

## Appetizers

### **Lazy Susan \$14.99**

WISCONSIN Cheddar Cheese Dip, Smoked Trout Dip, Usinger's Braunschweiger, Summer Sausage, Three Bean Salad, Cottage Cheese, Cherry Peppers, and more.

"The Best \$14 appetizer in Chicago." Anthony Todd of Chicagoist

### **Fried Cheese Curds \$9.99**

Beer Battered Ellsworth Creamery White Cheddar Curds, with House Made Ranch Dressing

### **Shrimp Cocktail \$13.99**

Jumbo Shrimp, Horseradish Cocktail Sauce, Fresh Lemon

### **Deviled Eggs \$6.99**

Creamy Mustard and Paprika

### **Cheese Board \$12.99**

A selection of WISCONSIN Artisan Cheeses, with Fruit and Toast Accompaniments.

## Salads & Soups

### **Classic Iceberg Wedge \$7.99**

Bacon, Tomatoes, Blue Cheese Dressing

### **Cobb Salad \$10.99**

Mixed Lettuce, Bacon, Blue Cheese, Cherry Tomato, Chicken, Chive, and Egg

### **Caesar Salad \$7.99**

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

### **Beer Cheese Soup \$7.99**

Pabst Blue Ribbon Beer and WISCONSIN Cheddar Cheese, Popcorn for garnish

### **Baked French Onion Soup \$7.99**

WISCONSIN Gruyère and Cheddar Cheeses

## Sides to share

### **Green Bean Casserole with Fried Onions \$7**

### **Roasted Cauliflower Gruyere \$6**

### **Brussel Sprouts with Bacon & Brandy \$6**

### **Smoked Gouda Mac & Cheese \$8** Mac & Cheese Fest 1<sup>st</sup> Runner-Up 2017

Please let your server know if you have any food allergies or sensitivities.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

At Millie's Supper Club, we use only WISCONSIN cheese and all-natural chicken.

## House Specialties

### **Prime Rib of Beef** - Served FRIDAY & SATURDAY evenings.

Hand rubbed and Slow Roasted Creekstone Farms Black Angus, served with Natural Jus, Baked Potato, and Horseradish Cream Sauce. Our Prime Rib takes hours to roast to perfection, please understand we may occasionally sell out.

Millie cut 12 oz.    \$29.99                  Roland cut 18 oz.    \$38.99  
Table cut 36 oz.    \$76.99

### **Genuine Broaster Chicken**®

We begin with fresh chicken...marinated overnight and delicately coated and fried under pressure to enhance its natural flavor. Served with Broasted Potato Wedges and Coleslaw. A unique WISCONSIN favorite.

1/2 Chicken (4 pieces, Breast, Wing, Thigh, Leg)    \$15.99

### **Fish Fry \$17.99**

A Friday Night WISCONSIN Tradition, served here every night of the week. Beer-battered and fried to golden brown; with Fries, Coleslaw, Lemon and Marble Rye.

## Daily Specials

Tuesday-BURGER & a BREW \$13

-KIDS EAT FREE (12 & under, with purchase of adult entrée)

Wednesday-"ALL-YOU-CAN-EAT" BROASTER CHICKEN \$9.99

Thursday-WE GET (MAC &) CHEESY \$9.99

Friday-"ALL-YOU-CAN-EAT" FISH FRY \$17.99

SUNDAY DINNER for 4 Broaster Chicken, Fish Fry, Mac & Cheese, Slaw, Fries \$49.99

**Entrées** - Entrees are served with a house salad. Baked Potatoes are served with Butter, Sour Cream, and Chives.

### **Braised Beef Short Rib \$24.99**

Creekstone Farms Black Angus, Carrots, Celery, Onions, Mushrooms, Jus, and Red Wine

### **Steak Diane \$29.99**

Brandy, Shallots, Mushrooms, Dijon Mustard, with Baked Potato and Vegetable du Jour

### **Today's Fresh Catch Market Priced**

Served with Baked Potato and Vegetable du Jour

### **Chicken Pot Pie \$16.99**

White and Dark Meat Chicken, Carrots, Celery, Onion, Cream, Peas, and Puff Pastry

### **Meatloaf \$17.50**

Red Ketchup Gravy, Onion Rings, with Baked Potato and Vegetable du Jour

### **Seasonal Vegetable Dish of the Day Market Priced**

Your Server will describe our Chef's preparation of today's vegetarian selection.

A Split plate charge of \$4.99 will be charged for shared House Specialties and Entree