

# Milford Hills Friday Night Fish Fry

## Appetizers

**Pheasant Poppers \$15**  
Pheasant Wrapped with Jalapenos & Bacon served with Buttermilk Ranch

**Pheasant Fingers \$14**  
Hand Breaded Pheasant Breast served with Fries and Honey Mustard Dipping Sauce

**Tempura Calamari \$12**  
Tempura Calamari served with Parmesan, Marinara Sauce, and Fresh Lemons

## Salads & Soups

**Pheasant Caesar \$10**  
Grilled Pheasant Breast served over Romaine tossed with Caesar Dressing, Shaved Parmesan, and Croutons

**Pheasant Chili**  
Cup \$5 Bowl \$8  
Topped with Shredded Cheddar, Onion, and Sour Cream

**New England Clam Chowder**  
Cup \$5 Bowl \$8

## Fish Fry

### Milford Hills Signature Fish Fry \$16

Three Beer Battered Cod Fillets served with Potato Pancakes, Apple Sauce, French Fries, Broccoli, Coleslaw, Tartar Sauce, Lemon, and Fresh Baked Bread and Butter

**Cod**  
2 Piece~ \$11  
3 Piece~ \$14

**Traditional Fish Fry**  
Your Choice of: Cod or Walleye  
Battered or Broiled

**Walleye**  
2 Piece~ \$18  
3 Piece~ \$23

Served with Broccoli, Coleslaw, Lemon, and Tartar Sauce and Your Choice of Potato  
**Potato Choices:** Fries, Kettle Chips, Potato Pancakes or Baked Potato

### Crispy Buttermilk Bluegill \$17

½ LB. Breaded Bluegill Served with Broccoli, Coleslaw, Lemon, and Tartar Sauce and Your Choice of Potato

## Entrées

**"The Milford" Pub Burger \$12**

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 side

**Pheasant Club \$15**

Pheasant Breast, Smoked Turkey, Jones Cherry Smoked Bacon, Lettuce, Tomato, Jalapeños, and Caramelized Onions served on toasted Herbed Flatbread and your choice of side

**Airline Chicken Breast \$25**

Roasted Airline Chicken Breast with Rosemary Demi, Creamy Yukon Gold Mashed Potatoes and Grilled Broccolini

**Seared Salmon Fillet \$28**

Herb Crusted Salmon with Dill Beurre Blanc, Roasted Red Potatoes and Grilled Asparagus

**New York Strip \$30**

10oz. Manhattan Cut served with Wild Mushroom Demi, Roasted Red Potatoes and Brown Butter Carrots

\*Please note, service charge of 20% may be added to parties of 8 or larger & 12% service charge to tabs left unclosed.  
Government mandated advisory statement "consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

# Milford Hills Drinks & Desserts

## Drink Specials

Long Island Iced Tea	\$6
Bulleit Old Fashioned	\$8
Sweet, Sour, or Press. Anyway, it's the best Old Fashioned you'll ever have!	
Rosemary Lemon Collins	\$7
Choose Death's Door Gin or Vodka. Muddled with Rosemary Simple Syrup and a Fresh Lemon Wedge.	
Cherry Lime-Aid	\$6
Cherry Vodka, Sweet & Sour, and Fresh Lime Juice finished with Sierra Mist and Seltzer.	
Jameson & Ginger Beer	\$7
A True Irish Classic!	
Korbel Manhattan	\$7
Did you know that Wisconsinites are responsible for 90% of the world's brandy consumption?	
Grasshopper	\$10
Crème de Menthe, Crème de Cacao, and Sassy Cow Vanilla Ice Cream	
Brandy Alexander	\$10
Brandy, Crème de Cacao, and Sassy Cow Vanilla Ice Cream	
Pink Squirrel	\$10
Crème de Noyaux, Crème de Cacao, and Sassy Cow Vanilla Ice Cream	

## Desserts

Salted Caramel Cheesecake	\$9
A Traditionally Rich and Creamy Cheesecake with a Salted Pretzel Graham Cracker Crust, Drizzled with Salted Caramel Sauce	
Key Lime Pie	\$7
Made in House with Fresh Lime Zest and Whipped Cream.	
Dutch Apple Pie	\$8
Classic Apple Pie Served Warm with a Cinnamon Sugar Streusel	
<i>Make Anything A La Mode!</i>	+\$2
Giant Cookie Sundae	\$8
Large M&M Cookie Served with Sassy Cow Salted Caramel Ice Cream, Hershey's Chocolate Sauce, Caramel Sauce, Sprinkles, Whipped Cream, and a Cherry on Top	

## Tap Beers

Miller Lite	\$3.5
Bud Light	\$3.5
Harp	\$4.5
Guinness	\$6
Smithwicks	\$5.5
Stella	\$4.5
Tyranena Rocky's Revenge	\$4.5
Karben4 Fantasy Factory	\$5
New Glarus Spotted Cow	\$5
Deschutes Black Butte Porter	\$5
Sprecher Root Beer	\$2.5



# MILFORD HILLS