

TO START ♦ TO SHARE

ARTISAN CHEESE PLATTER

FOUR ASSORTED CHEESES, CRANBERRY APPLE CHUTNEY,
PECANS, GRAPES, HOMEMADE RAINCOAST NUT BREAD
AND SLICED RUSTIC LOAF 21

DIM SUM BASKET

SHRIMP, BEEF, CHICKEN, SHIITAKE MUSHROOMS,
BOK CHOY, SOY SAUCE 21.5

THIS & THAT COMBO

SPRING ROLLS, GARLIC SHRIMP, CRAB CAKES, PONZU
CHICKEN SATAYS, SWEET CHILI SAUCE 20.5

TORTILLA CHIPS & DIPS

GUACAMOLE, HOMEMADE SALSA, ROAST PEPPER AND
WHITE BEAN HUMMUS. SERVED WITH CRISP TORTILLA
CHIPS AND HOT SAUCE 11.5

CLASSIC CALAMARI

BANANA PEPPERS, LEMON MUSTARD AÏOLI 16.5

BLUE CRAB & SHRIMP CAKES

LEMON MUSTARD AÏOLI, CITRUS DILL CREAM 17

SESAME TUNA

GUACAMOLE, TOMATILLO SALSA, PICKLED GINGER,
WATERMELON, TORTILLA CHIPS, WASABI CREAM,
PONZU SAUCE 16.5

LOBSTER QUESADILLA SNACK

LOBSTER, HERB & GARLIC BOURSIN CHEESE, PICO DE
GALLO, SOUR CREAM & GUACAMOLE (4PC) 18.5

♦ MILLER OYSTER NIGHTS ♦

FRESHLY SHUCKED EAST COAST OYSTERS

½ DOZ 19.5 - DOZ 34 ✦

AVAILABLE THURSDAY & FRIDAY 6-9PM

WHILE QUANTITIES LAST

✦ GLUTEN FREE

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

FIND US ON:    

WI-FI PASSWORD: millertavern3885

SOUPS ♦ SALADS ♦ BREADS

CHEF'S SEASONAL SOUP 5 / 9.5

SEAFOOD CORN CHOWDER 6 / 10.5

BAKED ONION SOUP

TOPPED WITH SWISS CHEESE AND CROUTONS 9.5

ARTISAN BREAD

MAPLE BUTTER 4

HEIRLOOM TOMATO BRUSCHETTA

*AVOCADO FOCACCIA TOAST, GARLIC, CHERRY TOMATOES,
BASIL PESTO, BALSAMIC DRIZZLE, PARMESAN CHEESE,
EXTRA VIRGIN OLIVE OIL* 12.5

MILLER CAESAR

ROMAINE, CROUTONS, BACON 9.5

ANCHOVIES UPON REQUEST

CHEF'S GREEN SALAD

*COOKSTOWN MESCLUN GREENS, CHERRY TOMATOES,
PICKLED RED ONIONS, STRAWBERRIES, APPLE CHIPS,
MAPLE BALSAMIC VINAIGRETTE* 9.5 ✦

ADD A GRILLED BREAST OF CHICKEN TO ANY SALAD 9.5

ENTRÉE SALADS

LOBSTER COBB SALAD

*CHILLED ½ LOBSTER TOSSED WITH A LEMON, HERB AND CAPER
VINAIGRETTE, CHOPPED LETTUCE, TOMATO, AVOCADO,
EGG, CHEDDAR CHEESE, BACON* 32 ✦

MILLER BUDDHA BOWL

*BABY KALE AND ARUGULA, ROAST BUTTERNUT SQUASH,
QUINOA, SUNDRIED CRANBERRIES, TURMERIC TOASTED
PUMPKIN SEEDS, FETA CHEESE, SPIRAL BEETS,
CRANBERRY VINAIGRETTE* 18.5 ✦

GRILLED CHICKEN COBB SALAD

*BACON, TOMATO, AVOCADO, EGG, CHEDDAR CHEESE,
CHOPPED LETTUCE, DIJON VINAIGRETTE* 21.5 ✦

SEAFOOD SALAD PLATTER

*BLUE CRAB & SHRIMP CAKE, SMOKED SALMON, SHRIMP,
AHI TUNA, COOKSTOWN GREENS, ORANGE VINAIGRETTE* 25.5

THAI STEAK SALAD

*SPICY THAI SAUCE, ARUGULA, PEPPERS, CUCUMBER,
BEANSPROUTS, MANGO, MINT, CORIANDER, TOASTED CASHEWS,
SESAME GINGER DRESSING* 21.5 ✦

