

WELCOME TO



Uxbridge, On

DINNER MENU

Executive Chef
Mike Mills

tinmill.ca

STARTERS (Appetizers)

- Calico Tin Frites** house cut russet potato, sweet potato, sesame & sambal aioli..... \$8
- Korean Fried Cauliflower** soy-gochujang sauce (V, DF)..... \$8
- Calamari** fried with shallot rings, marinara sauce (DF)..... \$11
- Vegetarian Gyoza** lemon remoulade, red onion marmalade\$11
- Hot Beer Cheese Dip** local lager, toasted walnuts, herbs, chips & nachos (N)..... \$12
- Brisket Burnt Ends Poutine** house cut frites, feta cheese, demi-glace \$13

GREENS (Salads)

- Tin Mill Caesar** Romaine hearts, crispy bacon, garlic croutons, parmesan cheese, lemon garlic dressing\$8 / \$16
- Artisan Greens** cucumber, carrots, grape tomatoes, toasted sunflower and sesame seeds, black currant vinaigrette (V, DF, GF)\$7 / \$14
- Roasted Root Vegetables** artisan lettuce greens, feta cheese, toasted pepitas, spiced pumpkin & maple vinaigrette (GF)\$16

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

PLATES & BOWLS (Entrées)

- Beef Brisket Skillet Mac & Cheese**
Mushroom, onion, cavatappi pasta, horseradish cheddar, Dijon demi-glace..... \$27
- Cajun Seafood Bowl**
Spiced dirty rice, onion, peppers, celery, andouille sausage, tomato sauce..... \$28
- Kale Pesto Penne (V, GF)**
Lemon roasted brassica vegetables, olive oil, parmesan cheese..... \$21
Add grilled: chicken breast \$7 / shrimp \$12
- Veal Parmagiana**
Herb panko breading, mozzarella & parmesan, tagliatelle, tomato sauce..... \$22
- Chicken Supreme (GF)**
Roasted potatoes, market veg, Dijon & tarragon cream..... \$24
- Tagliatelle Carbonara**
Chicken, bacon, peas, mushroom, garlic, cream, egg yolks, parmesan..... \$23
- ½ Rack Pork Ribs**
Burnt onion BBQ sauce, house cut frites..... \$22
- Butcher's Cut**
Red onion marmalade potato mash, market veg, savoury black currant sauce... \$MP
- Market Fish (DF, GF)**
Roasted potatoes, market veg, balsamic-sour cherry sauce (GF, DF).....\$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 \$55

SWEETS

Warm Apple Crumble

Vanilla bean ice cream, caramel sauce..... \$8.25

Chocolate Ganache Cake

Lindt chocolate mousse filling, Chocolate sauce..... \$8.50

Lemon-Vanilla Burnt Cheesecake

Mixed berry compote, Chantilly cream..... \$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, Dijon-tarragon cream

Pork Ribs burnt onion sauce, house cut fries

Grilled Salmon roasted potatoes, market veg, black currant vinaigrette

Kale Pesto Penne lemon roasted brassica veg, olive oil, parmesan cheese

DESSERT

Carrot & Pineapple Cake cream cheese icing, sweet coconut dusting

Chocolate Ganache Cake Lindt chocolate mousse filling, chocolate sauce

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