



# THE MILLER HOUSE

## RESTAURANT & CATERING

### TO BEGIN

---

#### FRIED GREEN TOMATOES ♦ 9.99

Fried green tomatoes, roasted red pepper coulis, parmesan

#### COCONUT SHRIMP ♦ 13.99

Crispy coconut shrimp, sweet chili sauce

#### BOURBON MEATBALLS ♦ 12.99

House made bourbon BBQ sauce

#### WARM SPINACH DIP ♦ 11.99

Spinach, parmesan cheese, baguette

#### ONION RINGS ♦ 9.99

Beer battered, sage aioli

#### SOUTHERN SAMPLER ♦ 14.99

Cheese torte, crackers, grit sticks, sweet potato chips, cheese straws, fried green tomatoes

#### SOUP DU JOUR

4.99/cup ♦ 5.99/bowl

Choice of house made soups

### SALADS

---

Dressings: Blue Cheese, Ranch, Thousand Island, Balsamic, White Wine Vinaigrette, Honey Mustard

#### THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.49

add chicken - 4.50, salmon or shrimp - 5.50

#### PEAR BLUE CHEESE SALAD ♦ 10.99

Spring mix, pear, blue cheese, cranberries, pecans

#### CHEF SALAD ♦ 11.99

Romaine, turkey, ham, tomato, cheddar, Swiss, egg, bacon

#### SOUTHERN FRIED CHICKEN SALAD ♦ 11.99

Romaine, tomato, cucumber, carrot, red onion, cheddar, chicken tenders

#### SOUP AND SANDWICH OR SALAD ♦ 10.99

Half sandwich (Fried Green Tomato "BLT" or Club), salad, or cup of soup

### SANDWICHES & PASTA

---

Sandwiches served with choice of side item

#### TRADITIONAL CLUB ♦ 11.99

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce, tomato

#### FRIED GREEN TOMATO BLT ♦ 10.99

Green tomatoes, bacon, lettuce, mayonnaise

#### FRENCH DIP ♦ 13.99

Caramelized onion, provolone, au jus

#### ANGUS BURGER ♦ 12.99

Half-pound burger, Kaiser bun with lettuce, tomato, red onion, pickle  
add cheese - 0.65, add bacon - 1.25

#### WILD MUSHROOM PASTA ♦ 13.99

Fettuccine, roasted garlic cream, wild mushrooms  
add chicken - 4.50, salmon or shrimp - 5.50

## FOR THE MAIN COURSE

All entrees served with House or Caesar salad  
Substitute cup of soup – 3.50, Pear salad - 2.99

### FILET OF BEEF WITH GRATIN POTATOES ♦ 39.99

Seared 8 oz. filet , demi-glace, sautéed broccoli

### BLUE CHEESE MUSHROOM RIBEYE ♦ 31. 99

Seared 12 oz. rib-eye, Yukon Gold mashed potatoes, sautéed spinach

### SIRLOIN WITH BOURBON BUTTER ♦ 25.99

Grilled 8 oz. sirloin, baked potato, sautéed green beans

### MUSHROOM AND PROVOLONE STUFFED CHICKEN ♦ 24.99

Yukon Gold roasted potatoes, sautéed asparagus

### APPLE AND CIDER BRAISED AIRLINE CHICKEN ♦ 23. 99

Airline chicken breast, Yukon Gold mashed potatoes, sautéed green beans

### DIJON HONEY GLAZED PORK CHOP ♦ 25.99

Double bone in pork chop, Brussels sprouts, cheddar grits

### SALMON WITH MUSTARD CREAM SAUCE ♦ 25. 99

Leek risotto, sautéed asparagus, roasted tomato garnish

### JUMBO LUMP CRAB CAKES ♦ 27.99

Butternut squash ratatouille, sautéed spinach, remoulade

## FOR THE LIGHTER APPETITE

### CHICKEN TENDERS ♦ 13.99

House cut fries, coleslaw, honey mustard

### MEATLOAF ♦ 14.99

House made meatloaf, demi-glace, Yukon Gold mashed potatoes, sautéed green beans

### SOUTHERN VEGETABLE PLATE ♦ 13.99

Yukon Gold mashed potatoes, green beans, butternut squash, fried green tomatoes, broccoli, spinach, roasted tomato

### FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets  
House cut fries, coleslaw, remoulade

### SHRIMP AND GRITS ♦ 14.99

Sautéed shrimp served over sharp cheddar stone-ground grits

## BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino

Iced or Hot Tea

Gourmet Coffee

## DESSERTS

Our desserts are made fresh daily. Ask your server about our dessert offerings.



THE MILLER HOUSE  
RESTAURANT & CATERING

270-685-5878

THEMILLERHOUSERESTAURANT.COM