



THE MILLER HOUSE
RESTAURANT

We welcome you to The Miller House. Thank you for joining us. We hope you enjoy your meal. If you would like something that is not on the menu, just ask, and we will do everything possible to accommodate your request. We offer seasonal menus to ensure the highest quality produce and proudly serve Kentucky Proud products.

TO BEGIN

FRIED GREEN TOMATOES

Thin-sliced green tomatoes dusted with cornmeal and served with watermelon salsa. \$6.25

ARTICHOKE AND PARMESAN DIP

Creamy artichoke and Parmesan dip served with warm baguette slices. \$7.50

CORN FRITTERS WITH BBQ PULLED PORK

House-made corn fritters stacked with pulled pork. \$8.25

FRIED ZUCCHINI WITH ROASTED TOMATO AIOLI

Zucchini sticks dusted with cornmeal and served with roasted tomato aioli. \$6.99

ROASTED EGGPLANT CROSTINI

Roasted eggplant with roasted tomatoes and fresh basil, topped with grated Parmesan cheese. \$7.99

FRESH MELON SALAD

Cantaloupe, honeydew and watermelon with Cointreau and fresh mint. \$7.50

SOUTHERN SAMPLER

Southern cheese torte with crackers, fried grit sticks, sweet potato chips, zesty cheese straws and fried green tomatoes. \$10.99

SOUP DU JOUR

Choice of house-made soups. Cup \$3.75 Bowl \$4.75

SALADS

House-made dressing choices: blue cheese, ranch, Thousand Island, French, tomato vinaigrette, raspberry vinaigrette, balsamic vinaigrette and honey mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD \$5.99

Add grilled chicken for \$1.99 Add grilled salmon fillet for \$3.99

Add grilled shrimp for \$3.99

RASPBERRY AND GOAT CHEESE SALAD

Spring mix with fresh raspberries, goat cheese and toasted walnuts.

Served with raspberry vinaigrette. \$7.25

TOMATO AND MOZZARELLA SALAD

Fresh spinach with cherry tomatoes, fresh mozzarella, chiffanade of basil and red onion. Served with tomato vinaigrette. \$7.50

COBB SALAD

Romaine lettuce served with fresh roasted turkey, blue cheese, tomato, boiled egg, avocado and bacon. \$8.25

SOUTHERN-FRIED CHICKEN SALAD

Romaine lettuce with tomato, cucumber, carrot, red onion and shredded cheddar topped with southern-fried chicken tenders.

Served with your choice of dressing. \$7.99

TRADITIONAL CHICKEN SALAD

Chicken salad served over field greens and garnished with fresh fruit. \$7.50

SANDWICHES

Sandwiches served with house-made chips, sweet potato chips, fresh fruit, coleslaw or fresh-cut fries.

GRILLED HAM AND GOUDA

Grilled Black Forest ham with Gouda cheese, caramelized onions and fresh spinach. \$7.99

TURKEY AND PESTO

Roasted turkey breast with pesto, mozzarella and tomato. \$7.50

ALBACORE TUNA MELT

Albacore tuna salad toasted with Swiss cheese and tomato. \$7.50

TRADITIONAL CLUB

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce and tomato. \$7.50

GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with Gouda cheese, sliced apple and bacon. \$7.99

SOUP AND SANDWICH OR SALAD

Half of your favorite sandwich or a house or Caesar salad with a cup of soup. \$7.99

FOR THE MAIN COURSE

All entrées served with house or Caesar salad.

Substitute cup of soup for \$1.99

Substitute raspberry and goat cheese salad or tomato and mozzarella salad for \$2.25

FILET OF BEEF TENDERLOIN WITH SUN-DRIED TOMATO RISOTTO

8 oz. filet pan-seared and topped with demi-glace, served over sun-dried tomato risotto and sautéed asparagus. \$25.99

RIBEYE WITH GRILLED TOMATO AND HORSERADISH CREAM

12 oz. seared ribeye with a horseradish cream sauce, grilled tomato and Yukon gold roasted potatoes. \$20.99

GRILLED SIRLOIN WITH BOURBON BUTTER

8 oz. grilled sirloin topped with bourbon butter and served with a baked potato and sautéed green beans. \$15.99

PEPPER-CRUSTED NEW YORK STRIP WITH WORCESTERSHIRE MUSHROOMS

10 oz. New York strip crusted with cracked black pepper. Served with worcestershire glazed portabella mushrooms and sautéed asparagus. \$19.99

LEMON CHICKEN

Seared chicken breast with a lemon and Parmesan cream sauce. Served with Yukon gold mashed potatoes and sautéed spinach. \$13.99

CHICKEN WITH SQUASH CASSEROLE

Pan-seared chicken breast served with summer squash casserole and sautéed green beans. \$14.99

SAUTÉED PORK LOIN CHOPS

Pork loin chops sautéed and served with tomato peach chutney, Yukon gold mashed potatoes and sautéed green beans. \$15.99

GRILLED SALMON WITH CUCUMBER SALAD

Fillet of salmon with Yukon gold roasted potatoes and a chilled cucumber salad. \$16.99