GRILLED ATLANTIC SALMON SALAD

*YOUR CHOICE OF MILLER CAESAR OR
CHEF'S GREEN SALAD ✦* 24.5

✦ GLUTEN FREE

for the
HOLIDAYS



to start with

BLITZEN'S COCKTAIL

CIROC APPLE, GOLDSCHLAGER, CRANBERRY,
WITH A SQUEEZE OF LIME 9

entrée special

ROAST TURKEY DINNER

CRANBERRY ORANGE SAUCE, HERB MASHED POTATOES,
SEASONAL VEGETABLES, SAGE, FRUIT & BRIOCHE
STUFFING, PAN GRAVY 31

dessert special

EGG NOGG CHEESECAKE WITH RUM ANGLAISE 9.5

to finish with

BUDDY'S HOT TODDY

GRAND MARNIER, GALLIANO, COFFEE,
TOPPED WITH WHIPPED CREAM & A CHERRY 8

STEAK FRITES

ALL STEAKS SERVED WITH CHOICE OF ONE SIDE

- FRIES ■ SWEET POTATO FRIES ■
- CAESAR SALAD ■ CHEF'S GREEN SALAD ■

FILET & LOBSTER

FILET MIGNON, TOPPED WITH A BUTTERED
NOVA SCOTIA LOBSTER TAIL
ONE SIZE 8OZ 49

**PETITE TENDER STEAK IS HAND CARVED ~ LEAN, JUICY
AND TENDER BEEF CUT ~ BEST SERVED MED-RARE ~**

THE MILLER ORIGINAL

PETITE TENDER STEAK, TOPPED WITH
GREEN PEPPERCORN SAUCE
LUNCH 8OZ 23.5 | DINNER 12OZ 31.5

STEAK & SHRIMP

PETITE TENDER STEAK, TOPPED WITH A
PANKO CRAB STUFFED JUMBO SHRIMP
AND A HERB & GARLIC BUTTER
LUNCH 8OZ 34 | DINNER 12OZ 39.5

STEAK OSCAR

PETITE TENDER STEAK, TOPPED WITH CRABMEAT,
ASPARGUS & BÉARNAISE SAUCE
LUNCH 8OZ 34.5 | DINNER 12OZ 40

STEAK & LOBSTER

PETITE TENDER STEAK, TOPPED WITH A BUTTERED
NOVA SCOTIA LOBSTER TAIL
ONE SIZE 10OZ 39

**IN THE MOOD FOR MORE STEAK?
OUR STEAK LOVERS MENU IS
ALSO AVAILABLE**

FISH & SEAFOOD

TALE OF TWO SALMON

SEARED SALMON FILET, BELUGA LENTIL RICE,
VEGETARIAN CHORIZO, FRENCH GREEN BEANS, TOASTED
ALMONDS, CAPER & SUNDRIED CRANBERRY SALSA
FARMED ATLANTIC SALMON 32.5 OR WILD PACIFIC SALMON 33.5

COD

PAN SEARED ICELANDIC COD, SHRIMP & GREEN THAI CURRY SAUCE,
BOK CHOY, ONION, PEPPERS, BASMATI RICE,
MANGO JULIENNE 35

TUNA POKE

STICKY RICE SUSHI ROLL, ORGANIC GREENS, MANGO,
ROAST PEPPERS, KING OYSTER MUSHROOMS,
SESAME SEAWEEED, LIME & SOY MARINADE 32

