

First Course

Tin Mill Caesar Salad

House made lemon Caesar dressing with our traditional garnishes of bacon, Asiago and croutons.

Small – 6.99 Large – 10.99

Tin Frites

A house classic, hand cut Yukon gold and sweet potato frites with a roasted onion and garlic aioli – 5.99

Sweet Frites

Sweet potato frites with a roasted onion and garlic aioli – 6.99

Braised Chicken Strudel

Sautéed mushrooms, onions and chèvre, wrapped in phyllo served on a bed of spinach drizzled with balsamic vinaigrette – 13.99

Eggplant and Corn Napoleon

Layers of breaded eggplant, and southwest inspired charred corn salad served in a pool of tomato and roasted red pepper coulis – 11.99

Crab and Langoustine Cakes

Enhanced with green onions, bell peppers, garlic and lemon served crisp with a roasted onion aioli – 12.99

Artisan Baby Green Salad

Tossed in an orange tarragon vinaigrette topped with cucumber, bell peppers, dried cranberries and julienne carrots – 10.99

Tandoori Grilled Shrimp

Served with a tomato and cucumber salad and a minted honey yogurt – 13.99

Daily Composed Soup – 5.99

Second Course

Chicken Supreme

Pan seared and glazed with roasted garlic and Dijon mustard on herb roasted calico potatoes and red onions served with broccolini – 21.99

Lemon Ginger Striped Bass

Atop a spinach wild rice pilaf, julienne carrots and snap peas drizzled with a citrus ginger emulsion – 22.99

Duck Leg Confit

Two duck legs served atop roasted sweet potatoes and broccolini finished with an apple cider gastrique – 24.99

Seafood Pasta

Tossed with shrimp, langoustine, bok choy, bell peppers, and penne pasta in a coconut lemon grass cream sauce – 23.99

Four Cheese and Truffle Sacchetti

Tossed with sautéed mushrooms, asparagus and a walnut lemon brown butter sauce – 20.99

Half Rack of Ribs

Brushed with a chipotle whiskey BBQ sauce served with house cut frites and grilled asparagus – 21.99

Classic Tin Mill Steaks:

Served on three cheese mashed potatoes with a sauté of cremini mushrooms, asparagus, and pearl onions finished with a green peppercorn demi glace

6oz Beef Tenderloin – 28.99

10oz Black Angus Strip Loin – 30.99

Tin Mill Feature – Market price

Each plate is created with care and balance to achieve the best dish possible. We will try to accommodate your extreme allergy where possible. Any alterations or substitutions to the dish will be priced accordingly.

 Vegetarian  Gluten Free



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