



From all of the owners and staff, we'd like to thank you for joining us at The Historic Red Mill, one of Wisconsin's oldest restaurants and one of the first buildings erected in Waukesha County. Built in 1847, The Historic Red Mill is rich with history and tradition and has undergone a plethora of changes over the years. Originally a stagecoach between Waukesha and Milwaukee, this building has gone through various incarnations; including a general store, a tavern, a restaurant (of course!) and for a brief period in the early 1900s... a brothel!!

Our goal in 2012/2013 is to keep alive the history of a traditional supper club atmosphere while offering a tantalizing mix of familiar comfort foods and contemporary cuisine. We still offer the famous Red Mill Fish Fry and have been cognizant to remain true to the original beer battered recipe which has survived for over 50 years. Originated in the 1960s, when the restaurant was owned by the Schaefer family, our current recipe has been handed down to past proprietors Tom Halker (owner through the 1980s and early 1990s) and Ralph Aliota (owner until the mid-2000s). We have since added a Baked Cod entrée to the Fish Fry selection. We think you'll agree it is worthy of its inclusion among these classic dishes.

So from the Grant family, Executive Chef Andrew Niay and General Manager Ed Koehl we hope you enjoy your time here at The Historic Red Mill and invite you to relax. Let us take care of you this evening.

APPETIZERS

HAYSTACK ONION STRINGS - \$8

**A heaping mound of thinly sliced Yellow Onions,
lightly floured in our own blend of special seasonings and fried a golden brown
served with a Smoked Paprika Ranch Dipping Sauce**

TOMATO HERB CHEESE BREAD - \$8

**(2) 10-inch loaves with Italian seasoning,
topped with Smoked Mozzarella and locally-grown, fresh Tomato slices
served with a seasoned Balsamic Olive Oil**

Bosco STICKS - \$8

(3) Giant Breadsticks filled with everyone's favorite ... Mozzarella Cheese!
fried a golden brown and finished with Parmesan Cheese and a healthy side of Marinara

ESCARGOT - \$8

(6) Pacific Snails baked in Merlot, Clarified Butter and fresh Garlic served with Parmesan Crostinis

TUSCAN BRUSCHETTA - \$9

**Diced Tomato, Red Onion, Basil, Garlic, Parsley, Olive Oil, and a hint of Balsamic Glaze
served with our homemade Mozzarella-topped Crostinis**

*****NEW*** BUFFALO CHICKEN DIP - \$10 ***NEW*****

A summer favorite! Fresh petite diced Chicken, Buffalo Sauce, and a Five Cheese blend served with our made-to-order Tortilla Chips.

SHRIMP & CRAB CAKES - \$12

This succulent and savory dish features real Crab Meat and Shrimp accompanied by a Chipotle Aioli Dipping Sauce

*****NEW*** SUMMER CHEESE PLATTER - \$12 ***NEW*****

**A variety of specialty cheeses from around the U.S.; with a nod to the locally produced.
Based on availability, these will change on a bi-weekly or monthly basis.
Please ask your server for details.**

AUTHENTIC FRENCH ONION SOUP - \$5

House-made Rye Croutons, Swiss Cheese and Smoked Mozzarella atop this perfectly simmered Wine and Onion Soup

*****NOTICE*****

Consuming raw or undercooked meat, seafood, or egg products can increase your risk of food borne illness

SALADS

HOUSE SALAD - \$5

A healthy portion of Romaine Lettuce, Red Onion and diced Tomato topped with Parmesan Cheese and homemade White Bread seasoned Croutons served with your choice of dressing

*****NEW*** SPINACH FENNEL ORANGE SALAD - \$10 ***NEW*****

Leafy Spinach Greens and thinly sliced Fennel Bulb (anise flavor) drizzled with our house-made Balsamic Oil Orange Dressing topped with Mandarin Oranges

RED MILL CHICKEN PARMESAN CAESAR - \$11

A lightly seasoned Lemon Pepper Chicken Breast tops Romaine Lettuce, Caesar Dressing, diced Tomatoes, Parmesan Cheese, house-made seasoned Croutons, and, for good measure ... Parmesan Crisps!
add Bacon ... \$1.00

