

# *Appetizing Starters*

## **Grecian Calamari**

Lightly breaded, then sautéed with olive oil, garlic, oregano and fresh lemon juice. 9.95

## **Appetizer Tray**

Tasty treats for your whole group! Choose six of our appetizers, enough for 6-8 people. 59.95

## **French Brie**

En croûte with arrested fruit preserves, fresh berries. 8.95

## **Jumbo Shrimp Cocktail**

Served with our own creole cocktail sauce. 9.95

## **Asparagus Quesadilla**

Two grilled flour tortillas filled with red onion and fresh blanched asparagus, diced tomato and cilantro garni, sided with cumin sour cream. 7.95

## **Coconut Duck Strips**

Tender breast of duck, battered and fried golden brown, sweet and sour cherry dipping sauce and Asian-inspired coleslaw. 9.95

## **Shrimp De Jonghe**

Sautéed gulf shrimp with shallots, deglazed with sherry, baked with de jonghe butter. 11.95

## **Baked Mushroom Caps**

Stuffed with spinach, onion and bacon, then drizzled with béarnaise sauce. 8.95

*Mill Race Inn History* In 1842, Julius and Edward Alexander built a blacksmith shop on the east side of the Fox River in the newly emerging town of Geneva. Today, this building is the heart of the Mill Race Inn. A stone's throw north of the smith, the Bennett brothers built a gristmill. Water was diverted from the Fox River through a narrow channel called a "mill race." This provided power for the mill and today the Mill Race Inn proudly carries on the name. Ann and Marjorie Forsythe opened Mill Race Inn as a summertime "tea room" in 1933. They sold it to Ray C. Johns in 1946. Beginning in 1964, when Ray's daughter Rae took over the business after his death, she added her own visions to his. Her visions, as can be seen today, include the River Room, boardwalk, Gazebo, Mallards, and the Duck Inn. Since late 2004, the Mill Race Inn has been in the caring hands of Charlie Roumeliotis and his son, George. We welcome you and hope you enjoy the many facets of the Mill Race Inn.

# *Hot Soups & Fresh Salads*

## **Soup du Jour or French Onion**

Special soups created daily  
Bowl 4.00      Cup 3.00

## **Baked French Onion Soup**

Bowl of homemade french onion soup with sweet onions, beef broth, croutons and melted swiss cheese.

## **Crunchy Sesame Cashew Chicken Salad**

Sesame tempura encrusted chicken breast tenders, deep-fried then served on a bed of crisp greens, fresh spinach, grape tomatoes, sliced cucumber, red onion, croutons and cashew nuts, served with our buttermilk ranch dressing on the side. 13.95

## **Classic Cobb Salad**

Fresh greens with diced bacon, turkey, eggs, tomato, cheddar cheese, green onions, tri-colored peppers, black olives, bleu cheese and avocado. 11.95

## **Chicken Caesar Salad**

Sliced grilled chicken breast and romaine lettuce tossed with our creamy Caesar dressing, croutons and parmesan cheese. 13.95

## **Grilled Chicken & Fresh Fruit Salad**

Tortilla bowl filled with mixed greens and fresh fruit, topped with strips of grilled chicken breast, sided with honey Dijon poppyseed dressing. 12.95

## **Spinach Salad Supreme**

Baby spinach, artichokes, tomatoes, almonds, hard-boiled egg, bacon and croutons, served with hot bacon dressing. 9.95 with grilled chicken 13.95

## **Crab Avocado Salad**

Avocado halves stuffed with fresh crab claw meat salad, topped with two jumbo shrimp on crisp greens. 14.95

## **Mill Race Tossed Salad**

Favorite lettuces and baby greens with carrots, cucumbers, tomato and croutons. 6.00

# Signature Sandwiches

Sandwiches served with choice of coleslaw, homemade potato chips or fries.

## Mill Race Special Sandwich

Open faced with ham, turkey, swiss cheese, shredded lettuce and tomato on marbled rye, drizzled with homemade thousand island dressing. 11.95

## Grilled Reuben

Slow roasted, very lean and thinly sliced corned beef with sauerkraut and swiss cheese on rye bread with homemade thousand island dressing on the side. 11.95

## Blacksmith Burger

Grilled as you like it with your choice of swiss, cheddar, mozzarella, or American cheese. 8.95  
Add sautéed onions, mushrooms, bleu cheese 1.00 each  
Add bacon and avocado 3.00

## Grilled Chicken Breast Sandwich

Lightly marinated, rich pesto mayonnaise and melted mozzarella. 10.95

## The Great Steak Sandwich

Prime center-cut sirloin grilled to your liking, served on a toasted French roll with sautéed mushrooms and grilled onions. 14.95

## Turkey & Asparagus Melt

Fresh asparagus, red onions, sharp cheddar cheese and slow roasted turkey served on fresh baked hearty grain bread with sage dijon mayonnaise. 11.95

# Mill Race Inn Specialties

Served with choice of Mill Race Inn tossed salad, Caesar salad, or cup of soup du jour and fresh baked bread.

