) please note: Your dinner includes choice of appetizer, salad, entrée and dessert. So that we may offer additional premium selections, some items are marked with an () which represents a \$5 surcharge that will be added to your dinner check.*

For groups of six or more, an 18% gratuity may be added.

APPETIZERS

Sea Scallops

Three pan seared scallops served with our tomato and olive tapenade, sliced baguette and a drizzle of blood orange vinaigrette. **\$12**

Charcuterie

House-made garlic and basil flavored pork terrine, sliced and served with fresh Mozzarella, pickled egg, grain mustard, pepperoncini and a fresh baguette. **\$12**

Spinach and Artichoke dip

Great to warm up with on a snowy day! Baked and served with Pita chips, Tortilla chips and vegetable sticks. **\$11**

Nachos

Corn Tortilla chips topped and baked with your choice of:

Three Cheese Blend **\$9**
 Fresh Vegetables **\$11**
 Loaded with chili and veggies **\$14**
 Add Guacamole **\$3** or Sour Cream **\$1**

Mozzarella Sticks

Breaded Mozzarella sticks, deep-fried and served with a zesty marinara sauce. **\$8**

Chicken Tenders

Served with your choice of Spicy Buffalo, BBQ, Honey Mustard or Sweet Chili dipping sauce on the side. **\$10**

Millbrook Wings

Your choice of traditional or boneless, tossed in Buffalo, Barbeque, Sweet Chili, or our Smoke house Jalapeno rub, served with veggie sticks and blue cheese dressing.

Traditional: 8 wings for **\$11** or
 15 wings for **\$18***
 Boneless: 10 wings for **\$10** or
 20 wings for **\$18***

Mussels in White Wine & Garlic ^{GF}

Maine mussels steamed in a rich white wine, butter and garlic broth served with a toasted garlic baguette. **\$13**

BASKETS & SIDES

Chips n' Salsa	\$3	Onion Rings	\$7
Sweet Potato Fries	\$6	Garlic Baguette	\$3
Chips n' Guacamole	\$5	French Fries	\$5
Cranberry Coleslaw	\$3	Homemade Chips	\$3

SOUPS & SALADS

Soup of the Day	Cup \$4	Crock \$6	French Onion Soup	Crock \$8
Clam Chowder	Cup \$6	Crock \$8	Garden Salad	Small \$5 Large \$8
Homemade Chili	Cup \$6	Crock \$8	Classic Caesar	Small \$6 Large \$10

Millbrook Steak Salad ^{GF}

Char-grilled top sirloin sliced and served on a bed of Romaine with crumbled blue cheese, roasted red peppers, and diced tomatoes. **\$14**

Greek ^{GF}

Crisp Romaine, Roma tomatoes, Kalamata olives, Feta, red onion, and garden vegetables with croutons and our house vinaigrette. **\$10.50**

The Cobb

Romaine, grilled chicken, hard boiled egg, Feta, smoked bacon, sliced avocado, tomato, and crumbled blue cheese. **\$15**

Bibb Salad

Boston Bibb lettuce tossed with cashews, pears, poached beets, blue cheese served with a blood orange vinaigrette. **\$14**

ADD TO ANY SALAD:

Marinated Sirloin Tips	\$7	Blackened Salmon	\$7
Grilled Chicken	\$5	Crumbled Blue Cheese	\$2
Guacamole	\$3	Sweet & Spicy Chicken	\$5
Buffalo Chicken Tenders	\$4	Blackened Chicken	\$6

SIGNATURE SANDWICHES, BURGERS & CHICKEN SANDWICHES

- Signature sandwiches, burgers, and chicken sandwiches are served with chips and a deli pickle.
- Substitute a side of French Fries, Sweet Potato Fries, Onion Rings, or Side Garden Salad for \$3.
- Limited selection of burgers and sandwiches are available for dinner after 5pm.

