

Restaurant Week

JAN 16-21

2017

MATT THE MILLER'S TAVERN

\$25 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

MILLER SALAD

A variety of mixed greens tossed in a sweet and sour dressing and topped with bacon, red onion, crumbled bleu cheese and grape tomatoes

BOWL OF SOUP

Choice of beer cheese, tomato basil bisque, chicken noodle or black bean chili

BAVARIAN PRETZEL BITES

Warm and soft Bavarian style pretzels, dusted with sea salt and served with roasted garlic sauce and sweet & tangy mustard sauce

LOADED TAVERN CHIPS

Topped with bleu cheese sauce, crumbled bleu cheese, shredded white cheddar, diced tomatoes, smoked bacon, scallions and tarragon essence

Second Course CHOOSE ONE

TWIN FILET MEDALLIONS

The deliciousness and melt-in-your-mouth tenderness of a center-cut filet, in a lighter portion served with onion straws and mixed vegetables

ASIAN SALMON

Pan seared and served with soy-honey glaze, coconut edamame rice and mixed vegetables

BBQ CHICKEN & GRUYERE FLATBREAD

Tangy BBQ sauce topped with herb-marinated grilled chicken, diced red onion, rich Gruyere cheese and finished with a savory bleu cheese slaw

SMOKED PORK TENDERLOIN

10 oz pork tenderloin smoked in-house with our special blend of seasonings, grilled to your temperature and served with horseradish mashed potatoes and fresh asparagus, apple whiskey sauce

Third Course CHOOSE ONE

OREO EXPLOSION

An Oreo brownie topped with cookies and cream icing, vanilla ice cream, Oreo cookie crumbles and chocolate sauce

WARM BANANA BREAD PUDDING

Cinnamon rolls, croissants and brioche bread baked in a creamy banana custard served with whiskey caramel sauce, whipped cream and vanilla ice cream