SEAFOOD ANGEL HAIR PASTA

NOVA SCOTIA LOBSTER, SHRIMP, BLUE CRAB,
SPINACH, ROAST HEIRLOOM TOMATOES, CHILI PEPPERS,
GARLIC OLIVE OIL 35.5

HALIBUT

ROASTED HALIBUT, CAULIFLOWER STEAK, SWEET POTATO MASH
AND A HERBED SESAME CREAM SAUCE MP ✦

SEAFOOD PAD THAI

SHRIMPS, SCALLOPS, SALMON, VEGETABLES, CORIANDER,
LIME, CASHEW NUTS 28.5 ✦

COMFORT FOOD

CHICKEN POT PIE

BRAISED CHICKEN IN A HERB CREAM SAUCE,
ROOT VEGETABLES, PUFF PASTRY,
CHOICE OF SALAD 23

JERK CHICKEN

SPICY RICE AND PEAS, SEASONAL VEGETABLES 25.5 ✦

YONGE STREET BURGER

FRESHLY GROUND BEEF, CARAMELIZED ONIONS, FRIES 18.5
ADD CHEESE 2.5 | ADD BACON 2.5

TURKEY CLUB SANDWICH

ROAST TURKEY, PEAMEAL BACON, TOMATO,
LETTUCE, DIJON MUSTARD, LEMON AÏOLI,
APPLE & HAZELNUT SLAW 21.5

SHAVED PRIME RIB SANDWICH

SWEET PEPPERS & ONIONS, SWISS CHEESE,
HORSERADISH AÏOLI, POTATO SCALLION BUN,
AU JUS. SERVED WITH FRIES 24.5

SIDES

MIXED GREEN SALAD 4.5 ✦ CAESAR SALAD 4.5
RUSSET POTATO FRIES 4.5 SWEET POTATO FRIES 4.5
LEMON MUSTARD AÏOLI 2.25 ✦

✦ GLUTEN FREE

STEAK LOVERS MENU

KANSAS CITY STEAK

THICK CUT STRIPLOIN STEAK, TRIMMED OF ALL THE OUTSIDE FAT

TOPPED WITH SAUTÉED MUSHROOMS 33.5 80z

SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

PEPPERCORN SIRLOIN

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

**CENTRE CUT SIRLOIN STEAK, TOPPED WITH
PEPPERCORN SAUCE 31 100z**

SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

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 45 140z

SINATRA STYLE NEW YORK STRIP

*SLICED INTO JUICY STRIPS, SMOTHERED WITH SAUTÉED
PEPPERS & ONIONS, JUST LIKE SINATRA AND THE
RAT PACK FAVOURED 49 140z*

NEW YORK STILTON

TOPPED WITH TRUFFLED BLUE CHEESE BUTTER 49 140z
SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

COOKING PREFERENCES

BLUE RARE | SEARED ON THE OUTSIDE, COMPLETELY RED AND COLD THROUGHOUT, VERY JUICY

RARE | SEARED ON THE OUTSIDE, 75% RED AND COOL THROUGHOUT THE CENTER, SOFT, JUICY

MED RARE | SEARED ON THE OUTSIDE, 50% RED AND COOL TO WARM IN THE CENTER, MED. JUICY, SOFT TEXTURE

MEDIUM | SEARED ON THE OUTSIDE, 25% PINK AND WARM IN THE CENTER, MEDIUM JUICY, FIRM TEXTURE

MED WELL | BROILED THROUGH WITH A SLIGHT HINT OF PINK, QUITE WARM IN THE CENTER, FIRM, SLIGHTLY DRY TEXTURE

WELL DONE | BROILED THROUGH UNTIL 100% BROWN, QUITE WARM IN THE CENTER, VERY FIRM, DRY TEXTURE

STEAKS CONTINUED. . .

FILET MIGNON

*AKA: TENDERLOIN, FILLET STEAK, EYE FILLET
THE MOST TENDER OF ALL BEEF CUTS. TENDERLOIN STEAKS ARE PRIZED
FOR THEIR DELICATE BUTTER LIKE TEXTURE*

CENTRE CUT FILET MIGNON 44 80z 49 100z

STILTON FILET MIGNON

TRUFFLED BLUE CHEESE BUTTER 47 80z

FILET MIGNON STEAK DIANE

FOREST MUSHROOMS & BRANDY DIJON CREAM 47 80z

CHIMICHURRI FILET MIGNON

LEMON, HERB AND CHILI SPICED PESTO 47 80z

SERVED WITH YOUR CHOICE OF ONE STEAK SIDE

RIB EYE 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 52 140z

PRIME RIB

AVAILABLE AFTER 5PM

HERB CRUSTED PRIME RIB ROAST BEEF

*WITH YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES
AND YORKSHIRE PUDDING 35.5 110z*

STEAK SIDES

CAESAR SALAD | MIXED GREEN SALAD

SEASONAL MIXED VEGETABLES | SAUTÉED MUSHROOMS | BUTTERED ASPARAGUS

YUKON GOLD MASHED POTATOES | LOADED BAKED POTATO

RUSSET POTATO FRIES | SWEET POTATO FRIES

STEAK SAUCES 3.5

*PEPPERCORN | BÉARNAISE | SAUCE DIANE | CHIMICHURRI
TRUFFLED BLUE CHEESE BUTTER | SMOKED ONION & BOURBON BBQ*

STEAK ADD-ONS

*NOVA SCOTIA LOBSTER TAIL 15.5 | BLUE CRAB & SHRIMP CAKE 9
GARLIC SHRIMP 10*