

# MILL CREEK PUB

*Connecting the community with food made from the heart*

## Appetizers

### Steamer Clams

1 lb of clams cooked with mirepoix, white wine, seasonings, cream and parmesan cheese. Served with grilled ciabatta bread. 14

### Spinach & Artichoke Dip

Jack and parmesan cheeses, chopped spinach & artichoke hearts. Served with house made tortilla chips. 9  
Sub grilled artisan bread 2

### Hummus Plate

Served with assorted vegetables, grilled rustic bread, and fried corn tortilla chips. 11

### Fried Brussels Sprouts

Crispy brussels sprouts and bacon bits served with ranch dressing. 8

### Warm Pretzels with Russell's Famous Jalapeño Cheese Dip

Large soft salted pretzels with Russell's famous jalapeno cheese dip.  
1-Pretzel 7      2-Pretzels 10

### Nachos

Jack, cheddar & mozzarella cheeses, tomato, green onion, olives, sour cream, guacamole, jalapeos & fire roasted salsa.  
Small 9      Large 13

Add shredded beef, chicken, or chopped bacon 3

### Boneless Chicken Tenders

Chicken breast tidbits, hand-breaded, fried & glazed in your choice of sauce. Served with celery sticks and bleu cheese dressing. 10  
House Buffalo, Sweet BBQ, Teriyaki, Silagy® Smokin Habañero

## Entrees

### Savory Meatloaf

MCP's house recipe served over a rich gravy, topped w/ beer battered onion rings. Served with garlic mashed potatoes, and seasonal vegetables. 15

### Roasted Half Chicken

1/2 Chicken roasted with our special blend of herbs and spices. Served with mashed potatoes and vegetables. 15

### Chicken Parmesan

Parmesan/panko breaded chicken breasts topped with marinara sauce and melted mozzarella cheese served atop linguine noodles. Served with garlic ciabatta bread. 16

### Grandma's Sunday Pot Roast - GF

Tender roasted beef, garlic mashed potatoes with a smooth, rich gravy and seasonal vegetables.  
Half 13      Full 15

### Curry Vegetables & Zoodles - GF

Zucchini & yellow squash zoodles, red peppers, mushrooms, organic carrots, yellow onion, green curry sauce and toasted coconut flakes. 15

### Clam Linguine

1 lb of steamer clams, mirepoix, white wine, cream, seasonings. Served over linguine noodles with garlic ciabatta. 17

### Alaskan Cod Fish-n-Chips

Hand prepared panko and parmesan-crust cod filets, tangy coleslaw, house made tartar sauce & seasoned fries.  
2-Piece 12      3-Piece 15

### Grilled Salmon - GF

Grilled and basted with garlic-herb butter. Garlic mashed potatoes, seasonal vegetables. 19

### Parmesan Prawn Pasta

Grilled Parmesan-crust prawns, linguine, garlic cream sauce with chopped tomato & red onion. Served with grilled ciabatta bread. 18

### Sautéed Beef Tips - GF

Tender bits of steak and mushrooms, sautéed in a rich gravy. Served on cauliflower rice with seasonal vegetables. 17

### Top Sirloin

10oz Center Cut served with mashed potatoes and vegetables. 26

### Mill Creek Pub Steak

12oz Cross Rib marinated in our special recipe and served with mashed potatoes and vegetables. 22

### Ribeye

16oz Ribeye served with mashed potatoes and vegetables. 30

## Mac-N-Cheese

### MCP Mac-N-Cheese

Pasta smothered in a rich blend of roasted garlic, mozzarella, provolone, cheddar, & parmesan cheese. Finished with bread crumbs.  
Half 9      Full 14

### Cauliflower Mac

Our famous mac-n-cheese made with roasted cauliflower nuggets.  
Half 10      Full 15

### Customize Your Mac

Steak - 6      Salmon - 7  
4 Parmesan Prawns - 5      Chicken Breast - 5  
Pepper Bacon - 2      Bleu Cheese Crumbles - 2  
Sub GF Pasta - 2      Sub Zoodles - 3  
Buffalo Sauce - No Charge  
\*Additional charges for Pot-O-Mac portions

### Pot-O-Mac

Generous portion serves 4-6 people. Served in a cast iron pot. 30

## Drinks

### Bottomless Soda

Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Root Beer, Sierra Mist, Lemonade 3

### Flavored Lemonade

Raspberry, Strawberry, Peach 4

### Root Beer Float 4

### Flavored Iced Tea

Raspberry, Strawberry, Peach 4

### Iced Tea 3

### Coffee 3

### Hot Tea 3

## Burgers

All burgers are 1/3 lb American Kobe patty. Served with coleslaw, green salad or fries.

Substitute sweet potato fries, onion rings, tater tots or cup of soup for \$1 more.

Substitute Black Bean Chipotle Veggie Burger for \$2.

Substitute GF bun for \$1. Lettuce wraps available upon request.

