

FRIDAY NIGHT FISH FRY

APPETIZERS

FAMOUS PHEASANT POPPERS 16.49 Marinated pheasant wrapped with jalapeños and bacon. Served with buttermilk ranch. <i>Add haystacks and fries for an additional 4.00</i>	PHEASANT FINGERS 15.99 Hand-breaded pheasant breast. Served with honey mustard dipping sauce. <i>Add haystacks and fries for an additional 4.00</i>
WALLEYE FINGERS 15.99 Breaded and fried Walleye served with a side of tartar sauce.	WISCONSIN CHEESE CURDS 11.25 Lightly dusted Wisconsin cheese curds served with buttermilk ranch.
COCONUT SHRIMP 14.99 Home-made, lightly breaded coconut shrimp, deep fried to perfection, served with a sweet chili sauce.	BASKET OF FRENCH FRIES 5.25 Seasoned beer-battered french fries.
	BASKET OF ONION RINGS 6.75 Crunchy beer-battered onion rings.

FISH FRY

TWO PIECE COD 18.99 Your choice of two lightly seasoned cod filets baked or beer battered. Served with coleslaw and tartar sauce. Your choice of french fries, house chips, or side salad.
CRISPY BLUEGILL 22.99 ½ lb. of Buttermilk Breaded Bluegill served with coleslaw, tartar sauce, and lemon. Your choice of french fries, house chips, or side salad.
CRISPY LAKE PERCH 25.49 Yellow lake perch, lightly seasoned and breaded, fried golden brown. Served with coleslaw and tartar sauce. Your choice of french fries, house chips, or side salad.
BEER BATTERED WALLEYE 23.99 Two beer battered filets served with coleslaw and tartar sauce. Your choice of french fries, house chips, or side salad.

Add a side of Sweet Potato Fries or Onion Rings for \$1.00 more

DESSERT

CHOCOLATE LAVA CAKE 5.99 Served with whipped cream.

ENTREES

MILFORD HILLS SIGNATURE BURGER* 17.49 ½ lb. prime angus steak burger with choice of: american, cheddar, swiss, pepperjack, or bleu cheese served on a toasted brioche bun. Your choice of french fries, house chips, or side salad.
LEMON PEPPER CHICKEN SANDWICH 14.99 Grilled chicken seasoned with lemon pepper topped with lettuce, tomato, and onion on a toasted brioche bun. Includes pepper jack cheese and your choice of french fries, house chips, or side salad.
CHICKEN TENDERS 11.99 Four lightly battered, deep-fried chicken tenderloins. Served with your choice of french fries, house chips, or side salad

SALADS

CHICKEN CAESAR 14.99 Grilled chicken breast served over romaine and tossed with caesar dressing, shaved parmesan, and croutons. <i>Substitute pheasant for an additional 5.49</i>
CHICKEN WALNUT 18.99 Fresh mixed greens, grilled chicken breast, green apples, walnuts, red onion, bleu cheese, and avacado tossed with house-made honey cilantro dressing and croutons. <i>Substitute pheasant for an additional 5.49</i>
HOUSE SALAD 4.99 Fresh spring mix, cherry tomatoes, cucumber, shaved carrots, and croutons. Served with your choice of dressing.

Dressings: 1000 Island, Balsamic, Bleu Cheese, French, Honey Mustard, Italian, Ranch, and Raspberry Vinaigrette

BEVERAGES

SODA	2.75
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Mountain Dew, Diet Mountain Dew	
Sprecher Root Beer (tap)	3.25
Ginger Ale (can)	2.75

SIGNATURE COCKTAILS

Old Fashioned	12
Whiskey or Brandy. Sweet, Sour, or Press. However you want it. It's the best Old Fashioned you'll ever have.	
Long Island Iced Tea	10
Vodka, Rum, Gin, Tequila, Triple Sec & Sour and a splash of Pepsi	
Rocky River Water	10
Brandy, Whiskey, Bourbon, Triple Sec & Sprecher Root beer	
Milford Mule	11
Tullamore Dew, Ginger Beer, Muddled Lime and Sugar	
Manhattan	12
Bulleit Rye or Bourbon, Vermouth, Bitters with a Cherry Garnish	

**Ask About Our
Extensive Wine Menu!**

MILFORD HILLS
TAKE & BAKE SPECIALTY
MENU ITEMS AVAILABLE IN
THE TRADING POST

Pheasant Pot Pie	\$28
Pheasant Poppers	\$16
Pheasant Chili	\$16
Pheasant Noodle Soup	\$16



BEER ON TAP

Coors Light	Smithwicks
Miller Lite	Karben4 Fantasy Factory
Capital Amber	WarPigs Foggy Geezer
Stella Artois	Next Door Brewing Darth Porter
Harp	Leinenkugel's Seasonal
Guinness	

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
Next Door Plumptuous Scotch Ale
Great Lakes Edmund Fitzgerald Porter
LakeFront IPA
LakeFront New Grist
New Glarus Spotted Cow
Sam Adams Boston Lager
Clausthaler (na)
Belching Beaver Peanut Butter Stout

*Government mandated advisory statement: "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.