

THE PEPPERMILL STEAKHOUSE

est 2019 | Chad + Becky Bolar

Chads Guacamole \$8
Elote Dip \$10

APPETIZER & SALAD

Curried Mussels...\$18 *

chorizo, shallots, Thai basil, coconut milk, red curry, grilled bread

Confit Octopus...\$24*

roasted potatoes, salsa Verde, black garlic puree

Lobster Pierogies...\$18

mashed potatoes, bacon, shallots, lobster meat, lemon crème fraiche, chive oil

Duck Confit Pop Tart...\$16

Red pepper strawberry jam, poppy seeds, Orange glaze

Roasted Bone Marrow...\$24*

Green apple chimichurri, grilled bread

Steak Tartar...\$20*

mustard, pickles, shallots, parsley garlic aioli, toast, egg

Wood Fired Beets...\$14

pickled goat cheese, apples, chips, pesto, pickled strawberries, nuts, saba, chili oil

Grilled broccoli Caesar...\$14*

roasted tomatoes, parmesan cheese chips, pickled shallots, truffle Caesar dressing

Charcuterie Board....\$24*

meats, cheese, jams, pickles, fruits, toast, mustards

Smoked Pork Belly and bean...\$16

baked beans, whipped honey mascarpone.

Pear and Arugula Salad...\$14

Red wine poached pears, arugula, tomatoes, parmesan tuile, balsamic dressing

Summer citrus salad...\$12

assorted citrus, pistachio pesto, fennel, pickled red onions, poppy seed dressing

Watermelon salad...\$12

feta, chopped mint, nuts, basil, balsamic reduction.

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