



THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES ♦ 9.99

Fried green tomatoes, Green Goddess

SHRIMP SLIDERS ♦ 13.99

Jumbo shrimp, brioche, herb aioli, lettuce and bacon

SMASHED NEW POTATOES ♦ 9.99

Crispy red potatoes with herbed sour cream dipping sauce

ARTICHOKE DIP ♦ 11.49

Artichoke and Parmesan cheese dip, baguette slices

STRAWBERRY GOAT CHEESE

BRUSCHETTA ♦ 11.99

Strawberries with balsamic, creamy goat cheese on baguette

SOUTHERN SAMPLER ♦ 13.99

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

SOUP DU JOUR

4.99/cup ♦ 5.99/bowl

Choice of house made soups

SALADS

House made dressings: Blue Cheese, Ranch, Thousand Island, Balsamic Vinaigrette, Strawberry Vinaigrette and Honey Mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.49

add chicken - 4.50, salmon or shrimp - 5.50

SPINACH BERRY SALAD ♦ 10.99

Fresh spinach, strawberries, blueberries, toasted pecans with strawberry vinaigrette

WEDGE SALAD ♦ 10.99

Iceberg, tomato, red onion, blue cheese

SOUTHERN FRIED

CHICKEN SALAD ♦ 11.99

Romaine, tomato, cucumber, carrot, red onion and cheddar topped with chicken tenders

SOUP AND SANDWICH

OR SALAD ♦ 10.99

Half sandwich (Fried Green Tomato "BLT" or Traditional Club), house or Caesar salad with a cup of soup

SANDWICHES & PASTA

Sandwiches served with choice of side item

TRADITIONAL CLUB ♦ 10.99

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

FRIED GREEN TOMATO BLT ♦ 10.49

Cornmeal dusted green tomatoes, bacon, romaine lettuce and mayonnaise

GRILLED CUBAN ♦ 12.99

Roasted pork loin, ham, Swiss cheese, Dijonnaise and dill pickle

ANGUS BURGER ♦ 11.99

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

PASTA PRIMAVERA ♦ 13.99

Penne pasta, zucchini, squash, red onion, bell pepper and carrot in a garlic cream sauce
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, spinach salad - 2.99

FILET OF BEEF TENDERLOIN WITH MUSHROOM PEA RISOTTO ♦ 38.99

Seared 8 oz. filet , demi-glace, mushroom pea
risotto, sautéed asparagus

RIBEYE WITH CARMALIZED ONION PUDDING ♦ 29.99

Seared 12 oz. rib-eye, lemon horseradish sauce,
caramelized onion pudding, sautéed spinach

GRILLED SIRLOIN WITH HERB BUTTER ♦ 24.99

Grilled 8 oz. sirloin, fresh herb butter,
baked potato, sautéed green beans

SOUTHERN CHICKEN COURDON BLUE ♦ 22.99

Panko crusted chicken stuffed with Father's country
ham and Gouda, Yukon Gold roasted potatoes,
sautéed green beans

AIRLINE CHICKEN WITH WHITE WINE HERB JUS ♦ 22.99

Seared airline chicken breast, white wine and fresh
herb jus, new potato leek hash, asparagus

PORK CHOP WITH LEMON BASIL CREAM ♦ 25.99

Crispy bone in pork chop, lemon basil cream, Yukon
Gold mashed potatoes, fresh peas

BOURBON GLAZED SALMON ♦ 24.99

Seared fillet of salmon, sweet bourbon glaze,
Yukon Gold roasted potatoes, grilled vegetables

JUMBO LUMP CRAB CAKES ♦ 27.99

Seared jumbo lump meat crab cakes,
ratatouille, sautéed spinach

FOR THE LIGHTER APPETITE

CHICKEN TENDERS ♦ 13.99

Chicken tenders battered and fried, coleslaw, fries
and honey mustard dressing

MEATLOAF ♦ 13.99

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

SOUTHERN VEGETABLE PLATE ♦ 13.99

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

FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets

Cornmeal dusted fried catfish fillets, corn
remoulade, coleslaw and fries

SHRIMP AND GRITS ♦ 13.99

Sautéed shrimp served over sharp
cheddar stone-ground grits

BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino

Iced or Hot Tea

Gourmet Coffee – served by
the cup or in a coffee press

DESSERTS

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



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270-685-5878

THEMILLERHOUSERESTAURANT.COM