### Classic Cheese Burger

Cheddar cheese, lettuce, tomato, red onion, pickle & thousand island dressing served on an artisan bun. 12

### Pepper Bacon Bleu Burger

Pepper bacon, bleu cheese crumbles, lettuce, tomato & red onion with garlic mayo served on an artisan bun. 13

### Mill Creek Pub Burger

Pepper bacon, cheddar, lettuce, tomato, beer battered onion rings, BBQ sauce & garlic mayo served on an artisan bun. 14

### Mushroom Pepper Bacon Burger

Swiss cheese, grilled mushrooms, pepper bacon, grilled onions, garlic mayo, on a ciabatta roll. 13

## MCP Mixed In Burgers

Hand made, 1/2 lb patties with flavorful roasted ingredients MIXED INTO THE MEAT.

### Russell's Brussels Burger

Roasted brussels sprouts, garlic, red pepper and pepper bacon. Served on a brioche bun with roasted garlic mayo, lettuce and tomato 13

### Hula Hula Burger

Roasted pineapple, bacon, red onion, ginger, teriyaki sauce and mozzarella. Served on a brioche bun with a grilled pineapple ring, lettuce, tomato and roasted garlic mayo. 14

### Spicy Chicken Burger

Peppers, zucchini, onion, cilantro and chipotle peppers mixed with fresh ground chicken. Served on a toasted ciabatta roll with chipotle mayo, lettuce and tomato. 12

### Chef's Special Burger

A 1/2 lb special burger blend with flavorful mix-ins combined with special seasonings. Ask your server for the today's creation. 13

## Sandwiches

Served with seasoned fries, coleslaw, or salad.

Substitute sweet potato fries, onion rings, tater tots, or cup of soup for \$1.

### BBQ Pulled Pork Sandwich

Delicious slow-roasted pulled pork topped with coleslaw and Swiss cheese on a ciabatta roll. 12

### Blackened Salmon BLT

Blackened salmon with pepper bacon, lettuce & tomato served on grilled artisan bread with garlic mayo. 16

### Reuben Sandwich

House-made corned beef piled high with Swiss cheese, sauerkraut & thousand island dressing on grilled artisan rye bread.

Half 9 Full 13

### Grilled Chicken Sandwich

Marinated chicken breast with bleu cheese crumbles, pepper bacon, lettuce, tomato, red onion & garlic mayo served on ciabatta roll. 12

### Turkey Club

Oven roasted turkey breast, pepper bacon, pepper jack cheese, avocado, tomato, lettuce & chipotle mayo on grilled artisan bread.

Half 9 Full 13

### Fish or Chicken Tacos

2 Flour or corn tortillas filled with either crispy Alaskan cod & coleslaw or seasoned shredded chicken & shredded lettuce with Pico de Gallo & Silagy® Cilantro Lime Serrano Sauce. 13

### Parmesan Crusted Alaskan Cod Sandwich

A crisp hand breaded cod filet, romaine lettuce, tomato, red onion & coleslaw. Finished with house-made tartar sauce on an Artisan bun. 11

### The Cuban

Glazed ham, pulled pork, pickles, swiss cheese and yellow mustard grilled and pressed in a ciabatta bun. 13

## Salads & Soups

Dressings are House-Made & Gluten Free.

Add to any salad: 6 oz Chicken, 5 oz Salmon, 4 Parmesan Prawns, 5 oz Steak

### House Garden Salad

Artisan Greens, tomatoes, cucumbers, olives, carrots, toasted pepitas, and house-made croutons. Dressing choices include Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Mustard, & Balsamic Vinaigrette.

Starter 3 Entree 9

### Caesar Salad

Crisp romaine tossed in Caesar dressing, topped with house-made croutons & grated Parmesan cheese.

Starter 3 Entree 9

### Pear, Pecan, & Bleu Salad – GF

Julienned pear, candied pecans, bleu cheese, broccoli slaw, kale, sweet bleu cheese balsamic dressing.

Starter 6 Entree 12

### The Creek's Wedge Salad – GF

Crisp iceberg wedge, tomatoes, pickled red onions, bleu cheese crumbles, pepper bacon, bleu cheese dressing & Balsamic reduction. 8

### Warm Zoodle Salad - GF

Zucchini & Yellow squash noodles, roasted mushrooms, peppers tomatoes, Brussel sprouts and kale, simmered in vegetable stock. Shredded Parmesan cheese on the side.

Small 7 Large 12

### Southwest BBQ Chicken Tender Salad

Romaine, kale, corn black beans, red onion, red pepper, cilantro, chipotle ranch dressing, fried tortilla strips. Topped with chicken tenders tossed in BBQ sauce.

Small 9 Large 14

### Fresh Berry Spinach & Romaine Salad - GF

Fresh berries, spinach, chopped romaine, candied pecans and chevre cheese with sweet balsamic vinaigrette.

Starter 6 Entree 11

### Chicken Cobb – GF

Seasoned chicken breast, eggs, tomatoes, pepper bacon, mushrooms, avocado & bleu cheese crumbles. Served on a bed of romaine & iceberg ribbons tossed in bleu cheese dressing.

Small 11 Large 14

### Quinoa and Roasted Beets – GF

Quinoa tossed with Pico de Gallo, cucumber and cilantro. Served with artisan greens tossed in balsamic vinaigrette with chevre & roasted beets.

Small 9 Large 11

### Soup of the Day

Ask your server for daily house-made soup.

Cup 4 Bowl 6

\*Warning: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert server if you have special dietary requirements.

GF - Gluten-Free Warning: Please be aware that the possibility exists for food items to come into contact with other food products & we are unable to guarantee that any item be completely free of allergens.