

Sterling Wines ~ California

2016 Sterling Napa

~ Cabernet Sauvignon ~ BERRY & COFFEE NOTES WITH 24 8OZ
A LONG ELEGANT FINISH 74 BOTTLE

WHITE

8OZ GLASS / BOTTLE

HOUSE, ROB'S PICK	13.5	/	43
PINOT GRIGIO, FONTAMARA	15.5	/	50
RIESLING, CAVE SPRING	17.5	/	56
SAUVIGNON BLANC, OYSTER BAY	17.5	/	56
CHARDONNAY, STERLING VINTNERS	17.5	/	56

WINE

RED

8OZ GLASS / BOTTLE

HOUSE, ROB'S PICK	13.5	/	43
SHIRAZ, LINDEMANS	14.5	/	47
ZINFANDEL, THE WANTED	15.5	/	50
CHIANTI, GABBIANO	16.5	/	53
CABERNET SAUVIGNON, PÉREZ CRUZ	16.5	/	53
PINOT NOIR, MIRASSOU	17.5	/	56
MALBEC, MASI, TUPUNGATO	17.5	/	56
MERLOT, STERLING VINTNERS	17.5	/	56
CÔTES DU RHÔNE, PERRIN, RESERVE	17.5	/	56
CABERNET SAUVIGNON, CARNIVOR	18	/	62
CABERNET SAUVIGNON, STERLING NAPA	24	/	74

ROSÉ

8OZ GLASS / BOTTLE

WHITE ZINFANDEL, BERINGER	13.5	/	40
ROSÉ, LA VIELLE FERME, VENTOUX	13.5	/	40

SPARKLING

5OZ GLASS / BOTTLE

CAVA BRUT, POEMA	10.5	/	50
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DRAUGHT

MILLER PINT (22oz)

DOMESTIC 8.2

CANADIAN, COORS LIGHT, STOCK ALE

PREMIUM 9.5

STRONGBOW CIDER, CREEMORE LAGER, BELGIAN MOON,
SPEARHEAD HAWAIIAN STYLE PALE ALE 14oz 7

CRAFT 10.4

STEAM WHISTLE PILSNER, MUSKOKA DETOUR ALE,
MUSKOKA SEASONAL, KW CIDER

IMPORT 10.5

HEINEKEN, MORETTI, LAGUNITAS IPA, STEIGL,
GUINNESS 20oz 8.5

DELIRIUM TREMENS 11oz 9.5

AFFLIGEM BLONDE ABBEY ALE 11oz 9.5

BOTTLED BEER

DOMESTIC 6.3

MOLSON STOCK ALE, CANADIAN, COORS LIGHT,
CANADIAN 67, MILLER GENUINE DRAFT, MOOSEHEAD,
RICKARDS RED, ALEXANDER KEITH'S
B-SIDE NORDIC PALE ALE (600ML) 13
BEAU'S LUG TREAD LAGER (600ML) 11

IMPORTED

CORONA, HEINEKEN, PALM BLONDE 7.5
STELLA ARTOIS, SAM ADAMS BOSTON LAGER 7.7
INNIS & GUNN, ERDINGER 8.95
ERDINGER ALKOHOLFREI 8.95

FIND US ON:    

WIFI PASSWORD: milleronbay31

A GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 8 OR MORE
A LA CARTE DINING IS LIMITED TO GROUPS OF 15 OR FEWER

TO START ♦ TO SHARE

BLACK TIGER SHRIMP COCKTAIL
ZESTY RAEKWON COCKTAIL SAUCE 16

BAKED BRIE
HOUSE JAM, CROSTINI 17

SPINACH & ARTICHOKE DIP
CREAM CHEESE, ROASTED RED PEPPER, CHILI FLAKES,
CRISPY PITA 17 **GF**

BRUSCHETTA
GRILLED CROSTINI, FRESH VINE RIPENED TOMATOES,
PARMIGIANO REGGIANO, FRESH BASIL, BALSAMIC GLAZE 16

DORITOS CHILI CHEESE NACHOS
CLASSIC DORITOS, RED BEAN AND BEEF CHILI, LAGUNITAS CHEESE
SAUCE, PICO DE GALLO, SCALLIONS, SOUR CREAM 21