JUMBO LUMP CRAB CAKES

Sautéed jumbo lump crab cakes with roasted corn remoulade. Served with Yukon gold roasted potatoes and green bean succotash. \$21.99

SEARED RUBY TROUT

Seared ruby trout fillet served with fresh creamed corn and sautéed spinach. \$20.99

FOR THE LIGHTER APPETITE

You may add a house or Caesar salad for \$1.99

OPEN-FACE HOT CRAB

Claw crab meat salad on toasted bread with tomato and melted mozzarella cheese served with roasted potatoes and grilled vegetables. \$10.99

SOUTHERN-STYLE CHICKEN TENDERS

Battered and fried chicken tenders served with coleslaw, fries and honey mustard dressing. \$9.99

QUICHE DU JOUR

Daily selection of quiche garnished with fresh fruit. \$7.99

MEATLOAF

House-made meatloaf with demi-glace, Yukon gold mashed potatoes and sautéed green beans. \$9.99

SOUTHERN VEGETABLE PLATE

Yukon gold mashed potatoes, sautéed green beans, fried green tomatoes, fresh roasted corn, fried okra and sautéed spinach. \$8.99

ANGUS BURGER

A fresh half-pound ground beef patty grilled and served on a toasted Kaiser bun with lettuce, tomato, red onion and pickle.

Served with your choice of one side. \$7.99

Add cheddar, Swiss, mozzarella, Gouda, blue or American cheese for \$.50

Add bacon for \$1.00

FRIED CATFISH FILLETS

Flash-fried, cornmeal-dusted catfish fillets served with roasted corn remoulade, coleslaw and fresh-cut fries. \$9.99

SHRIMP AND GRITS

Sautéed shrimp served over sharp cheddar stone-ground grits. \$9.99

SUMMER VEGETABLE RAGOUT

Ziti pasta topped with a summer vegetable ragout of tomato, squash, eggplant, zucchini, mushrooms, onion and bell pepper. Garnished with fresh basil. \$10.99

BEVERAGES

Coca-Cola Products

Ale 8-1

Iced or Hot Tea

Safai Gourmet Coffee

Served by the cup or in a coffee press.

DESSERTS

Our desserts are made fresh daily.

Ask your server about our delicious dessert offerings.

An 18% gratuity may be added to parties of 8 or more for your convenience.

“It will be a Model of Beauty, Elegance and Convenience Throughout”

This quote, as written in the Messenger Inquirer in the summer of 1905, described the plans for the elaborate home of Elmer and Lizzy Miller located at Fifth and Lewis (now JR Miller BLVD). In 1905, Elmer Miller obtained a mold by Sears, Roebuck, and Company to make 1,800 artificial stone blocks for his home. He hauled sand for the blocks up the Ohio River during construction. Referred to as the prettiest and most conveniently arranged in the city, this \$8,000 home displayed beveled glass windows, magnificent woods, mantels with tile hearths, and combination of electric and gas light fixtures. Beside the home, stood a carriage house erected for Elmer’s electric automobile (said to be the first in town).

Elmer was a prominent business man during his time. He founded the Miller Coal and Contracting Company in the late 1880’s and expanded to transfer and hauling as well as road building. Elmer Miller laid several miles of roads in Daviess County. He served on the City Council and was a member of the Rotary Club and the Chamber of Commerce. Lizzy Miller was a member of the Women’s Club and a leader in Red Cross activities during WWI. Both Elmer and Lizzy Miller were very charitable. As active members of First Christian Church, the couple donated left over stones to the church during construction in 1905. Elmer sent many loads of coal to those in distress and otherwise helped those in need. In addition to their many contributions to Owensboro, Elmer and Lizzy Miller built a home which would later be called “A jewel of Old Owensboro”.

Elmer Miller passed away in 1922 at the age of fifty-six. Lizzy Miller lived in their home for twenty more years. Neighbors describe her as a generous woman who also made chicken soup and molasses pie for those who were sick in the neighborhood. In the late 1960’s and 1970’s the home was turned into several apartments and housed various owners and tenants. The Kentucky Heritage Commission designated the Elmer Miller House as a Kentucky Landmark under Governor John Y. Brown. Despite on-going efforts, the house continued to deteriorate. The carriage house was condemned and the future appeared bleak. However, the home was on the brink of a rebirth.

Larry and Jeanne Kirk purchased the home in 2006 and began plans for restoring the home, as part of the up and coming downtown area. With construction about to get underway in the Historical District, a tornado struck Owensboro in October of 2007 causing extensive damage to the home. The back portion of the house was demolished, several windows blew out, and the large tree near the front porch uprooted and landed on the second story roof. Again, the future of this historical home was in question. Fortunately, the damage was surmountable and construction resumed following repairs. Restoration continued throughout the next two years. Over a century after Elmer Miller built his extraordinary home, a new era began. In an effort to restore the “Model of Beauty, Elegance and Convenience Throughout” the Miller House Restaurant opened for business.

We hope you enjoy your visit.



ADDITIONAL SERVICES

Indoor and Outdoor Event Space • Private Meeting Rooms

Audio & Video Equipment

Catering • Reservations Available

For more detailed information, please ask for management.