

## BEVERAGES

**SODA** **\$2.50**  
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra  
Mist, Mountain Dew, Diet Mountain Dew

Sprecher Root Beer (tap) **\$3**  
Ginger Ale (can) **\$2.50**

## SIGNATURE COCKTAILS

**Milford Hills**  
**Old Fashioned** **\$6**  
Sweet, Sour, or Press. However you want it.  
It's the best Old Fashioned you'll ever have.

**Long Island Iced Tea** **\$8**  
Vodka, Rum, Gin, Tequila,  
Triple Sec & Sour and a splash of Pepsi

**Rocky River Water** **\$9**  
Brandy, Whiskey, Bourbon,  
Triple Sec & Sprecher Root Beer

**Milford Mule** **\$8**  
Tullamore Dew, Ginger Beer,  
Muddled Lime and Sugar

**Manhattan** **\$9**  
Bulleit Rye or Bourbon, Vermouth  
and Bitters with a Cherry Garnish

## ICE CREAM DRINKS

**Grasshopper** **\$10**  
Creme de Menthe, Creme de Cacao,  
and Vanilla Ice Cream

**Brandy Alexander** **\$10**  
Brandy, Creme de Cacao, and Vanilla  
Ice Cream

**Pink Squirrel** **\$10**  
Creme de Noyaux, Creme de Cacao,  
and Vanilla Ice Cream

## BEER ON TAP

Bud Light	Karben4 Fantasy Factory
Miller Lite	Leinenkugel's Seasonal
Capital Amber	WarPigs Foggy Geezer
Guinness	Three Floyds Gumball Head
Harp	Smithwicks
Stella Artois	

## DOMESTIC BOTTLED BEER

Bud Light	Miller Lite
Busch Light	Coors Light
Budweiser	Pabst Blue Ribbon
Michelob Ultra	Heineken
Miller High Life	Corona

## CRAFT BOTTLED BEER

Blue Moon  
Central Waters MudPuppy Porter  
Great Lakes Edmund Fitzgerald Porter  
LakeFront IPA  
LakeFront Riverwest Stein  
LakeFront New Grist  
New Glarus Spotted Cow  
Sam Adams Boston Lager  
Clausthaler (na)

ASK ABOUT OUR EXTENSIVE  
WINE MENU!

MILFORD HILLS TAKE  
& BAKE SPECIALTY  
MENU ITEMS

Pheasant Pot Pie	\$24
Pheasant Poppers	\$14
Pheasant Chili	\$14



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially if you have certain medical conditions. Pheasant may contain shot.  
Please note that a service charge of 20% will be added to parties of 8 or larger.

# FRIDAY NIGHT FISH FRY



APPETIZERS

## FAMOUS PHEASANT POPPERS \$13.99

Marinated Pheasant Wrapped with Jalapenos & Bacon. Served with Buttermilk Ranch.

Add Haystacks and Fries for \$4

## PHEASANT FINGERS \$12.99

Hand-Breaded Pheasant Breast. Served with Honey Mustard Dipping Sauce.

Add Haystacks and Fries for \$4

## WISCONSIN CHEESE CURDS \$10.49

Lightly Dusted Wisconsin Cheese Curds Served with Buttermilk Ranch.

## BACON WRAPPED SCALLOPS \$14.99

Six Bacon-Wrapped Atlantic Sea Scallops Grilled to Perfection.

SALADS & SOUPS

## CHICKEN CAESAR \$13.99

Grilled Chicken Breast served over Romaine and tossed with Caesar Dressing, Shaved Parmesan and Croutons.

Substitute Pheasant for Chicken for \$3

## PHEASANT CHILI

Topped with Shredded Cheddar Cheese, Onion and Sour Cream.

Cup \$5 Bowl \$8

Add Jalapeños for \$1

## NEW ENGLAND CLAM CHOWDER

Cup \$5 Bowl \$8

## SIDE SALAD \$5

Served with your choice of dressing.

# FISH FRY

## TRADITIONAL FISH FRY

Cod Fillets Lightly Seasoned and Breaded, and Fried to a Golden Brown. Served with Coleslaw and Tartar Sauce. Your Choice of French Fries, Potato Pancakes, House Chips, or Side Salad.

Two Piece - \$15.49 Three Piece \$19.99

## BAKED ICELANDIC COD

Baked Cod Fillet Served with Coleslaw. Your Choice of Homemade Potato Pancakes, French Fries, Chips, or Side Salad. \$19.99

## CRISPY LAKE PERCH

Yellow Lake Perch, Lightly Seasoned and Breaded, Fried Golden Brown. Served with Coleslaw and Tartar Sauce. Your Choice of Homemade Potato Pancakes, French Fries, Chips, or Side Salad. \$24.49

ENTREES

## MILFORD HILLS SIGNATURE BURGER \$13.99

½ lb. Prime Steak Burger with Choice of: American, Cheddar, Swiss, Pepper-Jack, or Bleu Cheese served on a toasted Brioche Bun and your choice of French Fries, Potato Pancakes, House Chips, or Side Salad.

## FILET MIGNON \$28.99

5 oz. Filet with Wild Mushroom Demi, Grilled to Your Preference. Served with chefs choice vegetable, and your choice of French Fries, Potato Pancakes, House Chips or Side Salad.

## SHRIMP SCAMPI \$25.99

Jumbo Shrimp Sautéed in Olive Oil, Garlic & White Wine, Served Over Linguine with Tomatoes and Baby Spinach.