

# MILL CREEK PUB

Connecting the community with food made from the heart

## Starters & Share Plates

### Steamer Clams

1 lb of clams cooked in white wine-herb cream sauce, Parmesan cheese.  
Served with grilled ciabatta bread. 16

### Spinach & Artichoke Dip

Chopped spinach & artichoke hearts in a creamy cheese blend.  
Served with house made tortilla chips. 11  
Sub Grilled Artisan Bread \$2

### Chicken Quesadilla

Large chipotle tortilla filled with seasoned chicken, 3 cheese blend and pan seared. Topped with chipotle aioli and green onions. Served with house made guacamole and sour cream. 12

### Brussels Sprouts

Flash Fried Brussels sprouts, crispy bacon & jalapeno finished with a sweet balsamic reduction. 9

### Russell's Famous Jalapeño Cheese Dip

Served with house baked soft salted pretzels  
1-Pretzel 7      2-Pretzels 10

### Mill Creek Nachos

Crispy tortilla chips mounded high with our signature 3 cheese blend, fresh tomato, green onion, black olives, sour cream, pickled jalapeños.  
Served with house-made guacamole & fire roasted salsa. 11  
Add shredded beef, shredded chicken, or pulled pork 4

### Boneless Chicken Tenders

Hand-breaded chicken breast tenders, 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

### Signature Meatloaf

House blend beef, pork and signature spices in a rich brown gravy.  
Served with garlic mashed potatoes, and pan roasted vegetables. 16

### Achioté Roasted Half Chicken

1/2 Chicken roasted with house made blend of herbs and spices.  
Served with mashed potatoes & pan roasted vegetables. 15

### Chicken Parmesan

Parmesan breaded chicken breasts topped with marinara sauce and melted mozzarella cheese served on linguine noodles with garlic ciabatta bread. Small 12 Large 18

### Grandma's Sunday Pot Roast

Fork tender slow roasted beef, garlic mashed potatoes with a smooth, rich gravy and pan roasted vegetables. Small 12 Large 18

### Curry Vegetables & Zoodles

Organic zucchini & yellow squash zoodles, red peppers, carrots, sweet onion in a rich green curry cream sauce and toasted coconut flakes. 15

### Clam Linguine

1 lb of steamer clams cooked in white wine-herb cream sauce and Parmesan cheese. Served over linguine noodles with garlic ciabatta. 20

### Alaskan Cod Fish-n-Chips

Hand prepared panko and Parmesan-crust cod fillets, tangy coleslaw, house made tartar sauce & seasoned fries.  
2-Piece 12      3-Piece 16

### Grilled Columbia River Steelhead

Fresh local steelhead grilled and basted with garlic-herb butter. Garlic mashed potatoes, pan roasted vegetables. 21

### Parmesan Prawn Pasta

Grilled Parmesan-crust prawns, linguine, garlic cream sauce with chopped tomato & red onion. Served with garlic ciabatta bread. 20

### Sautéed Beef Tips

Tender bits of steak and mushrooms, sautéed in a rich gravy and served over roasted cauliflower rice & pan roasted vegetables. 21

### Top Sirloin

Grilled 10oz Center-Cut Top Sirloin, served with garlic mashed potatoes and pan roasted vegetables. 26

### Grilled Ribeye

14oz Ribeye steak, served with garlic mashed potatoes and pan roasted vegetables. 29

#### Steak Add Ons:

Sautéed Mushrooms \$4 Blue Cheese Crumbles \$2

## Award Winning Mac-N-Cheese

### Classic Mac-N-Cheese

Cavatappi Pasta in a creamy blend of mozzarella, provolone, cheddar, Parmesan cheese & roasted garlic. Finished with toasted bread crumbs.  
Small 11      large 16

### Cast Iron Pot of Mac-N-Cheese 35

### Cauliflower Mac-N-Cheese

Our famous mac-n-cheese made with roasted cauliflower nuggets in place of pasta.  
Small 12      Large 17

### Add to any Entree or Pasta

Petite 5 oz Top Sirloin 9      Grilled Steelhead 8  
Parmesan Prawns 2 each      Grilled Chicken Breast 6

Pepper Bacon 3      Beyond Meat Patty 7  
Side Grilled Artisan Bread with Bistro Oil 4  
Side Garlic Ciabatta Bread 2  
Sub Zoodles for any pasta 3  
Sub Gluten-Free Pasta 3

