

Martinis & Cocktails

Mango Martini

Absolut Mango vodka shaken with cranberry juice, fresh lime juice and a splash of simple syrup 8.50

Pama Metro

Pomegranate liquor, simple syrup, cranberry juice and a lime squeeze 8.50

Cool Blue Sapphire

Bombay Sapphire shaken with splashes of dry vermouth, blue curacao and fresh lemon juice 9.50

Peach John Daly

Jeremiah Weed peach sweet tea flavored vodka mixed with lemonade 7.50

Key Lime

Liquer 43, lime juice and cream, shaken into a frothy concoction 8.50

Bellinitini

Vodka, peach schnapps and a splash of OJ shaken over ice & topped with champagne & an orange slice 8.50

Mocha Espresso

A double shot of espresso, vodka and Kahlua Mocha shaken into a delicious eye-opening concoction 9.50

Rose's Margarita

Patron Tequila stirred with fresh lime juice, topped with Grand Marnier and a fresh lime wedge 10.50

Millrose Rum Runner

Tommy Bahama White Sands and Tommy Bahama Golden Sun mixed with fresh tropical juices and topped with Meyers rum 10.50

Millrose Manhattan

Woodford Reserve bourbon, Cointreau and Liquor 43 shaken hard and served up with a cherry 9.50

Winter Warmers

Millrose Coffee

Baileys, Kahlua, Grand Marnier and Amaretto served with coffee and topped with whipped cream 8.50

Keoki Coffee

Brandy and Kahlua Mocha served with coffee and topped with whipped cream 7.50

Peppermint Patty

Hot chocolate and peppermint schnapps topped with whipped cream 7.50

Hot Apple Pie

Tuaca and hot cider topped with whipped cream and a cinnamon stick 8.50



Appetizers

Taste of Millrose (serves two)

Beer battered shrimp, Rose's Italian sausage, meatballs, bratwurst and ribs, potato skins, spicy wings and onion straws 13.95

Fried Calamari

With Marinara sauce 10.50

Shrimp Cocktail

4 gulf jumbo shrimp served with cocktail sauce and lemon wedges 11.95

Bacon Wrapped Jalapeno Shrimp

4 jumbo shrimp grilled with teriyaki glaze and served with chili-cilantro sauce 11.95

Jumbo Lump Crab Cakes

Served with roasted pepper-corn relish and spicy remoulade sauce 12.95

Coconut Shrimp

With a mango dipping sauce 9.75

Chicken and Cheese Quesadillas

Served with homemade guacamole and salsa with sour cream 9.50

Baked Spinach Artichoke Dip

Accompanied by warm pita bread 9.50

Soups and Salads

Chef's Daily Soup

Cup	Bowl
3	5

Hearty Beef Vegetable Soup

3	5
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Baked French Onion Soup

Topped with melted Swiss cheese and crouton 6

Beefsteak Tomato and Fresh Mozzarella Salad

Sweet onion, crostino, basil, and extra virgin olive oil 8.95

Classic Caesar Salad

Hearts of romaine, parmesan cheese and croutons	side	4
Available as entrée		10.95
With grilled chicken or salmon		13.95

Spinach Salad

Maple-pepper smoked bacon, egg and pecans	side	4.95
strawberry-balsamic vinaigrette	entree	10.95

Millrose Seasonal Salad

Fried egg over a curly endive and mesclun salad with beets, crispy smoked bacon and marinated onion, sherry vinaigrette 11.95



Steaks and Chops

All steaks are USDA Choice and aged 21 days
Served with soup or salad, baked potato and fresh seasonal vegetables

Roast Prime Rib of Beef		Petite cut	23.95
Creamy horseradish and au jus		Full cut	29.95

Top Sirloin			21.95
Grilled, served with hand cut fries, béarnaise sauce and green beans			

Bone in Ribeye	38.95	New York Strip	31.95
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Bone-in Filet	42.95	Filet Mignon	Petite cut 29.95
			Full cut 34.95

Steak Toppings

Bleu cheese, boursin, peppercorn, horseradish, sautéed mushrooms, garlic butter, béarnaise or hollandaise	2.50
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Add Scallops	10.95	Add Shrimp	9.95
Grilled or Seared		Grilled or Beer Battered	

