



*Welcome to Millhome Supper Club. At Millhome we get excited about good food. Our mission is to give you a dining experience that is second to none with made from scratch soups, hand-cut steaks and fresh seafood for you to enjoy. We take great pride in our guest service and will go out of our way to make your visit here enjoyable. If there is something you do not see on the menu, or have certain dietary requests, we will gladly accommodate as best we can.
Thank you for dining with us this evening and we hope you come back again real soon.*

Appetizers

Spinach & Artichoke Dip

Fresh Spinach and Artichoke Hearts blended with seasoned cream cheese served with grilled flatbread. **\$5.99**

Calamari

Native Rings and Tentacles. Flash fried, served with marinara sauce. **\$5.99**

Crab Stuffed Mushroom Caps

Jumbo mushrooms stuffed with our crab and mushroom stuffing, topped with Swiss cheese, then baked to perfection. **\$5.99**

Battered Mushrooms

Jumbo mushroom caps dipped in beer batter and fried to golden brown. **\$5.99**

Chicken Wings

Plain or Buffalo style. Served with bleu cheese dressing and celery sticks. **\$5.99**

Wisconsin Cheese Curds

A local tradition, fried to a golden brown with plenty to share. **\$4.99**

The Combination

Can't decide? Pick any four and we will create a combo platter to please the entire table. **\$10.99**

Banquet Facilities Available

For decades Millhome Supper Club has been the destination to have a wedding, banquet or special event in one of our great banquet rooms. We would love to become your partner in making your upcoming event memorable. We can accommodate you in the following rooms:

*The VIP Room: Serving up to 40 Guests
The River Room: Serving up to 225 Guests
The Main Hall: Serving up to 550 Guests*

Ask for a packet of information before you leave or visit us online at millhomesupperclub.com.

Serving Hours:

Tuesday-Friday Lunch Served 11am-2pm Dinner Served 4:30pm-9pm

Saturday Dinner Served 4:30pm-9:00pm

Sunday Brunch from 9am-2pm and Sunday Dinner from 4pm-8pm

Closed Mondays

Millhome Gift Cards are great for any occasion

*Available in any
denomination*



*Our gift cards
never
expire*



Beef

Steak Millhome

Our signature steak. 10 oz. Chargrilled Sirloin stuffed with a combination of Fresh Mushrooms, Swiss Cheese, Garlic, Seasoned Bread Crumbs, and Fresh Herbs. Finished with Herb Cream Sauce. **\$16.99**

Filet of Beef Tenderloin

8 oz. filet cut from the center of the barrel. **\$15.99**

Char Grilled Rib Eye

A generous 14 oz. cut of well marbled USDA Choice Black Angus Beef. **\$16.99**

Black and Bleu Tenderloin

8 oz. Beef Tenderloin dusted in cracked black pepper, chargrilled and finished with crumbled bleu cheese. **\$16.99**

Oven Roasted Prime Rib of Beef

Slow roasted for optimal flavor and tenderness. Available Friday and Saturday evenings.
Queen Cut **\$16.99** King Cut **\$19.99**

Smothered Tenderloin Tips

Chargrilled Tenderloin Tips topped with sautéed yellow onions and mushrooms, covered in Swiss cheese and baked until golden brown. **\$12.99**

Beef Liver & Onions

Tender beef liver sautéed and smothered with grilled onions and bacon. **\$10.99**

Pork & Poultry

BBQ Ribs

Tender "fall off the bone" ribs basted in Sweet Baby Rays BBQ Sauce.
Full Rack **\$17.99** Half Rack **\$13.99** Third Rack **\$10.99**

Pork Chops

Twin 8oz. hand-cut chops, served grilled or broasted. **\$13.99** Single **\$10.99**

Bacon Wrapped Pork Tenderloins

Twin medallions of pork tenderloin, bacon wrapped and chargrilled. **\$13.99**

Broasted Chicken

Half chicken dusted in our secret spices. A Millhome specialty. **\$11.99** 2pc. **\$9.99**

Oriental Stir Fry

Fresh vegetables stir fried with special seasoning, tossed in our house teriyaki glaze, served on a bed of rice.

Vegetable **\$10.99** Chicken **\$12.99** Shrimp **\$14.99**

Chargrilled Chicken Breasts

Twin breasts of chicken chargrilled and served on a bed of wild rice. **\$12.99**

Chicken Marsala

Twin breasts of chicken lightly floured and pan fried, then sautéed with red onion, mushrooms, Marsala wine and finished with fresh cream. **\$14.99**

Great Additions

Load Your Potato **\$.99**
(Bacon and Cheddar Cheese)
Grilled Onions **\$.99**
Sautéed Mushrooms **\$1.99**
Onions & Mushrooms **\$2.99**
Crab stuffed shrimp **\$4.99**

All of our dinner entrees include soup & salad bar. Your choice of Yukon gold mashed potatoes, broasted potatoes, baked potato, fries, wild rice or hash browns is included with all entrées except pastas or where specified..



