

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 | \$25

ROMESCO SAUCE, GRILLED FOCACCIA, PICKLED PEACHES + ROASTED GARLIC PURÉE*

GRILLED CONFIT OCTOPUS | \$23

TOASTED BABY POTATOES, CHORIZO, OLIVES, HEARTS OF PALM, CELERY LEAVES + MUSTARD SEED DRESSING*

ROCK SHRIMP TEMPURA | \$22

GREEN CHILE TARTER SAUCE + LEMON AIOLI*

STEAMED MUSSELS | \$15

GROUND PORK, RED CURRY COCONUT BROTH + GRILLED BREAD*

GOAT CHEESE BAKE | \$15

SERVED WITH JALAPEÑO PINEAPPLE SAGE JAM, PISTACHIO DUST + GRILLED BREAD*

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*

DUCK CONFIT POPTART | \$15

PUFF PASTRY, FIG PURÉE, ORANGE BOURBON GLAZE + POPPY SEED*

FRIED SPAGHETTI CROQUETTES | \$13

SERVED WITH SPICY VODKA SAUCE*

CAST IRON TRUFFLE CORNBREAD | \$16

RED PEPPER JAM, BROWN BUTTER ESCARGOT ONION JAM, + ROASTED CORN SOUBISE*

ROASTED PORK BELLY | \$14

SERVED WITH WHIPPED MAPLE MASCARPONE, BLACK GARLIC DATE PUDDING + HERB OIL*

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*

GRILLED ASPARAGUS SALAD | \$13

FRIED EGGS, PROSCIUTTO, FETA + GRIBICHE SAUCE*

*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

TWO PETITE FILETS | \$42

10 OZ | PAN-ROASTED, MASHED POTATOES, ROASTED ASPARAGUS
+ PEPPER GARLIC PAN GRAVY*

HERB-CRUSTED FLAT IRON | \$44

16 OZ | WARM LOADED GERMAN POTATO SALAD + BAKED BEANS*

BONELESS WOOD-FIRED RIBEYE | \$55

20 OZ | CREAMED CORN, POTATOES ANNA + WHITE
PEPPER CREAM SAUCE*

NEW YORK STRIP LOIN | \$55

16 OZ | SERVED WITH LOBSTER FRIED RICE + FRIED EGG*

STEAK + FRITES | \$31

GRILLED FLAT IRON WITH RED WINE SAUCE*

THE PEPPERMILL BURGER | \$18

10 OZ PATTY, TOASTED BRIOCHE BUN, MUSHROOM MOUSSE,
PROVOLONE, PICKLES, TRUFFLE MAYO
+ STONE GROUND MUSTARD*

QUAIL + WAFFLES | \$38

JIMICA APPLE SLAW, SPICY HONEY + LEEK HUSH PUPPIES*

WOOD-FIRED PORK TOMAHAWK | \$38

CREAMED POLENTA, APPLE SAUCE + SAUTEED GARLIC ZUCCHINI*

GRILLED HALF CHICKEN | \$30

HERBED LEMON SEASONED, GNOCCHI, ROASTED
CARROTS + LEMON BUTTER 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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