

## — MATT'S STARTERS —

### PACIFIC RIM CALAMARI

Fresh calamari garnished with an explosion of Asian flavor—snow peas and peppers stir fried with peanuts, chili sauce and lime. 10.99

### SPICY TUNA WONTON\*

Crispy fried wonton skins surround spicy ahi tuna, Asian slaw, and pickled cucumbers. Finished with wasabi aioli and Guinness-soy reduction. 13.99

### REUBEN ROLLS

Crispy wontons filled with corned beef, cabbage, and Swiss cheese. Served with Marie Rose sauce. 9.99

### HOT BUFFALO WINGS

Jumbo wings tossed in house made buffalo sauce. Served with bleu cheese and celery. 9.99

### STIR FRY EDAMAME

Edamame soy bean pods stir fried with fresh garlic, toasted sesame seeds and sea salt. 6.99

### LOADED TAVERN CHIPS

Topped with bleu cheese sauce, crumbled bleu cheese, shredded white cheddar, diced tomatoes, smoked bacon, scallions and tarragon essence. 8.99

### ROASTED GARLIC HUMMUS

Creamy hummus topped with diced tomatoes and served with warm pita bread, fresh vegetables and a cool cucumber dipping sauce. 9.99

### BAKED SPINACH AND ARTICHOKE DIP

A creamy blend of spinach and artichoke hearts topped with parmesan cheese. Served with tortilla chips. 9.99



### BAVARIAN PRETZEL BITES

Warm and soft Bavarian-style pretzels, dusted with sea salt and served with roasted garlic sauce and sweet & tangy mustard sauce. 8.99

## — SOUPS + SALADS —



BEER CHEESE CUP 3.99 BOWL 5.99  
TOMATO BASIL BISQUE CUP 3.99 BOWL 5.99  
CHICKEN NOODLE CUP 3.99 BOWL 5.99  
BLACK BEAN CHILI CUP 3.99 BOWL 5.99



### THE 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. small 6.99 large 9.99

### WEDGE CAESAR

Not quite a wedge, not quite a Caesar. A wedge of baby romaine with grape tomatoes, house made croutons, and a classic Caesar dressing. 7.99

### MATT'S SALAD

Our signature mixed green salad tossed in maple mustard vinaigrette and served with white cheddar, spiced walnuts, and dried apricots. small 6.99 large 9.99

### BALSAMIC SALAD

A variety of mixed greens tossed in a basil-balsamic dressing and served with grape tomatoes, crispy cucumbers, red peppers, and crumbled bleu cheese. small 6.99 large 9.99

### CHICKEN SALAD PLATE

A generous serving of housemade chicken salad with red grapes and served with fresh-cut fruit, a side Matt's Salad and crackers. 11.99



### SHRIMP CHOPPED SALAD

Chopped mixed greens topped with sautéed shrimp. Tossed with red champagne vinaigrette, tomatoes, edamame, cucumbers, bacon, crumbled goat cheese, and topped with pomme frites (that's our way of saying thin-sliced fries). small 11.99 large 14.99

Add Chicken 4.00 | Salmon 6.00 | Grilled Steak 5.00 | Sesame Crusted Ahi Tuna 6.00 | Shrimp 6.00

# THE MILLER'S ORIGINAL — FLATBREADS —

The newest offering in tavern classics—specialty flatbreads.  
We guarantee there's a favorite for everyone in the neighborhood.

## CHICKEN & WATERMELON SALSA

Zesty avocado mousse topped with herb grilled chicken, fiery jalapeño peppers, and finished with a cool, crisp watermelon salsa. 13.99

## ROASTED VEGETABLE

Herbed cream cheese mousse topped with zucchini, squash, oven-roasted tomatoes, portobello mushrooms, Gruyere cheese, spinach, and sweet potato frites, Finished with a balsamic glaze. 12.99

## BLACK AND BLEU

Can't decide between a steak or a flatbread—don't. Grilled beef tenderloin, roasted red pepper pesto, red onion, provolone, bleu cheese, and a Guinness reduction. 14.99

## THE SICILIAN

Rich red sauce topped with Italian sausage, oven-roasted grape tomatoes, sweet peppers, ricotta, and provolone cheese. 13.99

## CLASSIC MARGHERITA

Our traditional flatbread combination—fresh, creamy mozzarella, sweet basil, sliced ripe plum tomatoes and parmesan cheese. 11.99