BBQ RANCH CHICKEN SALAD - \$11

Romaine Lettuce, Red Onion, and Tomato lightly mixed with our house-made Garlic Ranch topped with sliced BBQ Chicken, Cheddar Cheese and Potato Strings

*****HOUSE-MADE DRESSINGS*****

Bleu Cheese, Caesar, Garlic Ranch, French, Italian, Ranch, Thousand Island

PASTAS

GROWN UP MAC'N'CHEESE - \$12

Cavatappi tossed in a Cheddar Cheese Sauce with Bleu Cheese Crumbles, and Parmesan topped with Panko Bread Crumbs and baked to a crispy, golden brown

*****NEW*** BUFFALO CHICKEN MAC'N'CHEESE - \$15 ***NEW*****

Cheddar Cheese, Parmesan, Bleu Cheese, Sour Cream, and Buffalo Sauce mixed with fresh sliced Chicken and Cavatappi Noodles topped with Mozzarella Cheese and baked

*****NEW*** BALSAMIC STEAK & MUSHROOM - \$15 ***NEW*****

Fresh sliced Mushrooms and Sirloin Steak sautéed in Merlot and Garlic finished with a White Wine Cream Sauce and a hint of Balsamic served over Fettuccine Noodles

BRUSCHETTA PASTA - \$12

Ripe Tomato, Sweet Red Onion, Basil, and Garlic; but a Lemon Cream Sauce is the secret tossed with Cavatappi Noodles and drizzled with a Balsamic Glaze

BLEU HEAVEN PASTA - \$15

Just the extra flavor in a pasta dish you have been looking for!!!
Fresh Tomatoes, Mushrooms and sliced Chicken Breast sautéed in a Bleu Cheese White Wine Cream Sauce and topped with Parmesan Cheese.

*****NEW*** SWEET & SPICY JAMBAPASTA - \$16 ***NEW*****

Sweet Red and Green Peppers, Yellow Onion, freshly sliced Chicken and Andouille Sausage, sautéed and tossed with Honey, Creole Seasoning, Cream Sauce, and Fettuccine
*** SWEET (no heat), MILD, MEDIUM or SPICY(very hot) ***

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PORK & POULTRY

*****NEW*** APPLE - BERRY PARMESAN PORK CHOP - \$16 ***NEW*****

10 oz. French Cut, bone-in Pork Chop, seasoned and coated with a Parmesan-infused Breading then pan fried to a golden brown and served over a Raspberry Balsamic Sauce topped with House-made Cinnamon Apple Butter

BBQ BABY BACK RIBS - \$16

These are the largest Baby Back Ribs you'll ever find!!!

A 1/2 rack of slow cooked, fall off the bone Ribs served with our House-made Sweet and Tangy BBQ Sauce

CHICKEN MARSALA ALA LIZZY - \$15

It's our chef's own twist! A very lightly floured Chicken Breast, pan seared and then baked in our Sweet Cream Mushroom Marsala Sauce served atop a bed of Pasta or with your choice of Potato

*****NEW*** BLACKBERRY CHICKEN \$15 ***NEW*****

Raspberry marinated Chicken Breast, poached, sliced, and drizzled with our House-made, Red Wine Sweet Blackberry Sauce served with a side of Mushroom Risotto

AREZZO CHICKEN SANDWICH \$9

Our perfectly seasoned Chicken Breast topped with Mozzarella Cheese and finished with our House-made Tuscan Bruschetta

STEAK & BURGERS

*****NEW*** STEAK AU POUVRE - \$31 ***NEW*****

An authentic French favorite! A 10 oz. choice Filet, lightly peppered and pan seared Finished with an amazing French-style Tomato Cream Sauce

PORTERHOUSE STEAK - \$31

22 ounces of the best Porterhouse steak around! Grilled to your liking served with Red Wine soaked Mushrooms and Au Jus ... it doesn't get any better!

