



BEGINNINGS

TRUFFLE FRIES - 12

*Crispy fries tossed with white truffle oil, sea salt & grated parmesan cheese, finished with fresh herbs.
Served with creamy blue cheese dipping sauce.*

MILLIE'S MEATLOAF SLIDERS - 17

Three grilled meatloaf sliders glazed with a sweet and tangy sauce, served on toasted pretzel buns.

CAJUN DEVILS - 19

Plath's bacon wrapped shrimp tossed in Cajun seasoning, served with béarnaise sauce.

WINGS WITH ZING - 18

*Traditional chicken wings tossed in your choice of chipotle lime BBQ or buffalo sauce.
Served with celery sticks and your choice of ranch or blue cheese dipping sauce.*

MILLIE'S TACOS - 20

*Your choice of lightly seasoned, pan seared Great Lakes whitefish or spicy shrimp,
topped with zesty mango salsa and house made crispy slaw on grilled corn tortillas.*

FRIED GREEN BEANS - 13

Fresh green beans coated in crispy onion batter, served with chipotle ranch dipping sauce.

SMOKED WHITEFISH DIP - 17

*A warm cheesy twist on the classic smoked whitefish dip.
Served with toasted garlic parmesan crostini and crispy pita chips*

WHIPPED GOAT CHEESE WITH PEPPER JAM - 16

*Goat cheese whipped with honey and fresh basil, topped with our house made red pepper jam.
Served with pita chips and fresh fruit.*

SOUPS

SOUP OF THE DAY - CUP 10 / BOWL 12

FRESH WHITEFISH CHOWDER - CUP 10 / BOWL 12

BAKED FRENCH ONION - 13

HOUSE SALADS

Add Grilled Chicken Breast - 8 Add Grilled Salmon - 12 Add Grilled Shrimp - 12

FRESH GARDEN GREENS - 12

*Crisp mix of Romaine hearts and iceberg lettuce, carrot, cucumber, radish and grape tomatoes. **

ISLAND SPINACH SALAD - 18

Organic spinach, tossed with golden raisins, grape tomatoes, blue cheese, shaved red onions, pepitas & poppyseed dressing

CLASSIC CAESAR - 16 as a side - 13

Crisp romaine tossed with shredded parmesan, crunchy croutons and Caesar dressing

URBAN BABY KALE BLEND - 18

*A vibrant mix of scarlet, green and black baby kale, baby red chard and wild arugula,
fresh blueberries, pineapple, strawberries and walnuts, tossed with Raspberry Vinaigrette*

STRAITS LIGHT SIDE WHITEFISH - 24

*Fresh locally caught whitefish fillet broiled with olive oil, lemon and white wine
Served with baby kale blend and sliced ripe tomatoes*

**Dressing Choices: Ranch, Blue Cheese, Thousand Island, Raspberry Vinaigrette,
Balsamic Vinaigrette, Chipotle Ranch, Poppyseed, Olive Oil & Vinegar*

**Ask your server about items cooked to order. Consuming undercooked meats increases your risk of foodborne illness*

Please note: Groups of 6 or more guests are subject to a 20% gratuity



ENTREES

***NEW YORK STRIP STEAK - 45**

*12oz hand cut prime beef seasoned and char grilled to order.
Served with creamy mashed potatoes and fresh seasonal vegetables.
add grilled shrimp - 12*

BABY BACK RIBS - FULL 32 / HALF 25

*Tender pork ribs, dry rubbed, slow cooked and glazed with bold and spicy barbecue sauce.
Served with creamy mashed potatoes & fresh seasonal vegetables.*

UNPLANKED WHITEFISH - 29

*Fresh Great Lakes whitefish fillet broiled with lemon, butter and white wine.
Served with duchess potatoes, parmesan tomato crown and fresh seasonal vegetables.*

MAPLE GLAZED SALMON - 31

*Fresh Atlantic salmon fillet char grilled, finished with a Michigan maple glaze.
Served with basmati rice pilaf & fresh seasonal vegetables.*

PAN FRIED MICHIGAN PERCH - 31

*Delicately Sautéed perch fillets lightly dusted and finished in a buttery sauce with capers, lemon and white wine.
Served with a basmati rice pilaf & fresh seasonal vegetables.*

NEPTUNE'S PASTA - 38

*Shrimp, scallops and crab sautéed in olive oil and garlic, finished with white wine and cream.
Tossed with linguini and parmesan cheese. Served with fresh seasonal vegetables and garlic crostini.*

ROSEMARY LEMON GRILLED CHICKEN - 31

*Airline chicken, char grilled with olive oil, white wine, garlic, lemon and rosemary, topped with compound herb butter.
Served with basmati rice pilaf & fresh seasonal vegetables.*

NORTHERN MICHIGAN FAVORITES

FRESH FRIED WHITEFISH BASKET - 26

Crispy beer battered Great Lakes whitefish, fried to golden perfection. Served with fries and coleslaw.

YOOPER BEEF PASTIE - 19

*Hearty Upper Peninsula favorite, flaky pastry filled with a savory blend of ground beef and pork,
potatoes, rutabaga and carrots. Served with brown gravy and coleslaw.*

MILLIE'S HOMEMADE MEATLOAF - 23

Two thick slices of grilled homemade meatloaf with creamy mashed potatoes, rich brown gravy and coleslaw.

*** LOW CARB PLATTER - 17**

*Grilled chicken breast or prime ground beef char grilled to order, topped with sautéed mushrooms,
choice of Swiss, Cheddar or American cheese. Served with cottage cheese and fresh sliced tomatoes.*

CHICKEN PASTA ALFREDO - 26

Grilled chicken breast served over a bed of linguini topped with a rich garlic parmesan cream sauce.

PUB FARE

Served on a grilled brioche roll with lettuce, tomato, kettle chips and a pickle - substitute fries - 4

***MILLIE'S CLASSIC BURGER - 19**

Prime ground beef char grilled to order, choice of Swiss, Cheddar or American cheese.

***THE ULTIMATE OLIVE BURGER - 21**

Prime ground beef char grilled to order, topped w/ bacon & Millie's olive sauce, choice of Swiss, Cheddar or American cheese.

SMASH BURGER - 19

Two smashed prime ground beef patties, American cheese, special sauce and grilled onions.

BIG CITY CHICKEN - 17

Crispy golden fried chicken breast, topped with house made honey mustard, crisp cabbage and tangy pickles.

SWEET POTATO VEGGIE BURGER - 17

*A flavorful plant-based patty crafted from a blend of red & white quinoa, whole grain rice & cannelloni beans, mixed with fresh julienne
sweet potato and carrots, roasted fresh portobello mushrooms, roasted garlic and caramelized onions.*

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