## WILD MUSHROOM

A true specialty creation with the perfect blend of robust mushroom flavor, creamy cheeses, and spices. Topped with cremini mushrooms, goat cheese, blended ricotta, and baby arugula. 11.99

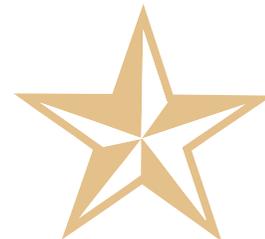
## AHI TUNA\*

Creamy miso mousse topped with avocado slices, Asian slaw, rare sliced ahi tuna, toasted sesame seeds, wasabi aioli, and soy reduction. 16.99



THERE'S NOTHING BETTER THAN A  
SQUARE MEAL—EXCEPT WHEN IT'S A  
RECTANGLE LIKE MY FLATBREAD.

— MATT THE MILLER



### SALAD

Small Matt's Salad  
Small Balsamic Salad  
Small Miller Salad

### SOUP

Beer Cheese  
Tomato Basil Bisque  
Chicken Noodle  
Black Bean Chili

### 1/2 SANDWICH OR 1/2 FLATBREAD

California Turkey Club  
Housemade Chicken Salad  
Choice of any flatbread listed above  
(add \$3 for ahi tuna)

**\$10.99** COMBO  
PLATES

CHOOSE TWO TO MAKE YOUR  
OWN FAVORITE COMBINATION.

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free

## — SANDWICHES —

Served with choice of fries, sweet potato fries, side Matt's salad, Balsamic salad, or Miller salad.  
An Udi's Gluten Free Bun may be substituted on any sandwich for \$2.00.

### VERY VEGGIE

Zucchini, squash, portobello mushrooms, and sweet peppers on grilled whole grain bread with rich Havarti cheese, field greens, and finished with a balsamic reduction. 11.99

### CALIFORNIA TURKEY CLUB

Oven roasted turkey breast on toasted whole grain bread with herb aioli, bacon, Swiss cheese, avocado, lettuce, and tomato. 12.99

### TURKEY RACHEL

A twist on the classic Irish sandwich with sliced turkey breast, coleslaw, Swiss cheese, and Marie Rose sauce on toasted Rye. 12.99

### THE CHICKEN & THE EGG\*

Marinated chicken breast, cheddar cheese, lettuce, tomato, onion, medium fried egg, and spicy sriracha mayo on a toasted brioche bun. 12.99

### HOUSEMADE CHICKEN SALAD

Comfort food at its finest. A generous scoop of housemade chicken salad with grapes, served with lettuce, tomato, and alfalfa sprouts on a buttery croissant. 11.99

### BBQ BACON BURGER\*

Cooked to order and topped with peppered candied bacon, tangy BBQ sauce, cheddar cheese, lettuce, tomato, and red onion on a toasted brioche bun. 12.99

### PEPPERCORN BURGER\*

Peppercorn crusted patty cooked to order and topped with creamy brie cheese, Applewood smoked bacon, red onion marmalade, baby arugula, tomato, and ale mustard sauce on a toasted brioche bun. 12.99

### MATT'S BURGER\*

Cooked to order and topped with pepper jack cheese, crispy onion straws, lettuce, tomato, and Marie Rose sauce on a toasted brioche bun. 10.99

### THE MILLER\*

Our signature 3/4 lb. hand-made burger. Topped with lettuce, tomato, onion straws, bacon, Swiss, cheddar, garlic sauce, and a creamy slaw, held together by a home-made rosemary potato bun. 15.99



### THE CHOP HOUSE BURGER\*

Cooked to order with Havarti cheese, Applewood smoked bacon, crisp fried onions, spinach, and the Miller's steak sauce aioli. 12.99

### TRUFFLED MUSHROOM BURGER\*

Cooked to order and topped with seared crimini mushrooms, a medium fried egg, Gruyere cheese, chive truffle aioli, lettuce, and tomato on a toasted brioche bun. 12.99

### NORTH ATLANTIC COD

Every good tavern has its own version of this classic. Ours is a beer-battered North Atlantic cod, served with cheddar cheese, tartar sauce, shredded lettuce, tomato, and red onion on a toasted brioche bun. 11.99

