

WELCOME TO



Uxbridge, On

DINNER MENU

Executive Chef
Mike Mills

tinmill.ca

SNACKS (Small Plates)

- Blistered Shishito Peppers** sesame nori salt, sweetened hot mustard (V, GF)..... \$7
- Korean Fried Cauliflower** soy-gochujang sauce (V, DF)..... \$7
- Calico Tin Frites** house cut russet potato, sweet potato, white cheddar aioli..... \$8

NEXT UP (Appetizers & Salads)

- Calamari** fried with shallot rings, marinara sauce (DF)..... \$10
- Twice-baked Brie Soufflé** apple compote, sweet balsamic, apple chips (V)..... \$11
- Tin Mill Caesar Salad** Romaine hearts, crispy bacon, garlic croutons, parmesan cheese, lemon garlic dressing\$8 / \$16
- Artisan Green Salad** cucumber, carrots, grape tomatoes, dried fruits, seeds & quinoa crunch, cucumber-mint vinaigrette (V, DF, GF).....\$7 / \$14
- Roasted Beet Salad** artisan lettuce greens, chevre cheese, toasted walnuts, orange marmalade vinaigrette (GF, N)\$16

Add grilled chicken breast \$7 / grilled shrimp \$12 to any salads

PLATES & BOWLS (Entrées)

- Lobster Mac & Four Cheese Gratin**
Cavatappi pasta, peppers, onions, asparagus, brandy cream sauce..... \$28
- Veal Parmagiana**
Herb panko breading, mozzarella & parmesan, tagliatelle, tomato sauce..... \$22
- Chicken Supreme (DF)**
Roasted potatoes, market veg, burnt onion sauce..... \$24
- Tagliatelle Carbonara**
Chicken, bacon, peas, mushroom, garlic, cream, egg yolks, parmesan..... \$23
- Penne with Grilled Veg (V, GF)**
Balsamic glazed Mediterranean veg, GF penne, tomato sauce, parmesan..... \$21
Add grilled: chicken breast \$7 / shrimp \$12
- Pork Ribs**
“Second Wedge” Ale BBQ sauce, house cut frites..... \$22
- Butcher’s Cut**
Roasted potatoes, market veg, herb oil, shallot-red wine sauce..... \$MP
- Market Fish (DF, GF)**
Roasted potatoes, market veg, orange marmalade gastrique..... \$MP
- 6oz Tenderloin Tip Burger**
Brioche bun, lettuce, tomato, onion, pickles, house cut frites..... \$16
Add: bacon..... \$2.25 white cheddar..... \$1.75

GF-gluten free DF-dairy free V-vegetarian N-nut awareness

DESSERT MENU

FOR KIDS

DATE NIGHT

Tuesday &
Wednesday

2 can dine for \$50

SWEETS

Rhubarb & Strawberry Cobbler

Sour cream & cornmeal cobbler biscuit, vanilla bean ice cream..... \$8.25

Three Citrus Pudding (GF)

Lemon, lime & orange, fresh berries, Chantilly cream..... \$8.00

Chocolate Truffle Torte

Lindt chocolate cake & ganache, Chantilly cream, cookie crumble topping..... \$8.50

Crème Brulée (GF)

Made daily with fresh ingredients, caramelized sugar topping..... \$8.00

Carrot & Pineapple Cake

Our signature cake, cream cheese icing, sweet coconut dusting..... \$8.00

All our desserts are made in house using fresh ingredients.

KIDDIES

For kids 12 years of age and younger
(includes a glass of milk, soda pop or juice)

Chicken Fingers with house cut fries

Ribs with house cut fries

Pasta with tomato sauce

Pasta with cheese & cream sauce

All kids meals..... \$10.99

COUPLES

Your choice of: 1 appetizer, 2 entrées & 1 dessert

APPETIZER

Soup of the day made daily, ask your server

Caesar Salad romaine, bacon, crouton, parmesan, lemon garlic dressing

Calamari fried with shallot rings, marinara sauce

ENTRÉE

Chicken Supreme roasted potatoes, market veg, burnt onion sauce

Pork Ribs "Second Wedge" Ale BBQ sauce, house cut frites

Grilled Salmon roasted potatoes, market veg, cucumber-mint vinaigrette

Grilled Veg Penne balsamic Mediterranean veg, GF penne, tomato sauce, parmesan

DESSERT

Carrot & Pineapple Cake cream cheese icing, sweet coconut dusting

Three Citrus Pudding lemon, lime & orange, fresh berries, Chantilly cream

Price excludes taxes, gratuities and drinks.
Not available for parties greater than eight.