

# THE PEPPERMILL STEAKHOUSE

est 2019 | Chad + Becky Bolar

## THE MAIN COURSE

### **Pork Chop Marsala ...\$38**

wild mushrooms marsala sauce, sautéed spinach, gnocchi

### **Chicken Francois...\$32**

panko breaded chicken breast, lemon thyme cream sauce, cherry tomato arugula salad, potato wedges

### **Grilled Hanger Steak...\$30\***

herb roasted Brussel sprouts, red wine honey sauce.

### **Steak Frits...\$28.\***

grilled flat iron, French fries, Au poivre sauce.

### **Osso Buco...\$44**

cheesy grits, arugula parmesan salad, red wine sauce

### **16oz Ribeye...\$46\***

au gratin potatoes, hunter sauce

### **8oz Filet Mignon...\$45\***

mac and cheese, roasted broccolini, hollandaise sauce

### **Miso Marinated Fried Lamb Chops...\$44 \***

White bean puree, mint pesto potato salad, zucchini goat cheese cannelloni, spicy honey glaze

### **New York Strip Loin...\$38\***

Black garlic truffle risotto, green apple poblano chimichurri, fried leeks

### **Duck Confit Croque Madame...\$25\***

house made bread, Swiss cheese, crispy duck, onion jam, fried eggs, truffle béchamel.

### **Grilled Cheese...\$16**

four cheese blend, red pepper jam, toasted brioche

### **Peppermill Burger...\$18\***

8oz house ground, hand packed patty, stone ground mustard aioli, marinated beef steak tomatoes, aged cheddar cheese, pork belly jam, arugula

### **MARKET PRICE**

PASTA SPECIAL\*

FISH SPECIAL\*