The Chicken Blues Sandwich

Char-grilled chicken breast topped with smoked bacon, crumbled blue cheese, lettuce, tomato, and red onion. **\$13**

Chicken, Mushroom and Swiss

Char-grilled chicken breast topped with sautéed mushrooms in garlic and cracked black pepper, Swiss cheese, lettuce, tomato, and red onion. **\$12**

Hot Pastrami and Swiss

Thinly sliced pastrami, Swiss cheese and spicy brown mustard, served on toasted deli rye. **\$13**

Turkey Pesto Stacker

Deli turkey, Applewood smoked bacon, tomato, melted Mozzarella, and house-made pesto served warm on your choice of white, wheat, or rye bread. **\$11**

Cajun Cod Wrap

Seasoned with Cajun chili spice, breaded, fried and wrapped in a herb tortilla with cranberry coleslaw, lettuce and tomato. **\$11**

Chicken BLT Wrap

With your choice of lightly seasoned or spicy blackened chicken, bacon, lettuce, tomato, and our dill-ranch dressing. **\$12**

Pulled Pork and Slaw

Slow roasted, shredded and mixed with our sweet and smoky BBQ sauce. Served on a toasted bulky roll and topped with cranberry coleslaw. **\$12**

Grilled Caprice

Fresh Mozzarella, Plum tomato, cracked pepper and basil pesto grilled on your choice of white, wheat or rye. **\$10**

Tavern Burger

A classic! Char-grilled to your liking and served with or without cheese, lettuce, sliced tomato, and red onion. **\$10/\$13**

BBQ Bacon Cheddar Burger

Topped with a zesty barbeque sauce, smoked bacon, sliced Cheddar cheese, lettuce, tomato, and red onion. **\$12/\$15**

The Blues Burger

Topped with smoked bacon, crumbled blue cheese, lettuce, tomato and red onion. **\$12/\$15**

Mushroom and Swiss Burger

Topped with sautéed mushrooms in garlic and cracked black pepper, Swiss cheese, lettuce, tomato, and red onion. **\$11/\$14**

Blackened Chicken Club

Pan blackened chicken breast dusted with our own seasoning, served with smoked bacon, lettuce, tomato, red onion, and Ranch dressing on a roll. **\$12**

Grilled Chicken Club

Lightly seasoned chicken breast, char-grilled and served with smoked bacon, lettuce, tomato, and red onion, and Ranch dressing on a roll. **\$12**

Barbecued Cheddar Chicken Club

Char-grilled barbecued chicken breast served with sliced Cheddar, smoked bacon, lettuce, tomato, and red onion. **\$13**

ENTRÉES

Entrees are served with your choice of fries or starch of the day and the vegetable of the day

Angus Steak Tips

Choice Angus sirloin tips sautéed with grilled mushrooms and onions, cracked pepper and our Kentucky bourbon sauce. **\$19**

New York Strip ^{GF}

Twelve ounce Angus sirloin seasoned with our house made mild chili dry rub and served with our gorgonzola and bacon butter. **\$26**

Baby Back Ribs ^{GF}

Flavorful "fall-off-the-bone" tender ribs barbecued with our own savory sauce. **Full Rack: \$22**
Half Rack: \$16

Chicken Parmesan

A tender, lightly breaded seasoned fillet, fried then oven baked with our own house marinara and a blend of Mozzarella, provolone and parmesan cheeses and served over a bed of linguini. **\$17**

Eggplant Parmesan

Thinly sliced eggplant breaded, pan fried and served over linguini with our house marinara and Astago cheese. **\$16**

Fish and Chips

A ten ounce Cod fillet hand-battered then golden fried, served with fries and cranberry coleslaw. **\$17**

Lemon Scallop Couscous

Six jumbo sea scallops lightly seasoned, pan seared and served over creamy lemon flavored vegetable couscous. **\$27**

Baked Cod

Line caught, slow baked in lemon and butter, topped with a green olive, sun dried tomato and basil tapenade and finished with a white wine sauce. **\$19**

Smoked Duck and Bibb Salad ^{GF}

Hickory smoked, lightly seasoned and served medium rare over Bibb lettuce with poached beets, feta, sliced pear and a blood orange vinaigrette. **\$29***

Cashew Crusted Salmon ^{GF}

Atlantic Salmon pan seared, topped with toasted cashew crumbs and served over a Bok Choy and raisin coleslaw with a sweet and sour cranberry dressing or simply seared and served with starch and vegetable of the day. **\$20**

Fresh Maine Lobster ^{GF}

A one-and-a-quarter pound Maine lobster, boiled-to-order and served traditionally, in the shell with drawn butter, lemon and starch and vegetable of the day. **MARKET PRICE***

Available Friday and Saturday

Roast Prime Rib Au Jus

Angus beef seasoned, slow roasted and served off the bone with starch and vegetable of the day. **\$32***

We are happy to prepare your order to your desired temperature. However, please note: consumption of either raw or undercooked food may increase the risk of illness.

Items marked with a **GF** may be prepared Gluten Free upon request. Please ask your server.