



BEGINNINGS

TRUFFLE FRIES - 12

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

MILLIE'S MEATLOAF SLIDERS - 18

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 - 19

*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, tangy pickled onions and house made crispy slaw on grilled corn tortillas.

FRIED GREEN BEANS - 14

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

SMOKED WHITEFISH DIP - 18

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

WHIPPED GOAT CHEESE WITH PEPPER JAM - 17

*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 11 / BOWL 13

BAKED FRENCH ONION - 14

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, carrots, 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 - 25

*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*



ENTREES

*NEW YORK STRIP STEAK - 48

*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 33 / HALF 26

*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 - 32

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

PAN FRIED MICHIGAN PERCH - 33

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

NEPTUNE'S PASTA - 39

*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 - 32

*Tender Chicken Breast, 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 - 27

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 - 18

*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 - 27

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

PUB FARE

Served on a grilled artisan 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.

CHIPOTLE BLACK BEAN BURGER - 17

savory black bean burger with a touch of chipotle spice, topped with melted cheddar, fresh guacamole and tangy pickled onions.

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

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