



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

Cornmeal dusted green tomatoes fried and served with dill remoulade. 9.50

BACON WRAPPED SHRIMP

Maple and chili rubbed shrimp with crisp bacon. 12.50

CROQUETTES WITH COUNTRY HAM JAM

Potato croquettes with Gouda and green onion topped with a country ham jam. 11.99

WARM SPINACH PARMESAN DIP

House made spinach and parmesan cheese dip served warm with baguette slices. 10.50

FRIED MUSHROOMS

Cremini mushrooms with rye breadcrumbs served with horseradish cream. 9.99

SOUTHERN SAMPLER

Southern cheese torte with crackers, fried grit sticks, sweet potato chips, zesty cheese straws and fried green tomatoes. 13.99

SOUP DU JOUR

Choice of house made soups. Cup 4.99; Bowl 5.99



SALADS

House made dressing choices: Bleu Cheese, Ranch, Thousand Island, Balsamic Vinaigrette, Warm Bacon Vinaigrette and Honey Mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD 8.99

Add grilled chicken 3.99 Add grilled salmon filet 4.99

Add grilled shrimp 4.99

SPINACH SALAD WITH WARM BACON VINAIGRETTE

Fresh spinach with hard boiled egg, tomato and red onion served with warm bacon vinaigrette. 10.99

CHEF SALAD

Romaine lettuce, house roasted turkey, Black Forrest ham, cheddar, Swiss, boiled egg, cherry tomato and bacon. 11.99

SOUTHERN FRIED CHICKEN SALAD

Romaine lettuce with tomatoes, cucumbers, carrots, red onions and shredded cheddar topped with southern fried chicken tenders. 11.99

SANDWICHES

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

ALBACORE TUNA MELT

Albacore tuna salad, Swiss cheese and tomato. 10.50

TRADITIONAL CLUB

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce and tomato. 10.99

FRIED GREEN TOMATO "BLT"

Cornmeal dusted, flash-fried green tomatoes served with bacon, romaine lettuce and mayonnaise. 9.99

FRENCH DIP

Shaved steak, caramelized onion, provolone cheese with house made au jus. 12.99

SOUP AND SANDWICH OR SALAD

Half sandwich (your choice of Tuna Melt, Fried Green Tomato "BLT" or Traditional Club) or a house or Caesar salad with a cup of soup. 10.50



FOR THE MAIN COURSE

All entrees served with House or Caesar salad.

Substitute cup of soup for 2.99

Substitute spinach salad for 2.99

FILET OF BEEF TENDERLOIN WITH SAVORY BREAD PUDDING

Seared 8oz filet with house made demi-glace served with mushroom and leek bread pudding and sautéed broccoli. 37.99

COFFEE AND CHILI RUBBED RIBEYE

12oz ribeye with a coffee and ancho chili rub served with Yukon Gold roasted potatoes and sautéed spinach. 29.99

NY STRIP AU POIVRE

10 oz peppercorn crusted New York strip steak with bourbon cream sauce, Yukon Gold mashed potatoes and sautéed asparagus. 27.99

GRILLED SIRLOIN WITH BOURBON BUTTER

Grilled 8oz sirloin topped with bourbon butter served with baked potato and sautéed green beans. 23.99

BRAISED CHICKEN WITH APPLES AND SAGE

Airline chicken breast braised with apples and sage served with Yukon Gold mashed potatoes and sautéed green beans. 23.99

FRIED CHICKEN WITH MACARONI AND CHEESE

Southern fried chicken with house made sharp cheddar macaroni and cheese and braised collard greens. 21.99

PORK CHOP WITH HONEY GASTRIQUE

Seared double bone-in pork chop with honey gastrique, cheddar grits and sautéed Brussels sprouts. 24.99

MAPLE MUSTARD GLAZED SALMON

Seared fillet of salmon with maple and Dijon mustard glaze, butternut squash risotto and sautéed asparagus. 24.99

JUMBO LUMP CRAB CAKES

Seared jumbo lump meat crab cakes with sautéed mushrooms, spinach and fresh dill remoulade. 27.99



FOR THE LIGHTER APPETITE

SOUTHERN STYLE CHICKEN TENDERS

Chicken tenders battered and fried served with coleslaw, fries and honey mustard dressing. 13.99