Roasted Rack of Lamb	29.95
Dijon mustard-herb crumb crust, hash brown potatoes and green beans	

Baked Pork Chop	25.95
Boursin and apple stuffed chop with dried cherry, pecan and brandy sauce	

Seafood

Served with choice of house soup or salad

Baked Tilapia	23.95
Crab meat and Provolone cheese crust served with roasted red pepper sauce Yukon Gold mashed potatoes and broccoli	

Oven Poached Salmon	23.95
Roasted fingerling potatoes, leeks, tomato and green beans	

Walleye Pike	23.95
Panfried with a pecan crust, topped with cranberry butter wild rice pilaf and green beans	

Millrose Mixed Seafood Grill	29.95
Jumbo shrimp, scallops and our daily catch Wild rice pilaf, sautéed spinach and garlic butter	



Other Selections

Served with choice of soup or salad

Pork Back Ribs with Rose's BBQ Sauce

Served with baked potato and corn on the cob

Half rack	17.95	Half rack and quartered chicken	22.95
Full rack	24.95	Half rack and fried or grilled shrimp	25.95

Rose's Pork Tenderloin Medallions

Yukon gold mashed potatoes, cremini-marsala sauce

22.95

Slow Roasted Pork Loin

Chive-Hash brown potatoes, apple-brandy sauce

23.95

Pot Roast

Yukon gold mashed potatoes, vegetables and pan gravy

20.95

Bill Burger

Hand-packed angus beef hamburger topped with cranberries, blue cheese, crispy bacon and shredded lettuce on a drak rye bread

12.95

Certified Angus Burger



On artisan bun with lettuce, tomato, onion and fresh cut fries

Pick two: Grilled onion, mushrooms, bacon or cheese

Cheese choices: Mozzarella, cheddar, American, Swiss or Blue

11.95

Also available upon request turkey and bison burgers

Rose's Italian Sausage & Meatballs

Served over spaghetti in a homemade tomato sauce and garlic bread

17.95

Chicken Cordon Bleu

Filled with asiago cheese and ham, yukon gold mashed potatoes

Mushroom-tomato and marsala sauce

22.95

Half Chicken

Slow roasted with herbs or barbeque sauce

18.95

Slow Roasted Maple Leaf Half Duck

Rose's Burgundy cherry sauce

24.95

(Rose's Burgundy Cherry sauce, Rose's Vidalia Onion Steak sauce and Rose's BBQ sauce are available for purchase in our Country Store)

Sides

Asparagus

With Hollandaise 4.50

Millrose twice-baked potato

Bacon, cheddar cheese, chives and rosemary 5.50

Sautéed Spinach

4.50

Sweet Potato

Slow roasted with butter and brown sugar 4.50



Other Selections

Served with choice of soup or salad

Cajun Chicken Penne

Grilled chicken, andouille sausage and penne pasta tossed with green onion, tomato and a cajun cream sauce 15.95

Pepper Steak

With sweet peppers, mushrooms, tomatoes and onions. 16.95
Rice pilaf and Brandy demi-glace

Chicken Basil

Pan seared chicken breast with artichokes, tomatoes and mushroom basil-chardonnay cream 20.95

Housemade Meatloaf

Served over mashed potatoes with sweet peas, crispy onion and gravy 18.95

Monday

House Made Beef Stew

Served in an artisan bread bowl 17.95

Tuesday

Bone-in Ham Steak

Yukon gold mashed potatoes and green beans. Burgundy cherry sauce. 16.95

Wednesday

Slow Roasted Beef Brisket

Cornbread and baked beans 15.95

Thursday

BBQ St. Louis Style Ribs

Hand cut fries and coleslaw 16.95

Friday Fish Fry

Pale Ale Beer-Battered Atlantic Pollock

Hand Cut Fries, tartar sauce, coleslaw and malt vinegar 15.95

Sunday

Chef Nick's Sunday Dinner

Rigatoni with beef bracirole, meatballs and Sunday gravy 16.95

