



4 East State Street
Geneva, IL 60134
(630) 232-2030
Lunch Menu - 1

Appetizers

Shrimp Cocktail

Served with our own creole cocktail sauce

Shrimp de Jonghe

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

Asparagus Quesadilla

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

Baked Mushroom Caps

*Stuffed with spinach, onion and bacon, then drizzled
with béarnaise sauce*

French Brie

En croute with assorted fruit preserves, fresh berries

North Atlantic Smoked Salmon

With cucumber, red onion, hard boiled egg, capers

Oysters Rockefeller

*A half dozen stuffed with rockefeller dressing, baked and
ladled with béarnaise sauce*

Crispy Coconut Duck Strips

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

Escargots

*Marinated in burgundy and baked in de jonghe butter,
with bread points*

Grecian Calamari

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

Appetizer Tray

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

Soups

Soup du Jour or French Onion

*Special soups created daily
Bowl Cup*

Baked French Onion Soup

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

Salads

Mill Race Inn Tossed Salad

*Favorite lettuces and baby greens with carrots, radishes,
cucumber, tomato and croutons*

Caesar Salad

*Fresh romaine lettuce tossed in a creamy caesar dressing
with shredded parmesan and croutons
Add grilled strips of: Chicken breast
Salmon
Filet of beef tenderloin*

Caesar Side Salad

Tossed with croutons and shredded parmesan

Grecian Salad

*Romaine lettuce, green onion, fresh dill, tomato wedge,
virgin olive oil, red wine vinegar, imported herbs, feta
cheese, anchovies, cucumber and kalamata olives*

Tomato Salad a la Charlie

*Vine ripened tomato wedges, cucumber, green pepper,
red onion, feta cheese, anchovies, imported herbs and
kalamata olives, tossed with virgin olive oil and red
wine vinegar*

Spinach Salad

*Baby spinach, artichokes, tomato, almonds, hard boiled
egg, bacon and croutons, hot bacon dressing
Add blackened chicken
Add grilled shrimp*

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*

Pecan Encrusted Chicken Salad

*Fresh greens, dried cranberries, fresh strawberries,
walnuts, mandarin oranges and cherry tomatoes topped
with pecan encrusted chicken tenders, with sweet and
sour cherry dressing*

Mill Race Inn Classic Cobb Salad

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

Crab Avocado Salad

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

Dressing Choices

*Mill Race Inn vinaigrette, buttermilk cucumber ranch, sesame french, thousand island, honey dijon poppyseed,
carb-free sweet roasted garlic and herb vinaigrette or tropical raspberry vinaigrette
Add -- for creamy or crumbled bleu cheese*

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



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Lunch Menu - 2

Sandwiches

Served with your choice of coleslaw, homemade potato chips or french fries

White House Special

Slow roasted sliced turkey breast, white mushroom sauce and melted cheddar cheese on lightly toasted white bread, served open faced on a sizzling platter

Albacore Tuna or Chicken Delight

Our famous creamy chicken or tuna salad, open faced topped with melted american cheese

Homemade Dill Chicken Salad or Sweet Tuna Salad with Raisins

On your choice of bread, with crispy green leaf lettuce and sliced tomato

Grilled Chicken Breast Sandwich

Lightly marinated, rich pesto mayonnaise and melted mozzarella

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

Grilled Prime Rib Sandwich

Open faced, topped with fresh mushroom and onion sauté on your choice of bread, au jus on the side

Pulled Pork Sandwich

Succulent roasted pork in our homemade gourmet barbecue sauce topped with fried leeks on a french roll

Open Faced Turkey and Asparagus

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

Classic Club Sandwich

Staked with hickory-smoked turkey, bacon, crispy lettuce and sliced tomato on toasted white bread with mayonnaise

Roasted French Dip au Jus

*Thinly sliced roast beef piled high on fresh baked french roll
Stuffed with peppers, onions and mozzarella*

Blacksmith Burger

*Grilled as you like it with your choice of swiss, cheddar, mozzarella or american cheese
Add sauteed onions, mushrooms or bleu cheese Add bacon and avocado*

Baja Chicken Sandwich

*Grilled chicken breast, sliced avocado, red onion, sprouts and pesto mayonnaise
on fresh baked hearty grain bread*

Mill Race Inn Wrap

Ask about our wrap du jour

Soup & Sandwich

Cup of soup du jour with one half sandwich: Reuben, Dill Chicken, Tuna Salad or Classic Club

Mill Race Inn Special Sandwich

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

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Lunch Menu - 3

Entrées served with your choice of Mill Race Inn Tossed Salad, Caesar Salad or cup of our Soup du Jour, and Fresh Baked Bread

Specialties

Roasted Loin of Pork

Tender sliced pork topped with sautéed Granny Smith apples, raisins and pecans in a sweet cinnamon sauce, served with fresh vegetable medley and baby red potatoes

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

Mill Race Inn Quiche

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

Swedish Meatballs

In a sour cream sauce on black pepper fettuccine, topped with lingonberries, served with fresh vegetable medley

Slow Roasted Pot Roast

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

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
With chicken With shrimp

Poultry

Old Fashioned Chicken Shortcake

Sautéed chicken tenders with tri-colored bell peppers and mushrooms atop homemade buttermilk biscuits, smothered with supreme sauce

Chicken Mediterranean

Sautéed chicken tenders, broccoli, artichoke, roasted red peppers, black olives, deglazed with white wine and tossed with fettuccine

Chicken Oscar

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

Chicken Kabob

Chicken breast, onions, green peppers, mushrooms and tomatoes on a skewer, broiled to perfection, served with rice pilaf and teriyaki sauce

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Lunch Menu - 4

*Entrées served with your choice of Mill Race Inn Tossed Salad, Caesar Salad
or cup of our Soup du Jour, and Fresh Baked Bread*

Steaks & Chops

Pork Chop

*Grilled center cut pork chop with a sweet cinnamon sauce on the side, baby red potatoes
and fresh vegetable medley*

Grecian Pork Chop

Gently spiced with imported herbs, served with grecian potatoes

New York Strip Steak

*Broiled to your specifications, served with boursin cheese, homemade mashed potatoes
and fresh vegetable medley*

Grecian New York Strip Steak

Gently spiced with imported herbs, served with grecian potatoes

Grilled Petite Filet of Beef Tenderloin

*Topped with Mill Race Inn butter and charbroiled as you like it, served with baby red potatoes
and fresh vegetable medley*



Seafood

Our Signature Pecan Encrusted Walleye Pike

With angel hair pasta, fresh asparagus and our rich lobster cream sauce

Crispy Coconut Shrimp

*Gulf shrimp coconut battered and fried golden brown, with a sweet and sour cherry dipping sauce, rice pilaf
and fresh vegetable medley*

Orange Roughy Amandine

Broiled or sautéed, with a lemon butter sauce, rice pilaf and fresh vegetable medley

Fresh Atlantic Salmon

*Charbroiled and basted in Sweet Baby Ray's Barbecue Sauce, with mango, homemade mashed potatoes
and fresh vegetable medley*

Homemade Crab Cakes

On angel hair pasta with a rich lobster cream sauce, sided with fresh asparagus

Blackened Catfish

With a fruit relish sauce, rice pilaf and fresh vegetable medley

Shrimp Scampi

*Gulf shrimp sautéed in garlic butter, lemon juice, fresh tomatoes, shallots and parsley in
a white wine sauce over angel hair pasta*

Broiled Fresh Fillet of Lake Superior Whitefish

The king of freshwater fish. With homemade mashed potatoes and fresh vegetable medley

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