## — MATT'S FAVORITES —



### SHRIMP AND GRITS\*

White corn and cheddar grits cakes topped with sautéed shrimp, tasso ham, peppers, onions, and a creamy Cajun sauce. 16.99

### TAVERN FISH & CHIPS

Three pieces of beer-battered North Atlantic Cod served with crispy fries, creamy cole slaw, and tartar sauce. 14.99

### SMOKED PORK TENDERLOIN\*

10 oz pork tenderloin smoked in-house with our special blend of seasonings. Grilled to your temperature, topped with apple-whiskey sauce, and served with horseradish mashed potatoes and fresh asparagus. 18.99

## — FRESH FISH —

Matt the Miller's Tavern is committed to obtaining the finest fresh seafood available, and uses only sustainably caught fish. Enjoy our seasonal seafood features—while supplies last

### ASIAN SALMON\*

Salmon filet pan seared and served with soy-honey glaze, coconut edamame rice and mixed vegetables. 18.99

### PAN SEARED WALLEYE

A lightly breaded filet covered in a panko crust and topped with a soy-citrus butter sauce. Served with horseradish mashed potatoes and asparagus. 22.99

### SWORDFISH TACOS

Three flour tortillas topped with blackened swordfish, creamy avocado sour cream, shredded cabbage tossed in a light Blue Moon vinaigrette, and finished with homemade sweet and spicy pineapple pico de gallo. Served with a side of our coconut edamame rice and house pickled onions. 17.99



## CARMEL



## HOMEGROWN

### CHEF'S MENU

FRESH | LOCAL | SUSTAINABLE



*Our specials highlight the best local, organic, and sustainable fare of the season. Made from scratch by our team of chefs, this menu is an opportunity to enjoy some delicious and healthy indulgences made available by the season. Enjoy!*

### SPINACH SALAD WITH WARM BACON VINAIGRETTE

Fresh baby spinach topped with thin-sliced Fuji apples, gorgonzola crumbles, candied walnuts, sliced shallots, dried cherries, Fischer Farms natural chicken breast, and our warm bacon vinaigrette dressing. 14.99

### PORK BELLY AND PEPPADEW FLATBREAD

This Fall flatbread is topped with diced pork belly that is cured and roasted in-house, and served on a goat cheese-ricotta mousse with sweet and slightly spicy peppadew peppers, thin-sliced Fuji apples, tart pomegranate seeds, and finished with melted smoked Gouda cheese. 13.99

### TIRAMISU

Homemade tiramisu by locally owned Circle City Sweets—a regular at the Carmel Farmers Market. This rich and creamy, coffee flavored dessert will be the perfect end to your meal. Contains alcohol. 9.99

### SEAFOOD ARRABIATTA WITH ANGEL HAIR

Our extra spicy homemade tomato sauce that is tossed with fresh sautéed shrimp, mussels, and calamari and served over angel hair pasta. 17.99

### BEEFALO MEATLOAF

We use Fassnacht Farms, locally grown, 100% natural and hormone free, ground Beefalo to make our full flavored meatloaf. It is topped with a shiitake mushroom and red wine reduction, and served with a side of rainbow chard and a creamy califlower-bleu cheese purée. 17.99

## FEATURED COCKTAILS

### SALTED CARAMEL SPICE

RumChata, Patron Incendio, Butterscotch 9

### THE GENTLEMAN'S FIG

Figenza Fig Vodka, Bourbon, Lemon 10

# — STEAKS —

At Matt the Miller's, we pride ourselves on offering the finest products available. We procure all of our steaks from Buckhead Beef, the premier 'center of the plate' purveyor that stocks one of the largest inventories of dry and wet aged USDA Prime Beef in the US.

**Choose your steak, one topper and one side to customize your plate**



**MATT'S FILET** The ultimate in tender and juicy perfection. **6 oz. 24.99 9 oz. 32.99**

## TWIN 3 oz. FILET MEDALLIONS

The deliciousness and melt-in-your-mouth tenderness of the center-cut filet, in a lighter portion. 21.99

## 10 oz. FLATIRON

The best of both worlds—tenderness second only to the tenderloin, combined with the deep, rich flavor of a sirloin. 17.99

## 14 oz. USDA PRIME NY STRIP

Treat yourself to the delightfully tender, juicy and buttery flavor of this USDA Prime Graded Steak. With only 2% of beef produced in the US certified as USDA Prime, this steak is distinctly superior to any other steak on the market. 39.99

