

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. 10
Sub grilled artisan bread 2

House Made 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. 9

Warm Pretzels with Russell's Famous Jalapeño Cheese Dip

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

Nachos

Jack, cheddar & mozzarella cheeses, tomato, green onion, olives, sour cream, guacamole, jalapeños & 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. 16

Chicken Parmesan

Parmesan/panko breaded chicken breasts topped with marinara sauce and melted mozzarella cheese served atop linguine noodles. Served with garlic ciabatta bread. 17

Grandma's Sunday Pot Roast - GF

Tender roasted beef, garlic mashed potatoes with a smooth, rich gravy and seasonal vegetables.
Half 13 Full 16

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. 18

Alaskan Cod Fish-n-Chips

Hand prepared panko and parmesan-crust cod filets, tangy coleslaw, house made tartar sauce & seasoned fries.
2-Piece 13 3-Piece 16

Grilled Salmon - GF

Grilled and basted with garlic-herb butter. Garlic mashed potatoes, seasonal vegetables. 20

Parmesan Prawn Pasta

Grilled Parmesan-crust prawns, linguine, garlic cream sauce with chopped tomato & red onion. Served with grilled ciabatta bread. 19

Sautéed Beef Tips - GF

Tender bits of steak and mushrooms, sautéed in a rich gravy. Served on cauliflower rice with seasonal vegetables. 18

Top Sirloin

10oz Prime Center Cut served with mashed potatoes and vegetables. 27

Ribeye

16oz Ribeye served with mashed potatoes and vegetables. 30

****Sub Zoodles for any pasta for \$3 more****

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 10 Full 15

Cauliflower Mac

Our famous mac-n-cheese made with roasted cauliflower nuggets.
Half 11 Full 16

Customize Your Mac

Steak - 7 Salmon - 8
4 Parmesan Prawns - 6 Chicken Breast - 6
Pepper Bacon - 3 Bleu Cheese Crumbles - 3
Sub GF Pasta - 3 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 or Beyond Meat® Vegan patty for \$3.

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. 13

Pepper Bacon Bleu Burger

Pepper bacon, bleu cheese crumbles, lettuce, tomato & red onion with garlic mayo served on an artisan bun. 14

Mill Creek Pub Burger

Pepper bacon, cheddar, lettuce, tomato, beer battered onion rings, BBQ sauce & garlic mayo served on an artisan bun. 15

Mushroom Pepper Bacon Burger

Swiss cheese, grilled mushrooms, pepper bacon, grilled onions, garlic mayo, on a ciabatta roll. 14

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 14

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. 13

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. 14

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. 13

Blackened Salmon BLT

Blackened salmon with pepper bacon, lettuce & tomato served on grilled artisan bread with garlic mayo. 17

Reuben Sandwich

House-made corned beef piled high with Swiss cheese, sauerkraut & thousand island dressing on grilled artisan rye bread.
Half 10 Full 14

Grilled Chicken Sandwich

Marinated chicken breast with bleu cheese crumbles, pepper bacon, lettuce, tomato, red onion & garlic mayo served on ciabatta roll. 13

Turkey Club

Oven roasted turkey breast, pepper bacon, pepper jack cheese, avocado, tomato, lettuce & chipotle mayo on grilled artisan bread.
Half 10 Full 14

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. 14

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. 12

The Cuban

Glazed ham, pulled pork, pickles, swiss cheese and yellow mustard grilled and pressed in a ciabatta bun. 14

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 4 Entree 9

Pear, Pecan, & Bleu Salad – GF

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

Starter 7 Entree 13

The Creek's Wedge Salad – GF

Crisp iceberg wedge, tomatoes, pickled red onions, bleu cheese crumbles, pepper bacon, bleu cheese dressing & Balsamic reduction. 9

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 7 Entree 12

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 12 Large 15

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 10 Large 12

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.