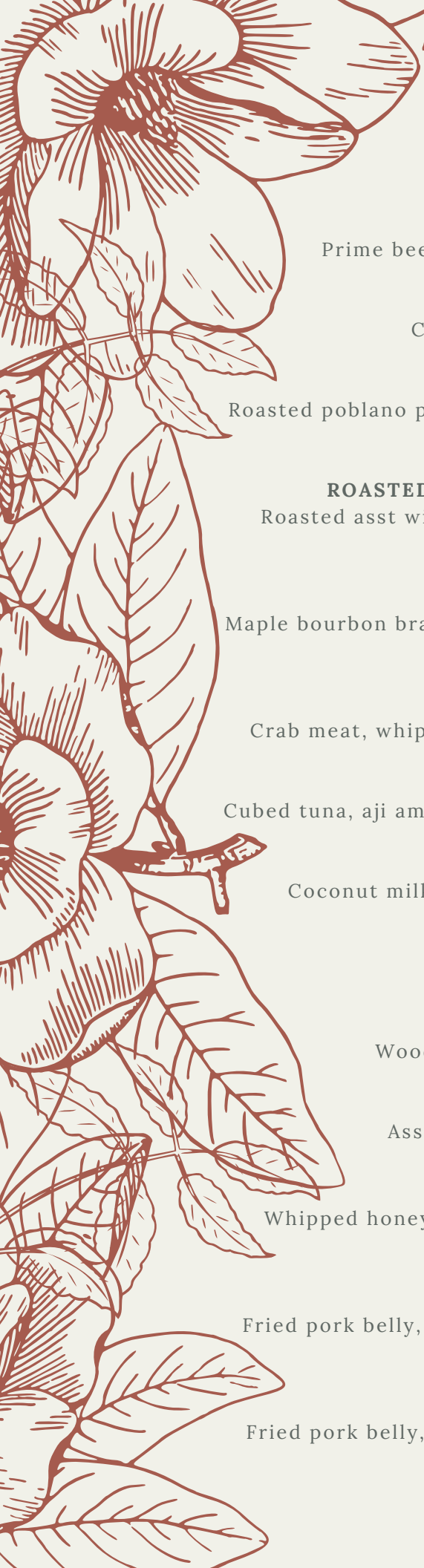




THE PEPPERMILL

Steakhouse & Cocktails

EST 2019 CHAD & BECKY BOLAR

APPETIZERS

STEAK TARTAR**- \$23

Prime beef, shallots, parsley, mustard, gherkins, garlic aioli, toast

SOUTHWESTERN PEROGIES- \$16

Chorizo, spicy corn, crema, lime, parm, hot sauce

DUCK CHILE RELLENO - \$15

Roasted poblano pepper, goat cheese, shredded duck confit, cheddar cheese, and a fried egg

ROASTED BONE MARROW AND WILD MUSHROOM POT PIE- \$22

Roasted asst wild mushroom, filé roux, mushroom stock, shallots, herbs, puff pastry, roasted bone

PORK BELLY & WAFFLES - \$16

Maple bourbon braised pork belly, waffles, fried egg, chile garlic hollandaise, frisée lettuce, red wine vinaigrette

CRAB WONTON DIP- \$18

Crab meat, whipped cream cheese, scallions, wonton chips, sweet n sour sauce

TUNA POKE TOSTADA**- \$18

Cubed tuna, aji amarillo sauce, avocado crema, pickled fresno chiles, pineapple, soy

TOM KAI MUSSELS- \$23

Coconut milk, mushrooms, mint, thai basil, chile flakes, mushroom broth

GOAT CHEESE AND BACON RAVIOLI - \$12

4 bite size ravioli in a tarragon cream sauce

BACON WRAPPED DATES - \$12

Wood fired stuffed with blue cheese and bacon wrapped

CHARCUTERIE BOARD- \$28

Assorted meats, cheeses, jams, nuts, fruit, and sweets

SALADS

ROASTED BEET SALAD- \$14

Whipped honey black pepper goat cheese, green apple, cucumbers, oven dried tomatoes, champagne dressing

BLACK TRUFFLE BROCCOLI CAESAR- \$12

Fried pork belly, pickled onions, shaved parmesan, dehydrated tomatoes, crushed chicharrones

PORK BELLY WEDGE- \$12

Fried pork belly, tomatoes, pickled onions, blue cheese crumbles, ranch dressing

SMASHED CUCUMBER SALAD- \$10

Sesame soy dressing, peanuts, sesame seeds



MAINCOURSE

TOMATO ROSEMARY BRAISED LAMB SHANK- \$44

Whipped red potatoes, roasted zucchini, au jus

GREEN CURRY CHICKEN POT PIE- \$38

Slow roasted chicken, bamboo shoots, broccoli, corn, coconut green curry sauce

GREEN CHILE PORK- \$40

White bean stew, smoked provolone, fresh tortillas, salsa verda

WOODFIRED RIBEYE- \$59**

20oz 1000 degree wood fired, twice baked loaded potato, fried shitios peppers, bernaises sauce

SMOKED FILET OF BEEF- \$56**

8oz filet, roasted garlic herb potato hash, truffle butter bok choy

NEW YORK AU POIVRE- \$44**

16 oz pepper crusted, french fries, caramelized onions, au poivre sauce

DUCK TWO WAYS- \$49**

Duck breast wellington, crispy duck confit, maple squash puree , onion soubise, sauteed garlic spinach

CHICKEN FRIED STEAK- \$37

Flat iron, mashed potatoes, green beans, county gravy, fried eggs, truffle hot sauce

SMOKED PASTRAMI SHORT RIB- \$49

Cheese grits, roasted garlic brussels sprouts

LAMB BURGER- \$ 20**

Goat cheese, basil pesto mayo, red pepper jam, caramelized onions, house made bun

SHORT RIB GRILLED CHEESE- \$21

Toasted brioche, shredded short rib, 5 cheese blend, mustard aioli, red pepper jam

CHEF'S WHIM- \$60**

Allow our chefs to be creative with making you a completely unique entree that you aren't likely to forget! No suggestion. No substitutions. No exceptions

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS

SIDES AL LA CARTE -\$10

WHIPPED POTATOES
POTATO HASH
MAC AND CHEESE
GRANDMA SUCCOTASH