## 16 oz. BONE-IN RIBEYE

Bone-in beef with even marbling for a rich, full flavor. 35.99

## TOPPERS

GARLIC BUTTER

FRIED ONION STRAWS

GORGONZOLA

**MAKE IT AN OSCAR WITH LUMP CRAB MEAT + LEMON CAJUN CREAM SAUCE FOR 7.99**

## SIDES

MAC & CHEESE

SWEET POTATO FRIES

BRAISED MUSHROOMS

SCALLOPED POTATOES

MIXED VEGETABLES

SMALL MATT'S SALAD

COCONUT EDAMAME RICE

ASPARAGUS

SMALL BALSAMIC SALAD

FRENCH FRIES

BAKED POTATO

SMALL MILLER SALAD

HORSERADISH MASHED POTATOES

## STEAK ORDERING GUIDE

BLUE cold, red center

MEDIUM pink, hot center

RARE very red, cool center

MEDIUM WELL dull, pink center

MEDIUM RARE red, warm center

WELL broiled throughout

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## The Miller's Apprentice **Kids' Menu**

Served with a beverage and fresh cut fruit.

### TRAINING WHEELS

The Training Wheels prove BIG taste does come in small packages! These 2 mini burgers are served with American cheese, fryer-basket fries and a pickle. 5.50

### MILLER'S KID PASTA

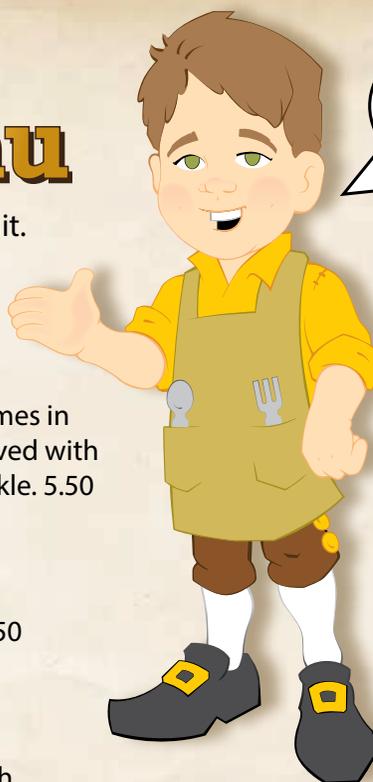
A simple favorite. Macaroni noodles topped with a choice of sauce: butter or marinara. 5.50 (add chicken \$1)

### CRISPY CHICKEN FINGERS

White meat chicken, breaded and served with fryer-basket fries. 5.50

### FISH & CHIPS

Fresh battered cod served with fryer-basket fries. 5.50



Hi! I'm Brady Daniel, the Miller's Apprentice. Try one of our great kids meals, and don't forget to save room for the Lil' Brady Brownie!

Substitute fryer-basket fries on any kids meal for fresh cut vegetables and ranch dipping sauce.

### MAC & CHEESE

We don't mess with the classic. Mac... Cheese... Delicious! 5.50

### MATT'S FLAT

A half sized flatbread topped with marinara and mozzarella cheese. 5.50

### LIL' BRADY BROWNIE

An Oreo brownie topped with cookies and cream icing, vanilla ice cream, Oreo cookie crumbles and chocolate sauce. 3.99

### BEVERAGES:

We proudly serve *Coca-Cola* products, milk, chocolate milk, lemonade, and a variety of juices.

## — DESSERTS —

### GIANT CARROT CAKE

This slice of lightly sweet cake has a smooth cream cheese icing and smells just like The Miller's kitchen. 11.99



### BIG FAT CHOCOLATE CAKE

If the Miller were a dessert, this is what it would want to be. A heaping slice of moist, rich chocolate cake, topped with chocolate icing and a drizzle of raspberry sauce. 11.99

### 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. 9.99

### NEW YORK STYLE BRULEE CHEESECAKE

Even the NY taverns are jealous. Creamy original cheesecake flavor with a crunchy brulee topping baked into a graham cracker crust and served with a drizzle of raspberry sauce. 7.99

### OREO EXPLOSION

An Oreo brownie topped with cookies and cream icing, vanilla ice cream, Oreo cookie crumbles and chocolate sauce. 8.99