



The Red Mill Inn

Prime Rib and Seafood House Restaurant, Banquets and Catering

8326 Main St. Williamsville, NY 14221

(716) 633-7878

www.redmillinn.com

Email us at : info@redmillinn.com

◆ Starters:

Clams Casino: whole clams with seasoned garlic bread crumb

half dozen.... \$8 dozen.... \$14

Shrimp Cocktail: a classic.... \$7

Stuffed Banana Peppers: with our five cheese herb stuffing.... \$8

Crab Stuffed Mushrooms: drizzled with our rich Seafood Cream Sauce.... \$8

Asiago & Artichoke Dip and Chips: gluten free.... \$8

Seafood Bisque: 20 years, the perfect recipe.... cup \$4....bowl \$6

French Onion Soup au Gratin: topped with cheese and broiled just right.... \$6

Soup du Jour (seasonal): cup...\$3....bowl.... \$4

Spinach Bread: lightly toasted, with an Asiago cheese, spinach and garlic spread.... \$6

Baked Brie: topped with a bourbon walnut glaze, accompanied by Crustini & fruit....\$10

Loaded Potato Skins: topped with cheddar, bacon and scallions.... \$6

Dinner selections include vegetable, starch and bread service.

◆ From the Grill:

Filet Mignon: lightly seasoned, plated with our red wine Demi Glace

two of our 3 oz medallions...\$18 three of our 3oz medallions....\$24

“USDA Choice” NY Strip Steak: superior marbling is what keeps this steak a classic,

topped with Maytag Bleu Demi Glace (12 oz)\$19

Grilled Jamaican Chicken: robust flavors accent this island classic, sweet bell peppers & pineapple to name a few (watch it she’s spicy).... \$14

Innkeeper’s Sirloin: marinated & basted in our house rub, grilled topped with an Herbed

Demi Glace (one 6 oz filet)....\$14 (two 6 oz filets)....\$19

Sante Fe Rib Eye: Slow roasted prime rib, char grilled to your taste, seasoned with our

Southwest Sante Fe Rub (14 oz)....\$18

◆ Prime Rib: Slow Roasted Red Mill House Specialty

8 oz...\$17 10 oz.....\$19 16 oz.... \$25 20 oz....\$29 32 oz.....\$40

Chef’s “Done-ness” chart!

Rare - cool, red center ◆ Medium rare - warm, pink center ◆ Medium- pink center

Medium well - slight pink center ◆ Well done - grey center

Additions:

Any steak blackened...\$2 **Maytag Blue Cheese Crusted ...**\$2 **Twice Baked Potato...**\$3

Caramelized onions ...\$2 **Sautéed Mushrooms ...**\$2 **Mushrooms and Onions...**\$4

Star of Texas (Bourbon glaze, sautéed onions and peppers, melted Provolone cheese)...\$4

House dinner salad ...\$1.50 **Caesar Salad...**\$3

Make it a “Surf and Turf”:

Lobster Tail ...4 oz \$10

King Crab...½ lb for \$18 and full lb \$34 **Snow Crab...**½ lb for \$9 full lb for \$16

Six fried shrimp ...\$4 **Sautéed Shrimp...**\$4 **Grilled Shrimp Skewer...**\$4

◆ Country Classics:

“The Inn’s” Roast Turkey: fresh roasted Turkey Breast, hand carved and served with stuffing, mashed potato and our classic gravy....\$13

“Yankee” Pot Roast: braised for 12 hours, served with root vegetables and a hearty gravy.... \$15

Calves Liver: pan fried with caramelized, onions, mashed potato and Demi Glace (add smoked bacon for \$2)\$15

Breaded Pork Chop: bone in, baked with caramelized onions\$12

◆ Seafood Selections:

Swordfish Steak Oscar: grilled topped with Hollandaise Sauce, crab meat and broccoli...\$20

Fresh Atlantic Salmon Filet Du Jour: ask server about Chef's choice of preparation for today....\$18

Sea Scallops: pan seared with a Scallop Butter Reduction...\$21

Scallops Sharon: fresh large Scallops baked with garlic, herbed breadcrumbs and Parmesan cheese.... \$19

Snow Crab Dinner: one pound, steamed clusters served with drawn butter and lemon....\$19 (add an additional half pound\$9)

King Crab Dinner: one pound, pre split for you, steamed and served with drawn butter and lemon....\$32 (add an additional half pound\$18)

Seafood Stuffed Haddock: a fresh filet of Haddock around our amazing seafood stuffing, topped with a Creamy Seafood Sauce.... \$17

Twin Tails: two roasted, cold water, quarter pound tails served with drawn butter and lemon.... \$27

Scampi Shrimp Dinner: sautéed in a classic garlic, Lemon Butter & Wine Sauce\$15

Stuffed Shrimp Dinner: prepared with our house recipe seafood stuffing, topped with our rich Seafood Cream Sauce ...\$18

Fried Shrimp Dinner: ten shrimp served with cocktail sauce....\$14

Shrimp Marinara: sautéed shrimp with our Marinara Sauce over pasta....\$14

◆ Pasta: (available Gluten Free.... add \$3)

Aegean Pasta: sautéed Bay Scallops and Tiger Shrimp are accented with garlic, shallots, diced tomato, and Feta cheese in a White Wine Sauce tossed with baby spinach and pasta.... \$18

"Traditional" Chicken Parmesan: topped with our homemade Marinara Sauce served over pasta.... \$12

Mediterranean Shrimp and Chicken: garlic, shallots, diced tomato, Kalamata olives and Feta cheese, all tossed in a White Wine Sauce over linguini \$18

Marinated Chicken & Seasonal Vegetable Pasta: seasonal vegetables sautéed al dente with a hint of garlic, basil, and salt & pepper\$13
add sautéed shrimp....\$6 add steak....\$5

Chicken Toscana Pasta: sautéed olives, sundried tomatoes, artichokes and button mushrooms, tossed with garlic oil and pasta\$15
vegetarian....\$12

Tuscan Artichokes: sautéed artichokes and mushrooms in a Light Garlic Wine Sauce served over pasta\$11

◆ Lighter Fare/Sandwiches: (served with fries)

Pot Roast Burger: slow roasted Pot Roast topped with caramelized onions & Cheddar cheese and a horseradish mayo.... \$8

Slow Roasted Prime Rib Dip: sliced thin, topped with Provolone cheese served on a toasted Costanzo's French Bread with a side of Au Jus....\$10

Open Faced Steak Sandwich: sliced Innkeepers Sirloin on a garlic bread plank, topped with Demi Glace\$9

Pittsburg Chicken Salad: grilled, seasoned chicken topped with onion petals, finished with mixed cheeses and a warm Sweet and Sour Riviera Dressing\$10
add steak....\$3

Greek Salmon Salad: Broiled filet of Salmon, served with an olive medley, sundried tomato, and Feta Cheese, with a Greek Vinaigrette dressing\$11

◆ Dinner for Two: \$40

(Not available on selected holidays or with any discounts, Simply Certificates or Paper Gift Certificates)

Appetizer: share any appetizer from our Starters menu or each choose a bowl of soup

Salad: two fresh garden salads

Dinner choices: Tuscan Artichokes ◆ Chicken Parmesan ◆ Roast Turkey
Pot Roast ◆ 8 oz Prime Rib

Dessert: choose one of our Homemade selections to share (add a 2nd dessert for \$4)