## Pasta Primavera

Fresh zucchini, broccoli, tri-colored peppers, baby spinach, and mushrooms sautéed in olive oil, a touch of garlic and imported herbs, tossed with bow tie pasta and garnished with fresh tomato and parmesan cheese. 12.95  
With chicken 15.95

## Prime Rib of Beef Au Jus

Pure tradition crusted with herbs and spices, slow roasted for optimum tenderness, served with mashed potatoes and fresh vegetables. 22.95

## Roasted Loin of Pork

Tender sliced pork topped with sautéed Granny Smith apples, raisins and pecans in a sweet cinnamon sauce, served with red potatoes and fresh vegetables. 17.95

## Slow Roasted Pot Roast

Tender slices with homemade mashed potatoes, sliced carrots, pearl onions and natural gravy. 17.95

## Swedish Meatballs

In a sour cream sauce on black pepper fettuccini, topped with lingonberries. 15.95

## Honey Pecan Crusted Salmon

Served with baby red potatoes and fresh vegetables. 22.95

## Slow Roasted Breast of Turkey

Thinly sliced turkey breast with celery dressing, homemade mashed potatoes, fresh vegetable medley, topped with sage gravy, sided with cranberry relish. 14.95

## Chicken Oscar

Pan-seared boneless breast crowned with crab claw meat and asparagus spears, drizzled with béarnaise sauce, served with rice pilaf. 19.95

## Grilled New York Strip Steak

Grilled to your specifications and topped with sautéed mushrooms and bordelaise sauce, served with fresh vegetables and baby red potatoes. 19.95

## Prime Sirloin London Broil

Grilled to your specifications and topped with sautéed mushrooms and bordelaise sauce, served with fresh vegetables and baby red potatoes. 31.95

## Pecan Encrusted Walleye Pike

Our signature dish! Served with delicate angel hair pasta, fresh asparagus spears and our rich lobster cream sauce. 22.95

Sharing charge \$4.95 per person.  
Gratuity added to parties of 6 or more.

All breakfast entrees include fresh baked pumpernickel raisin walnut bread with whipped honey butter, country oatmeal, apple brown betty and your choice of orange, apple, cranberry, red grapefruit, apricot nectar or tomato juice.

## *Griddle Greats*

Griddle Greats served with ham, bacon and sausage.

### **Buttermilk Pancakes**

Topped with your choice of strawberries, blueberries or chocolate chips. 11.95

### **German Apple Pancake**

Pan fried and topped with apple compote then dusted with powder sugar. 11.95  
allow 30 minutes

### **Belgian Waffle**

Thin and fluffy waffle topped with your choice of strawberries, blueberries or chocolate chips. 11.95

### **Country-Style French Toast**

Our homemade bread sliced thick, layered with banana butter pecan compote. 11.95

## *Omelettes*

### **Country Ham & Cheese**

Your choice of Cheddar, Swiss or American cheese added to diced baked country ham. 11.95

### **Mushroom & Bacon Melt**

Fresh mushrooms are sautéed with bacon then finished with melted American cheese. 11.95

### **The Chicago Omelette**

Diced bacon, sausage, bell peppers and onions are combined with provolone cheese. 11.95

### **Vegetarian Omelette**

Our omelette stuffed with tomatoes, zucchini, bell peppers, mushrooms and mozzarella cheese. 11.95

### **Crab Asparagus Omelette**

Fresh asparagus and crab claw meat folded into our omelette with melted Swiss cheese. 13.95

## *Favorites*

Served with Mill Race Inn Potatoes

### **Eggs Di Pollo**

Poached eggs over a grilled chicken breast, topped with sautéed mushrooms and béarnaise sauce. 12.95

### **Corned Beef Hash**

Poached eggs served over our homemade corned beef hash, topped with hollandaise. 12.95

### **Eggs Tuscano**

Pan-fried eggs, baked with spinach, mushrooms, marinara sauce and provolone cheese. 11.95

### **Steak-N-Eggs**

A prime center-cut grilled to your liking, combined with two eggs any style. 14.95

### **Eggs Around-the-Bend**

Two eggs with ham, bacon and sausage. 11.95

## *Specialties*

### **Mill Race Inn Skillet**

Sautéed beef tenderloin tips, bell peppers and onions mixed with potatoes, baked with cheddar cheese and topped with two eggs any style. 14.95

### **Old-Fashioned Breakfast**

Two eggs any style with crisp bacon piled high on a biscuit and smothered with sausage gravy. 11.95

### **Mill Race Inn Quiche**

Baked fresh daily with asparagus and swiss cheese, topped with basil cream cheese sauce, sided with fresh fruit. 12.95

### **Eggs Gazebo**

Poached eggs on country ham and buttermilk biscuits, smothered with hollandaise sauce. 11.95

### **Homemade Biscuits & Gravy**

Add a side to any breakfast. 4.50