### Bottomless Soda

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

### Flavored Lemonade or Iced Tea

Raspberry, Strawberry, Peach 4

### Root Beer Float 5



### Fresh Brewed Iced Tea 3

### Cycle Town Roasters Coffee 3

### Hot Tea 3

### Juice

Orange, Cranberry, Apple, Grapefruit 4

# Mill Creek Burgers

All burgers are 1/3 lb American Kobe patty. Served with seasoned fries, house-made coleslaw or small house salad. 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 \$2. Substitute GF bun for \$1. Iceberg Lettuce wraps available upon request at no extra charge.

## 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 BBQ 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

# Chef Inspired Blended Burgers

Hand made, 1/2 lb patties with flavorful roasted ingredients mixed into the meat.

## Russell's Brussels Burger

Roasted Brussel sprouts, garlic, red pepper and pepper bacon. Served on a brioche bun with roasted garlic aioli, 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 aioli. 14

## Italian Herb Chicken Burger

House-ground chicken breast with Italian seasonings and panko. Crispy fried and topped with mozzarella cheese and marinara. Served on a ciabatta roll with roasted garlic aioli. 13

## Columbia River Steelhead Burger

Local Steelhead, quinoa, red peppers, green onion, panko. Served on a brioche bun with lemon-garlic aioli, lettuce and tomato. 15

# Sandwiches

Served with choice of seasoned fries, house-made coleslaw or small house salad. Substitute sweet potato fries, onion rings, tater tots, or cup of soup \$1.

## BBQ Pulled Pork Sandwich

Slow-roasted pulled pork in our signature barbecue sauce 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, 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

## Signature Turkey Club

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

## Shredded Chicken Tacos

2 soft flour or corn tortillas filled with seasoned shredded chicken, shredded lettuce & Pico de Gallo. Served with Silagy® Cilantro Lime Serrano Sauce. 11  
Sub Panko Crusted Alaskan Cod 3

## Parmesan Crusted Alaskan Cod Sandwich

A crisp hand breaded cod fillet, 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

All salad dressings are scratch made in-house & Gluten Free.

Add Grilled Chicken 6, Grilled Steelhead 8, Petite Top Sirloin Steak 9, or Parmesan Prawns 2 each

## House Garden Salad

Organic spring greens, diced tomatoes, cucumbers, olives, carrots, toasted pepitas, house-made croutons.

House-made dressing selections: Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Mustard, & Balsamic Vinaigrette.

Small 4 Large 9

## Caesar Salad

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

Small 4 Large 9

## GF Pear, Pecan, & Bleu Salad

Julienne broccoli slaw, kale, blue cheese crumbles, sliced pears and candied pecans with a sweet balsamic vinaigrette 8

## GF MCP Wedge Salad

Crisp iceberg wedge, tomatoes, pickled red onions, bleu cheese crumbles, pepper bacon, bleu cheese dressing & Balsamic reduction. 10

## VG GF Warm Zoodle Salad

Zucchini & Yellow squash noodles, roasted mushrooms, peppers tomatoes, Brussel sprouts and kale, simmered in vegetable stock.

Shredded Parmesan cheese on the side.

Small 8 Large 12

## GF Southwest BBQ Chicken Salad

Chopped romaine, kale, roasted corn, black beans, red onion, red pepper, chipotle ranch dressing, topped with seasoned grilled chicken tossed in our signature BBQ sauce and crispy fried corn tortilla chips.

Small 10 Large 14

## GF Fresh Berry Spinach & Romaine Salad

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

Small 8 Large 12



## GF Grilled Chicken Cobb

Organic spring greens, grilled chicken breast, hard boiled egg, tomatoes, pepper bacon, mushrooms, avocado, pickled red onions, bleu cheese crumbles with sweet balsamic vinaigrette 16

Substitute grilled steelhead \$2

## VG GF Quinoa & Roasted Beets

Quinoa with Pico de Gallo, cucumber, roasted beets, over bed of spring greens with a sweet balsamic vinaigrette.

Chevre served on the side.

Small 10 Large 14

## GF 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 VG - Vegan Option KETO- Ketogenic Diet Friendly

Allergy 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.