CALAMARI
SALT & PEPPER, FLOUR DUSTED CALAMARI, REMOULADE 17 **GF**

BLUE CRAB CAKES
PANKO CRUST, SWEET AND SPICY CHILI AÏOLI,
PICKLED JALAPEÑO 19

THIS & THAT COMBO
CRAB CAKES, VEGETARIAN SPRING ROLLS, GARLIC SHRIMP,
SPINACH DIP, PITA, TORTILLAS, PORK & SHRIMP DUMPLINGS 26

SOUP ♦ SALADS ♦ BREAD

ARTISAN BREAD 4.5

CHEF'S SEASONAL SOUP 6 / 10

BEET SALAD
RED, GOLD, CANDY CANE BEETS, ARUGULA, SPINACH, GOAT CHEESE,
CANDIED PECANS, BALSAMIC VINAIGRETTE 17 **GF**

CAESAR SALAD
ROMAINE, BALSAMIC CROUTONS, BACON 10.5

MIXED GREENS
HERITAGE BLEND OF GREENS, TOMATOES, CUCUMBER,
RED ONION, BALSAMIC VINAIGRETTE 10.5 **GF**

ADD A PROTEIN TO YOUR SALAD
HERB GRILLED CHICKEN 9.5 | SEASONED SALAD STEAK(4oz) 9.5
SHRIMP SKEWER 9.5 | AHI TUNA 11

♦ ENTRÉE SALADS ♦

TRADITIONAL CHICKEN COBB SALAD
BACON, TOMATO, AVOCADO, EGG, BLUE CHEESE,
CHOPPED LETTUCE, RED WINE VINAIGRETTE 24.5 **GF**

LOBSTER COBB SALAD
CHILLED ½ LOBSTER TOSSED WITH A LEMON, HERB AND CAPER
VINAIGRETTE, CHOPPED LETTUCE, TOMATO, AVOCADO, EGG,
CHEDDAR CHEESE, BACON 36 **GF**

SEAFOOD SALAD PLATTER
BLUE CRAB CAKE, SMOKED SALMON, POACHED SHRIMP, TUNA,
BABY GREENS, ORANGE VINAIGRETTE 28

STEAK SALAD
HERITAGE BLEND LETTUCE, CANDIED PECANS, DRIED
CRANBERRIES, ASPARAGUS, GOAT CHEESE,
5oz PETITE TENDER STEAK 25.5 **GF**

