



The Red Mill Inn

Prime Rib & Seafood House

8326 Main Street • Williamsville, NY 14221
633-7878

Starters:

Clams Casino: whole middleneck clams with crumbled bacon
6 - \$9.79 12 - \$17.59

Stuffed Banana Peppers: our five cheese and herb stuffing \$9

Artichoke Fritters: battered and fried artichoke hearts, with lemon aioli dipping sauce \$6

Crab Stuffed Mushrooms: \$10

Flat Bread Pizzas: \$7

"Alsatian style" Garlic oil with sautéed onions, bacon and goat cheese

"Margherita style" Basil Pesto with mozzarella cheese and tomato

"Cheese and Pepperoni" Simple but perfect

Seafood Bisque 20 years...the perfect recipe \$6

French Onion au Gratin \$5.50

Dinner Selections

ALL DINNERS Come with Vegetables and bread service with your choice of
Baked Potato, Garlic Mashed, Creamy Risotto or French Fries

Prime Rib: Slow roasted Red Mill "House specialty"

10oz \$19.95

16oz \$27.95

32oz \$48.95

From The Grill

Our Steaks are 28 day aged to bring out the natural flavors and tenderness!!!

Filet Mignon: bacon wrapped, lightly seasoned, topped with our red wine Demi glace \$28.95

"USDA Prime" Sirloin: Grilled with our house rub and red wine Demi Glace a "Simple Pleasure" \$20.95

"USDA Choice" Ribeye: 14oz. with our special Southwestern Seasonings served with Black bean Salsa \$23

"Black Diamond": 10oz Teriyaki Pressure Marinated sirloin steak a Red Mill Staple!!! \$22

"USDA Choice" N.Y. Strip Steak: 12oz superior marbling is what keeps this Steak a classic,
topped with Maytag bleu Demi Glace \$24

All Steaks "additions"

Blackened \$2 • Maytag crusted \$3 • Caramelized onions \$3

Sautéed Mushrooms \$3 • Twice Baked \$3

Make it A "Surf and Turf" with these Add Ons:

½ Pound King Crab \$14 or Full pound \$23

½ Pound Snow Crab \$7 or Full pound \$13

Add Ons:

Dinner Salad, Caesar Salad, or cup of soup \$2.95

Doneness Chart

Rear - Cool red center • Medium rare - Warm pink center • Medium - Pink center
Medium well - Slight Pink Center • Well done - Grey center

Seafood Selections:

Swordfish Steak: baked with a Horseradish Crust \$19.95

Fresh Atlantic Salmon Filet: Ask your server how the Chef prepares it today \$18

RMI Signature Pomegranate Scallops:

Dry Packed "Day Boat" Scallops pan seared, drizzled with our homemade pomegranate reduction \$24

Waterwheel Trio:

For the true seafood lover a Half Pound of Snow Crab Clusters, Shrimp Marinara
and a half portion of our Salmon du jour \$24

"One Pound" Snow Crab Dinner: Steamed Snow Crab Clusters served with Drawn Butter and lemon \$16
additional 1/2 pound \$7

"One Pound" King Crab Dinner: Pre-split for you. Served with Drawn Butter and Lemon \$29.95
additional 1/2 pound \$12.50

Pasta:

Aegean Pasta: Sautéed Bay Scallops and Tiger Shrimp are accented with Garlic, Shallots Diced Tomatoes and Feta cheese in a White Wine Sauce tossed with Baby Spinach and Linguine Pasta **\$17.95**

"Traditional" Chicken Parmesan: topped with Marinara over Angel Hair Pasta **\$14.95**

Mediterranean Shrimp and Chicken: Garlic, Shallots, Diced Tomato, Kalamata Olives, Feta Cheese all tossed in a White wine sauce over Linguine **\$18**

Chicken Puttanesca: An "Old World" Italian dish of Sautéed Chicken Breast, Garlic, Shallots, Diced Tomatoes, Kalamata Olives, and Anchovies deglazed with Red wine and finished with Marinara over Cappellini **\$18**

Cappellini D'Angelo: Shallots, Fresh Basil and Diced Tomatoes in a light White Wine Sauce **\$10.95**

Add A Grilled Chicken Breast **\$5**

Add 5 Cajun Grilled or Sautéed Tiger Shrimp **\$5**

Country Classics:

Half Roasted Chicken: Your choice of BBQ, or Caribbean style with Pineapple Rum Sauce **\$16**

"Far East" Duck Breast: Pan Seared to your specifications with Asian Spices and fresh Berry Coulis **\$20.95**

"The Inn's" Turkey Roulade:

Fresh Turkey Breast rolled up and baked with our Cranberry Stuffing and Homemade Turkey Gravy **\$14.85**

Roasted Pork Loin: \$12.79

Seasoned and Slow Roasted daily, sliced thin, served with dry cherry demiglace

"Yankee" Pot Roast: Braised for 12 hours, with root vegetables and hearty gravy **\$15**

Calves Liver: \$15.79

Pan fried with smoked bacon, and carmelized onions. Served with mashed potato and demiglace

"Innkeeper's" Meatloaf: This Tradition is wrapped in Bacon and served with a Mushroom Gravy **\$12.95**

Dinner for Two

No Discounts or Simply Certificates Please • Not available on selected Holidays

\$39.95

Wine

Two glasses of our house Chardonney, White Zinfandel or Merlot

Salads

Two fresh Garden Salads

Appetizer

Share any Appetizer from our menu or each choose one of our three soups

Dinner Choices

Chicken Parmesan • Roast Pork Loin • Cappellini D'Angelo
Tuscan Artichokes or 8oz. Prime Rib

Dessert

Share your choice from our premium Dessert Tray
(add a 2nd Dessert for \$3.59)



\$69.95

Wine

Choose a Bottle of Glen Ellen Chardonnay • Merlot • White Zinfandel

Salads

Two fresh Garden Salads

Appetizer

Share any Appetizer from our menu or each choose one of our three soups

Dinner Choices

Snow Crab Dinner • 10oz. Prime Rib • Atlantic Salmon
Half Roasted Chicken • Prime Sirloin

Dessert

Choose two Desserts from our premium Dessert Tray