MEATLOAF

House made meatloaf with demi-glace, Yukon Gold mashed potatoes and sautéed green beans. 13.99

SOUTHERN VEGETABLE PLATE

Yukon Gold mashed potatoes, sautéed green beans, broccoli, fried green tomatoes, butternut squash, sautéed spinach and roasted tomato. 13.99

ANGUS BURGER

A half-pound burger on a Kaiser bun with lettuce, tomato, red onion and pickle with choice of side. 11.99

*Add cheddar, Swiss, mozzarella, Gouda, bleu or American cheese for .65;
Add bacon for 1.25*

FRIED CATFISH FILLETS

Flash-fried, cornmeal dusted catfish fillets with dill remoulade, coleslaw and fresh cut fries. One fillet 12.99 Two fillets 15.99

SHRIMP AND GRITS

Sautéed shrimp served over sharp cheddar stone-ground grits. 13.99

PENNE PASTA

Penne pasta, roasted tomato, fresh spinach and mushrooms in a house made garlic cream sauce. 12.99

Add grilled chicken 3.99 Add grilled shrimp 4.99

BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino Sparkling Water

Iced or Hot Tea

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.*

No outside food without prior approval.

“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 a 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 the 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.



SUNDAY BRUNCH

THE MILLER HOUSE BREAKFAST

Two eggs, bacon or sausage, cheddar grits or hash brown casserole and biscuit or toast. 12.99

CRABCAKE HOLLANDAISE

Sautéed jumbo lump crab cake with hollandaise served with Yukon Gold roasted potatoes and sautéed spinach. 18.99

STEAK AND EGGS

Filet medallions topped with 2 eggs served with cheddar grits and asparagus. 22.99

SOUTHERN EGGS BENEDICT

Southern biscuit with Father's country ham, fried egg and hollandaise served with cheddar grits 14.99

SHRIMP AND GRITS

Sautéed shrimp served over sharp cheddar stone-ground grits. 14.99

OMELET

*3 egg omelet, biscuit or toast and hash brown casserole or grits. 13.99
Your choice of 3 ingredients: bacon, sausage, ham, spinach, tomato, mushrooms, peppers, onions, cheddar cheese, mozzarella. Additional toppings .50*

FRESH FRUIT PANCAKES

Buttermilk pancakes served with choice of bacon or sausage and fruit cup. Choose from fresh blueberry, strawberry pecan or banana walnut. 11.99

CHICKEN AND WAFFLES

Fried chicken breast served over a house made waffle and syrup. 14.99

BREAKFAST HASH

Yukon gold potatoes with peppers, onions and sausage served with fried eggs and choice of toast or biscuits. 14.99



SUNDAY BRUNCH

SOUTHERN STYLE CHICKEN TENDERS

Battered and fried chicken tenders served with coleslaw, fries, and honey mustard dressing. 13.99

FRIED CATFISH FILLETS

*Flash-fried, corn meal dusted catfish fillets with creole remoulade, coleslaw, and fresh cut fries.
One fillet 12.99 Two fillets 15.99*

SOUTHERN VEGETABLE PLATE

Yukon Gold mashed potatoes, roasted corn, fried okra, fried green tomatoes, green beans, sautéed spinach and roasted tomatoes 13.99

MEATLOAF

House made meatloaf with demi-glace, Yukon Gold mashed potatoes and sautéed green beans. 14.99

ANGUS BURGER

*A half-pound burger on a Kaiser bun with lettuce, tomato, red onion and pickle with choice of side. 11.99
Add cheddar, Swiss, mozzarella, Gouda, blue or American cheese for .65;
Add bacon for 1.25*

FRIED GREEN TOMATO BLT

Fried green tomatoes, bacon, lettuce and mayonnaise with choice of side. 10.49

TRADITIONAL CLUB

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce and tomato. 10.99

SOUTHERN FRIED CHICKEN SALAD

Romaine, tomatoes, cucumbers, carrots, red onion, shredded cheddar, and fried chicken tenders. Served with your choice of dressing. 11.99

CHEF SALAD

Romaine, Black Forrest ham, roasted turkey, cheddar, Swiss, tomato and egg 11.99