

THE PEPPERMILL STEAKHOUSE

est 2019 | Chad + Becky Bolar

APPETIZERS + SALADS

CHARCUTERIE BOARD | \$25

A VARIOUS ASSORTMENT OF CURED MEATS,
ASSORTED CHEESES, FRUIT, NUTS, SWEETS,
JAMS, PICKLES, MUSTARD
+ GRILLED HOUSE-MADE BREAD*

ROASTED BONE MARROW | \$22

WOOD-FIRED, SPICY CORN SALSA
+ FRESH GRILLED TORTILLAS*

SPICY LAMB MEATBALLS | \$16

SPICY RED PEPPER SAUCE, EGG YOLKS,
TOAST, GOAT CHEESE + PESTO*

BURRATA | \$15

WARM POMO, PEPPERONI, PARM, EVOO,
BASIL + GRILLED HOUSE-MADE BREAD*

CROQUE MADAME ROLL | \$12

PUFF PASTRY, TRUFFLE MUSTARD,
FRENCH HAM, GRUYERE CHEESE,
FRIED EGG + BÉCHAMEL*

GRILLED CONFIT OCTOPUS | \$22

OLIVE TAPENADE, TOMATO SALAD, SHALLOTS
+ FRIED SOPPRESSATA*

STEAMED MUSSELS | \$18

WHITE WINE, FRESH HERBS, PICO DE GALLO,
SAUSAGE, FENNEL, BUTTER + GRILLED
HOUSE-MADE BREAD*

LOBSTER CORN DOGS | \$22

TRUFFLE MUSTARD + CHIVE TARTAR SAUCE*

PORK BELLY LETTUCE CUPS | \$18

CRISPY PORK BELLY, SAUTEED SHALLOTS,
NUTS, SHAVED CARROTS, SWEET CHILI SAUCE*

CHEF'S WHIM | \$30

ALLOW OUR CHEFS TO BE CREATIVE WITH
MAKING YOU A COMPLETELY UNIQUE
APPETIZER THAT YOU AREN'T LIKELY TO
FORGET! NO SUBSTITUTIONS PLEASE*

HAMACHI CRUDO | \$20

WARM SOY BUTTER, PICKLED PEPPERS,
GARLIC CHIPS + GRAPEFRUIT*

FRIED CHICKEN PERIOGES | \$15

SWEET CORN SAUCE, CRISPY BACON,
SHALLOT CONFIT + GREEN ONIONS*

GREEN CHILI DUCK CONFIT

MAC + CHEESE EGGROLLS | \$16

PASTA, AGED CHEDDAR BÉCHAMEL,
GREEN CHILIS + BREADCRUMBS*

KUNG PAO CALAMARI | \$16

SQUASH, ZUCCHINI, PEPPERS, NUTS,
CELERY + SPICY SOY SAUCE*

OYSTERS ROCKEFELLER | \$16

SAUTÉED SPINACH, BÉARNAISE,
BACON + HOT SAUCE*

PORK BELLY WEDGE SALAD | \$15

ICEBERG LETTUCE, TOMATOES, ONIONS,
CRISPY PORK BELLY, BACON BITS, BLUE
CHEESE CRUMBLES + DILL RANCH*

GRILLED BROCCOLI CAESAR | \$13

GRILLED BROCCOLI HEAD, WHITE TRUFFLE
CAESAR, PICKLED RED ONION, LARDONS,
ROASTED TOMATOES + PARMESAN CHEESE*

THE ULTIMATE CHEF SALAD | \$13

CHOPPED ROMAINE, TOMATO, CUCUMBERS,
SHAVED CARROTS, HARD-BOILED EGG, HAM,
TURKEY, FRESH MOZZARELLA, CROUTONS +
CHAMPAGNE HONEY VINAIGRETTE*

THE PEPPERMILL BEET SALAD | \$14

ARUGULA, ROASTED BEETS, PARMESAN-
WRAPPED GOAT, CANDIED NUTS, APPLES,
PICKLES RED ONIONS, ROSEMARY
+ BALSAMIC DRESSING*

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

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THE MAIN COURSE

WOOD-ROASTED PRIME NEW YORK STRIP | \$45
16 OZ | ROSEMARY CRUSTED, WHITE TRUFFLE AU GRATIN*, BLACK GARLIC
SESAME BROCCOLI + AU POIVRE SAUCE

THE PEPPERMILL FILET | \$50
10 OZ | GREEN CHILE HOLLANDAISE, KIMCHI DUCK FAT, WARM POTATO
SALAD + GRILLED LOADED ZUCCHINI*

BONE-IN RIBEYE | \$95
32 OZ | WOOD-FIRED AGED PRIME BEEF, ROASTED STUFFED
MUSHROOMS, + ELOTE SALAD*

SMOKED BONELESS RIBEYE | \$48
16 OZ | GARLIC WHIPPED MASHED POTATOES + BUTTERMILK FRIED ONION RINGS*

STEAK + FRITES | \$36
GRILLED FLAT IRON, BUTTERED SHALLOTS + CHIVE SAUCE*

THE PEPPERMILL BURGER | \$18
10 OZ PATTY, BRIOCHE BUN, PORK BELLY JAM, RED PEPPER KETCHUP,
TRUFFLE MUSTARD, HORSERADISH PICKLES, + FRITE STREET FRIES*

ROOT BEER SHORT RIBS | \$38
TRUFFLE MASHED POTATOES, CURRIED CAULIFLOWER + AU JUS*

HANGER STEAK PINWHEEL | \$32
GARLIC SPINACH BRIE, SHALLOTS, ROASTED TOMATOES, SAUTÉED
RATATOUILLE + SMOKED BLUE CHEESE BÉCHAMEL*

SHORT RIB GRILLED CHEESE | \$18
4 CHEESE BLEND, SHORT RIB + ONION JAM*

DUCK, DUCK, RAMEN | \$46
FIVE-SPICED ROASTED BREAST, CONFIT LEGS, STOCK, CORN, NOODLES,
BROCCOLI, SOY, DUCK FAT + WILD MUSHROOMS*

GREEN CHILE PORK STEW | \$38
WARM GRILLED BUTTERED TORTILLA, BEANS + HOT SAUCE*

SPICED LAMB CHOPS | \$49
FRENCH ONION RISOTTO + CREAMED SPINACH*

ROASTED CHICKEN AU POIVRE | \$30
DUCK FAT POTATOES, GREEN CHILI COLESLAW + BRANDY PEPPERCORN CREAM SAUCE*

CHEF'S WHIM | \$55
ALLOW OUR CHEFS TO BE CREATIVE WITH MAKING YOU A COMPLETELY UNIQUE DISH
THAT YOU AREN'T LIKELY TO FORGET! NO SUBSTITUTIONS PLEASE*

BE SURE TO ASK ABOUT OUR DAILY SPECIALS!

PASTA DU JOUR | \$MKT
SEAFOOD DU JOUR | \$MKT

SPLIT PLATE CHARGE | \$10

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