

Welcome to **MILLER'S** Tap & Grill

Appetizers

Seafood Stuffed Mushroom Caps \$11

Sautéed mushroom caps stuffed with a mixture of baby shrimp, scallops, salmon, lobster, cream cheese and spices. Topped with a 3 cheese blend and oven baked.

Panko Crusted Calamari \$9

Tender calamari rings, lightly fried and served with a spicy Thai honey sauce.

Asian Pot Stickers \$8

Asian style dumplings stuffed with pork, spices and vegetables. Pan-fried and served on a bed of bamboo shoots with a ginger chili sauce.

Crab & Spinach Dip \$10

Warm cream cheese dip flavoured with Sambuca and served with crisp fried pita chips.

Chipotle Veggie Quesadilla \$7

Sundried tomato flour tortilla stuffed with mixed cheese, fresh veggie salsa and chipotle cream cheese. Oven baked and served with salsa and sour cream. (Jalapenos optional.)

Crab Cakes \$10

Lump crabmeat mixed with potato, green onion and spices, breaded and baked to a golden brown. Served with a sweet chili aioli.

Soups

Chef's "Soup Kettle" Creation

Bowl \$5 Cup \$3

Prepared fresh daily from the finest ingredients.



Miller's Traditional Seafood Chowder

Bowl \$7 Cup \$5

Loaded with haddock, salmon, shrimp and scallops. Finished with roasted peppers, red jacket potatoes and fresh cream.

Salads

House Garden Salad

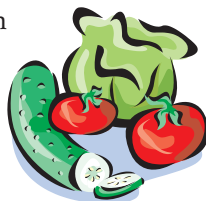
For one \$6 For two \$10

Fresh baby greens topped with crisp garden vegetables and drizzled with our own sweet raspberry vinaigrette.

Classic Caesar

For one \$8 For two \$11

Crisp romaine lettuce, chopped bacon, oven dried croutons and Parmesan cheese, tossed in a creamy garlic dressing.



Maple Pecan Spinach Salad

For one \$8 For two \$12

Baby spinach, cherry tomatoes, chopped bacon, mushrooms, egg and shredded cheese, tossed in a creamy maple pecan dressing.

Thai Noodle Salad \$7

Cooled Cantonese noodles tossed with snow peas, bell peppers, green onion, carrot and a spicy Thai sauce. Served on a bed of mixed greens.

Dress up your salad with a **grilled chicken breast** \$4

Add sautéed **shrimp or scallops** to any salad \$5



Dinner Entrées

Panfried Haddock \$17

Lightly crusted and fried to a golden brown.
Drizzled with a lemon dill aioli.

Penne Pasta & Grilled Chicken Pomodoro \$16

Tossed with whole button mushrooms, cherry tomatoes,
baby spinach and a sundried tomato cream sauce.
Topped with Parmesan cheese and cracked pepper.

Bacon Wrapped Beef Tenderloin \$23

Two 4oz tenderloins wrapped in smoky bacon,
grilled to your preference and
topped with a brandy peppercorn sauce.



10oz NY Striploin \$24

Fire grilled to your liking, topped with
a sundried tomato butter and crisp fried onions.

Grilled Atlantic Salmon \$19

Fresh Atlantic salmon fillet, fire grilled
and topped with gazpacho salsa.

Baby Back Ribs \$24

A full rack of our succulent slow cooked ribs,
basted in our own signature BBQ sauce.

Thai Chicken & Shrimp Stir-Fry \$19

Jumbo shrimp and boneless strips of chicken sautéed
in a spicy Thai sauce with snow peas, red onion, bell peppers,
carrot and bamboo shoots. Served on your choice
of rice pilaf or steamed Cantonese noodles.

Pork Medallions \$16

Medallions of pork lightly dusted with flour and fresh herbs
and pan-fried. Topped with a sweet and spicy chipotle apricot mustard.

Stuffed Chicken Florentine \$18

Panko crusted chicken breast stuffed with baby spinach and brie cheese.
Oven baked to a golden brown and topped with a strawberry mint coulis.

Seafood Alfredo \$19

Scallops, jumbo shrimp, salmon and mussels
in a creamy Alfredo sauce. Served on a bed of fettucine.

Entrées are served with your choice of baked potato, French fries, rice pilaf
or oven roasted red jacket potatoes, and market fresh vegetables.

Substitute a side garden, Caesar or spinach salad for \$3.

Sides

Fried Mushrooms \$3
Fried Onions \$3
Crisp Onion Rings \$4

Garlic Sautéed
Scallops or Shrimp \$5
Sweet Potato Wedges \$5



Lighter Fare

Beer Battered Fish & Chips \$12

Fresh haddock loins dipped in our own beer batter, fried to golden perfection and served with French fries and creamy coleslaw.

Miller's Burger \$9

A half pound ground chuck, fire grilled burger, topped with lettuce, tomato, onion and a pickle wedge.

Add cheese or bacon for only \$.75 each.

Cape Breton Chicken Club Panini \$10

Blackened chicken breast, smoked bacon, roasted red peppers, homemade pesto, Swiss and cheddar on a ciabatta bun.



Classic Ciabatta Club \$10

Traditional club toppings served on a toasted ciabatta bun with chipotle mayo.

Pulled Pork Sandwich \$9

Slow roasted pork and sautéed bell peppers served on a warm Kaiser, with our own signature BBQ sauce and shredded cheeses.

Blackened Chicken Club Pizza \$12

A nine-inch deep dish crust, brushed with homemade pesto and topped with blackened chicken, smoked bacon, roasted peppers and shredded cheeses.

Lighter fare items are served with your choice of French fries, garden salad, rice pilaf or a cup of soup of the day.
Substitute Caesar or Spinach salad \$3.

Snacks

Crispy Jumbo Wings \$10

A pound of dusted and fried roaster wings served with blue cheese dressing and your choice of mild, medium, hot or honey garlic sauce.

Make it two pounds for \$17

Nachos \$12

Corn tortilla chips piled high and topped with tomatoes, green onions, olives and jalapenos. All smothered in shredded cheese and baked to perfection.

Add spicy pulled pork or chicken \$4

T&G Skins \$10

A mountain of crisp potato skins topped with shredded cheeses, green onions and chopped bacon, served with sour cream.

Garlic Fingers \$8

A personal size deep dish crust, brushed with garlic butter and topped with chopped bacon, green onions and cheese. Served with a sweet donair dipping sauce.

*Our Chef's
Daily Special*

Please ask your server
about today's
recommended
Chef's special.