THE MILL POT ROAST - \$15

The most tender cuts of Pot Roast you have ever had. Served atop our House-made Mashed Potatoes, and topped with a light Beef Gravy (includes Onions and Carrots) finished with Haystack Onions Strings

BACON & WISCONSIN CHEDDAR BURGER - \$9

Strips of Smoked Bacon on 8 oz. of our Certified Angus Beef Burger topped with Lettuce, Tomato, Red Onion and two slices of Sharp Cheddar

MUSHROOM SWISS BURGER - \$9

8 oz. of Certified Angus Beef, grilled to your liking topped with Red Wine Butter soaked Mushrooms and thick cut Swiss Cheese

CLASSIC HAMBURGER - \$8

Just the perfect C.A.B. Burger, a Bun, and standard L,T,O garnish

*****NEW*** THE "TEXAN" BURGER - \$9 ***NEW*****

We take our C.A.B. Burger and smother it with Creole Seasoning, Buffalo Sauce, and Jalapenos, then finish it with sautéed Onions and Mozzarella Cheese

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SEAFOOD

PAN SEARED SCALLOPS - \$23

(3) Jumbo Sea Scallops, pan seared in Garlic, EVOO, and a hint of White Wine
served with a side of Garlic Cream sautéed Kale with Bacon

SPINACH STUFFED SHRIMP - \$22

Colossal Shrimp, butterflied and stuffed with a combination of sautéed Garlic, Spinach,
Parmesan Cheese and Craisins
served with Drawn Butter

JUMBO BATTERED SHRIMP - \$18

(5) Colossal Shrimp, lightly coated in our “one of a kind” beer batter
served with House-made Cocktail Sauce

FAMOUS FISH FRY

(Wednesdays & Fridays Only)

LIGHTLY BATTERED ATLANTIC COD - \$12.50

A Red Mill Tradition ... coated in our perfectly seasoned Beer Batter
served with choice of Potato, Coleslaw, Tartar, and Lemon

LIGHTLY BATTERED PERCH - \$14.50

Extra Large, lightly-breaded Lake Perch
served with choice of Potato, Coleslaw, Tartar, and Lemon

FRESH BAKED COD - \$17 (FRIDAY ONLY)

Never Frozen! A generous portion of the freshest and flakiest Cod you will ever eat!
seasoned with White Wine, Lemon Juice, Butter, Lemon Pepper, Paprika, and Parsley
baked to precision and served with choice of Potato, Coleslaw, Drawn Butter, and Lemon

***** SUMMER SPECIAL *****

(2) LARGE RISOTTO AND POTATO PANCAKES!

(Substitute for your house Potato for only \$1.00)

DESSERTS

APPLE CINNAMON CRISP A LA MODE - \$5

Warm Apples with a Caramel, Brown Sugar, and Oat topping
served with a scoop of Vanilla Ice Cream

CARROT CAKE - \$4

Succulent Carrot Cake with a Butter Cream Frosting

DOUBLE CHOCOLATE BROWNIE A LA MODE - \$5

House-made large Brownie, served warm, with White and Dark Chocolate
served with a scoop of Vanilla Ice Cream

STRAWBERRY MASCARPONE MARSALA MOUSSE - \$6

An amazing dessert! The title says it all! An absolute MUST try!

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***** WEEKLY SPECIALS *****

TUESDAY

ALL ENTREES* ARE BUY ONE GET ONE ½ OFF

Not valid with any advertised coupons or third-party certificates

*Steak Au Pouvre, and Porterhouse are excluded from offer

WEDNESDAY

ALL YOU CAN EAT LIGHTLY BATTERED COD

THURSDAY

ALL YOU CAN EAT PASTA BAR (chef attended!)

Includes bread sticks and a wide array of sauces, pastas, vegetables, and fresh meats

FRIDAY

RED MILL FISH FRY AND FAMOUS BAKED COD!

*****Now serving Potato Pancakes*****

SATURDAY

AMAZING GARLIC CRUSTED PRIME RIB

20 oz. KING cut and 16 oz. QUEEN cut available

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