

MIKAYLAS



FALL MENU





Teeing Off

Millwood Dip \$6

South of the border blend of cream monterey jack cheese, roasted red peppers, and spices with fresh fried tortilla chips.

BBQ Pizza \$13

California style pizza with BBQ beef, vidalia onions, and local white cheddar.

Oysters Millwood \$15

Six half shell Atlantic oysters topped with chopped bacon, parmesan, shallots, clarified butter, and baked.

Hummus \$8

Homemade hummus topped with fresh tapenade, and served with fresh fried tortilla chips.

Bubby's Buffalo Wings \$9

Brined chicken wings tossed with your choice of hot, BBQ, or jerk sauces. Don't forget to ask for Bubby style.

Mikayla's Chicken Tender's \$8

The legend continues with traditional or Buffalo style.

Shrimp Cocktail \$11

Six succulent shrimp, chilled and served with John's signature cocktail sauce.

Buffalo Chicken Nachos \$11

Breaded chicken chopped and tossed in buffalo sauce, Fresh jalapenos, lettuce, tomato, queso, white cheddar, red onion, and a hot sauce blend.

Early Riser Nacho \$9

Scrambled eggs, local cheddar, hot sauce, tomatoes, and jalapenos on a bed of fresh fried tortilla chips.

Millwood Traditional Nachos \$9

Ground beef, queso, white cheddar, tomato, jalapenos, onion, and lettuce on a bed of tortilla chips.

Fried Oysters \$11 1/4 lb, \$22 1/2 lb

Scrumptious breaded and fried Gulf oysters served with cocktail sauce Remoulade and sauce

San Poppi Garden

Mikayla Salad \$5

Our house salad with a blend of mixed greens, grape tomatoes, cucumber, carrots, and farm fresh cheddar cheese. Served with any of our homemade dressings.

Caesar Salad \$6

Chef's homemade Caesar dressing tossed with romaine lettuce, and fresh parmesan, garnished with a Crostini.

Brown Derby Cobb Salad \$9

Romaine and mixed greens chopped with tomatoes, eggs, bacon, avocado, ham, and bleu cheese with Traditional Cobb salad dressing.

Burnt End Salad \$9

Char-grilled filet tips on a bed of iceberg lettuce with white cheddar, parmesan, tomatoes, onions, and red wine vinaigrette.

Salad add-on's: Shrimp \$6, Chicken \$4, Filet Tips \$5

French Onion Soup \$6

Soup of the Day \$4





From Red's Grill

Hand Cut 12 oz Ribeye \$24

Hand Cut 12 oz. Ribeye grilled to perfection and served with Millwood's signature mashed potatoes and chef vegetable. Garnished with sautéed mushrooms, and Viennese onions. Ask your server about the legendary Squibb cut ribeye, or work your way up at \$1.50 per additional ounce.

Bavette Steak \$18

7 ounce marinated flank steak topped with a roasted pepper pesto on bed of Tucson potatoes with broccoli, and a traditional mole sauce.

Beef Tips \$16

Choice Filet Tips tossed in a bloody mary espagnole, served with bleu mac n cheese, and chef's vegetables.

Hand Cut Filet Mignon \$21

5 oz. grilled filet mignon with a bloody mary espagnole, served with bleu mac n cheese, and chef's vegetables. Make your own cut: \$2 each additional ounce.

Friday Night Prime Rib – A Mikayla's specialty only available Friday evenings. An herb crusted and slow roasted prime rib, with au jus and creamy horseradish.

House Cut \$18 King Cut \$22

The Stove Top

Homemade Spaghetti and Meatballs

Dinner Serving \$13 Lighter Fare \$8

Homemade meatballs, marinara, and parmesan over a bed of spaghetti noodles.

Cream and Grana

Dinner Serving \$15 Lighter Fare \$10

Linguini noodles, broccoli, and fresh grana (Italian parmesan) tossed in a sinful cream sauce and topped with fresh grilled chicken.

Anaheim Pork Chop \$19

8 oz. Pan seared pork chop, butternut squash puree, corn and pepper risotto, and chef's vegetable's. Topped with an Anaheim chile relleno.

Out of the Oven

Broiled Trout \$18

Broiled rainbow trout with a tomato jalapeno coulis. Accompanied by bleu mac n cheese and chef's vegetable.

Southwest Basa \$11

Basa white fish blackened and topped with jalapeno cucumber relish. Served with corn and pepper risotto, and brown butter haricot vert.

Osso Bucco \$22

A beautiful Osso Bucco shank braised and served on a bed of roasted red potatoes and baby carrots with a veal demi-glace.

From the Soul Fryer

Fried Chicken \$14

Three piece farm fresh chicken floured and fried in our house recipe accompanied with our signature mashed potatoes, gravy, and country green beans. Let your server know if you prefer all white meat.

Red's Battered Fish and Chips \$10

6oz. Fresh Swai battered and fried to perfection. Served with Irish chips. Slainte!

Millwood Classic Applewood Chicken \$12

Chicken breast dusted in flour and fried, topped with Hot bacon dressing, mashed potatoes, and chef's seasonal vegetable.





SandWedges

K.J. Burger \$9

Our thick and juicy burger, grilled to your liking. Choice of Cheddar, American, Swiss, or Pepper Jack cheese. Served with homemade fries.

Chef's Burger \$11

Boursin bleu cheese, Candied bacon, and caramelized onion on an 8oz. certified Angus burger patty. Served with homemade BBQ sauce.

Chicken Cordon Bleu Sandwich \$9

Grilled Chicken, Ham, and Swiss cheese served on our famous Pretzel Roll with homemade Dijonaise sauce.

Millwood Club \$8

You know it.....Our club is the best in town with fresh turkey, ham, swiss cheese, lettuce, tomato, pickle and bacon on our Pretzel Roll.

Millwood Prime Rib French Dip \$11

Prime Rib Roast served on a Hoagie Roll and topped with caramelized onions, peppers, and swiss. Accompanied with a side of Au Jus.

Swai Sandwich \$9

White Flaky fish with a light breading served on a hoagie with homemade fries.

Wine and Desserts

Ask your server about our delicious wine and dessert menu.

Neighborhood delivery

All Millwood residents can order from our complete menu by calling 889-4200 x 148

To Go Orders

Please call 889-4200 x148 to place your order To Go in a flash.