Simply Seafood

Crab Stuffed Shrimp

Jumbo Black Tiger Shrimp stuffed with our own crab and mushroom stuffing, baked in garlic butter, then drizzled with herb cream sauce. **\$15.99**

Shrimp

Jumbo Black Tiger Shrimp hand battered or boiled, served with cocktail sauce. **\$14.99** Half **\$10.99**

Lake Perch

Canadian Lake Perch lightly dusted then fried to golden brown. **\$14.99**

Mock Lobster

A flaky cod fillet broiled and served with melted butter. Single **\$10.99** Double **\$14.99**

Parmesan Crusted Sea Scallops

Sea scallops baked with our own Parmesan butter crust. **\$15.99**

Hand Battered Sea Scallops

Sea scallops hand battered and lightly fried to golden brown. **\$14.99**

Orange Roughy

An ocean whitefish fillet broiled to perfection. **\$14.99** Half **\$10.99**

Canadian Walleye Fillet

A cold water specialty lightly breaded and pan fried, served with dill cream sauce. **\$14.99**

Atlantic Salmon

Your choice of grilled, blackened or cedar planked, served with dill cream sauce. **\$14.99**

Grouper

A light, flaky mild fish served pan fried, broiled or blackened. **\$14.99**

Seafood Combination

We combined our three most popular seafood dishes for this entrée. Crab Stuffed Shrimp, Parmesan Crusted Sea Scallops and Mock Lobster all broiled to perfection. **\$16.99**

\$10.99	Friday Seafood Specials	\$10.99
<i>Served with your Choice of Potato and our Soup and Salad Bar.</i>		
<i>Lake Perch</i> Fresh Canadian Lake Perch. A Wisconsin favorite.		
<i>Bluegill</i> Lightly dusted and fried to a golden brown.		
<i>Beer Battered Haddock</i> Dipped in Leinenkugel's Beer Batter and fried to perfection.		

Pasta

Chef Karl's Cajun Pasta

Johnsonville Italian Sausage, blackened breast of chicken, green onion, red pepper and portabella mushrooms tossed with Cajun spices, butter, garlic and our Chef's secret sauce. Served over Fettuccini Pasta. **\$14.99**

Chicken Parmesan

Parmesan crusted breast of chicken set atop sautéed red bell peppers and broccoli tossed in our house marinara. Topped with mozzarella, and baked until golden brown. A house Specialty. **\$13.99**

Cheese Tortellini Portabella

Sautéed red bell pepper, portabella mushrooms and broccoli tossed with Tri-colored cheese tortellini in a creamy Alfredo sauce. **\$11.99** Chicken **\$13.99** Shrimp **\$15.99**

Fettuccini Alfredo

Fettuccini pasta tossed in our creamy Alfredo sauce, garnished with steamed broccoli. Plain **\$10.99** Chicken **\$12.99** Shrimp **\$14.99**



Menu 999

In addition to our full menu, this special limited menu is offered Tuesday, Wednesday & Thursday nights from 4:30-9:00 where all items are priced at \$9.99.

Broasted Chicken

Three pieces dusted in our secret spices, then fried to golden brown.

Hand-Cut Pork Chop

Bone-in Chop, Served chargrilled or broasted.

Bacon Wrapped Pork Tenderloin

Center-cut tenderloin, bacon wrapped then chargrilled.

Beef Liver and Onions

Tender beef liver sautéed and smothered with grilled onions and bacon.

Beef Tips over Noodles

Beef tips in gravy, served over a bed of Fettuccini pasta.

BBQ Ribs

1/3 Rack of tender back ribs, brushed with Sweet Baby Rays BBQ Sauce.

Grilled Chicken Breast

Chargrilled breast of chicken served with wild rice.

Broiled Cod

Dusted with seasonings and broiled, served with melted butter.

Vegetarian Stir Fry

Fresh vegetables stir fried with special seasoning, tossed in our house teriyaki glaze, served on a bed of rice.

Fettuccini Alfredo

Fettuccini pasta tossed in our creamy Alfredo sauce, garnished with steamed broccoli.

Weekend Buffets

Friday

Snow Crab Legs, Fried and Broiled Cod, Peel and Eat and Fried Shrimp, Broasted Chicken, Beef Tips, all the Trimmings including our Homemade Soup and Salad Bar. **\$13.99**

Saturday

Broasted Chicken, Beef Tips, Fried and Broiled Cod, Fried and Peel and Eat Shrimp, all the Trimmings and our Soup and Salad Bar. **\$11.99** Add Unlimited Chef Carved Prime Rib **\$3.00**.

Sunday Champagne Brunch

Made to order Omelet's and Belgian Waffles, Scrambled Eggs, Bacon, Sausage, Cheesy Potato Casserole, Biscuits and Gravy, Breakfast Pizza, Broasted Chicken, Beef Tips, Soup and Salad Bar and more. Includes a complimentary glass of champagne. **\$11.99**

Sunday Dinner

Broasted Chicken and Sweet Baby Ray's Basted BBQ Ribs. **\$9.99**

All Items are served with Steamed Broccoli, Dinner Rolls, and Unlimited Trips to our Homemade Soup and Salad Bar.