◆ FISH & SEAFOOD ◆

DAILY SEAFOOD FEATURE

CHEF'S FRESH DAILY SEAFOOD CREATION.
ASK YOUR SERVER FOR DETAILS M/P
LIMITED AVAILABILITY

MAPLE CIDER SALMON

WILD ATLANTIC SALMON, MAPLE-CIDER GLAZE,
ASPARAGUS, CHARRED ALMONDS 33 GF

HALIBUT

PAN SEARED HALIBUT, CAULIFLOWER PURÉE,
BABY RED POTATOES, BABY HEIRLOOM CARROTS,
ASPARAGUS, KALE CHIPS M/P GF

AHI TUNA TACOS

SEARED AHI TUNA, SOUR CREAM, ASIAN STYLED 'WU-TANG
SLAW', CILANTRO, SOFT FLOUR TORTILLA 25.5

SEAFOOD PAD THAI

STIR FRIED RICE NOODLES, SHRIMP, SALMON, HALIBUT,
VEGETABLES, BEAN SPROUTS, CASHEW NUTS 31 GF

HAWAIIAN AHI TUNA POKE BOWL

WARM RICE, AVOCADO, SESAME SEED, CUCUMBER,
NORI CHIPS, CILANTRO 30

SHRIMP LINGUINE

SAUTÉED SHRIMP, SPINACH, CHILI PEPPERS, FRESH
HERBS, GARLIC OLIVE OIL, CREAMY
PARMESAN ALFREDO 24.5 GFO

◆ COMFORT FOOD ◆

DAILY VEGETARIAN BURGER

CHEF'S DAILY VEGETARIAN BURGER OPTION.
ASK YOUR SERVER FOR DETAILS M/P GFO

CHICKEN SOUVLAKI

GREEK SALAD, TZATZIKI, FRIES 25 GF

BAY STREET BURGER

FILET MIGNON AND PRIME RIB BLEND,
BRIOCHE BUN, FRIES 19.5 GFO
ADD CHEDDAR CHEESE 2 | ADD BACON 2.5
ADD SWISS CHEESE 2.5 | ADD MUSHROOMS 1.5

GHOST FACE MILLER

8OZ BEEF PATTY, CHEDDAR CHEESE, BACON, LETTUCE,
PICKLES, TAVERN SAUCE, FRIES 23.5 GFO

CHICKEN CLUB

GRILLED CHICKEN BREAST, MAYO, ARUGULA,
ONIONS, TOMATOES, BACON, AGED CHEDDAR,
BRIOCHE BUN, FRIES 24 GFO

NORTH INDIAN CHICKEN CURRY

FRAGRANT BASMATI RICE, NAAN BREAD 23.5

◆ STEAK LOVERS ◆

PETITE TENDER

PETITE TENDER FILET STEAK, HAND CARVED
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE
~ BEST SERVED MED-RARE ~
25 80z 33 120z

FILET MIGNON

THE MOST TENDER OF ALL BEEF CUTS. TENDERLOIN STEAKS ARE PRIZED FOR THEIR DELICATE BUTTER LIKE TEXTURE
CENTRE CUT FILET MIGNON 44 80z
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

PRIME RIB STEAK

FAT, FAT AND MORE FAT MAKE THIS BIG BAD BOY FAMOUS FOR TENDERNESS AND RICH BEEF FLAVOUR
LOADED BAKED POTATO OR SIDE CAESAR SALAD 55 140z

NEW YORK

AKA: STRIP, STRIPLOIN, NEW YORK STRIP
A CLASSIC STEAK KNOWN FOR ITS FLAVOUR AND TENDERNESS.
THE PERFECT BALANCE BETWEEN THE EXTRA FAT OF THE RIB STEAK (IE.TENDERNESS) AND THE LEAN MEATY FLAVOUR OF THE FILET MIGNON

NEW YORK STRIP 49 140z
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

SIRLOIN

SIRLOIN ~ LEAN, WELL FLAVOURED, WITH MELT-IN-YOUR-MOUTH APPEAL ~ BEST SERVED MEDIUM-RARE

CENTRE CUT SIRLOIN STEAK 35 100z
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

KANSAS CITY STEAK

THICK CUT STRIPLOIN STEAK, TRIMMED OF ALL THE OUTSIDE FAT
TOPPED WITH SAUTÉED MUSHROOMS 37 80z
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

STEAK TOPPINGS

BLUE CHEESE & DEMI GLACE 6
SINATRA - SAUTÉED SWEET PEPPERS & ONIONS 5
DOWN UNDER - GRILLED SHRIMP & BÉARNAISE 12
NOVA SCOTIA LOBSTER TAIL 16.5
BLUE CRAB CAKE 9 | GRILLED SHRIMP SKEWER 10
MUSHROOMS 5 | PEPPERCORN 4.5
BÉARNAISE 4.5 | DEMI 4.5

STEAK SIDES

CAESAR SALAD MIXED GREEN SALAD SEASONAL VEGETABLES
SWEET POTATO FRIES RUSSET POTATO FRIES
LOADED BAKED POTATO RUSSET MASHED POTATOES
SAUTÉED MUSHROOMS