

MILLER'S



White Wine

Jost L'Acadie Pinot Grigio	4oz \$5	7oz \$9	½ Litre \$17	1 Litre \$32
Gaspereau Riesling	4oz \$6	7oz \$11	Bottle \$39	
Benjamin Bridge Tidal Bay	4oz \$6	7oz \$11	Bottle \$39	
Luckett Phone Box Fizz	4oz \$7	7oz \$12	Bottle \$43	

Red Wine

Jost Cabernet Marechal Foch	4oz \$5	7oz \$9	½ Litre \$17	1 Litre \$32
Great Big Friggin' Red Blend	4oz \$5	7oz \$9	Bottle \$30	
Luckett Phone Box Red	4oz \$6	7oz \$11	Bottle \$39	
Blomidon Baco Noir	4oz \$6	7oz \$11	Bottle \$39	

Microbrews \$8.5

Tatamagouche Brewing Co.
Deception Bay
Big Spruce Kitchen Party

Premium Single Malts 1 oz

Glynnevan 10 yr Rye \$10
Glen Breton \$11
Fiddler's Choice \$10

House Liquors 1 oz \$6

Blue Lobster Vodka
Fisherman's Helper White Rum
Virga Vodka
Sea Fever Amber Rum
Fortress Rum
Willing To Learn Gin

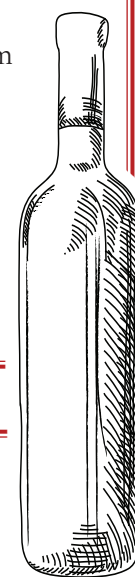
Local Draught

Rare Bird, Nine Locks, Garrison,
Big Spruce, Alexander Keith's
(Please ask your server
for our current selections)

Coolers and Ciders \$7

Blue Lobster Vodka Soda
Bulwark Cider

All proudly produced in Nova Scotia



INTERNATIONAL

White Wine

Yellow Tail Chardonnay (Australia)	4oz \$4	7oz \$7	Bottle \$27	
Kim Crawford Sauvignon Blanc (New Zealand)	4oz \$7	7oz \$12	Bottle \$41	
Bolla Pinot Grigio (Italy)	4oz \$5	7oz \$9	Bottle \$32	
Barefoot Moscato (USA)	4oz \$4	7oz \$7	Bottle \$23	
Grand Banker Sauvignon Blanc (Int'l)	4oz \$5	7oz \$8	½ Litre \$16	1 Litre \$30

Red Wine

Lindemans Bin 40 Merlot (Australia)	4oz \$5	7oz \$7	Bottle \$22	
Don David Malbec Reserve (Argentina)	4oz \$5	7oz \$9	Bottle \$32	
Masi Valpolicella (Italy)	4oz \$5	7oz \$9	Bottle \$32	
Kim Crawford Pinot Noir (New Zealand)	4oz \$7	7oz \$13	Bottle \$45	
Apothic Red Blend (USA)	4oz \$6	7oz \$11	Bottle \$37	
Grand Banker Shiraz Cabernet (Int'l)	4oz \$5	7oz \$8	½ Litre \$16	1 Litre \$30

Premium Liquors & Single Malts 1 oz

Crown Royal \$6
Jamesons \$6.5
Jack Daniels \$6.5
Jim Beam \$6.5
Appleton Estate Rum \$6.5
Glenfiddich \$8.5
Glenlivet 12 yr \$8.5
Bacardi White or Dark Rum \$6.5
Grey Goose \$6.5
Tanqueray \$6.5

Domestic Beer \$5.5

Alexander Keith's IPA, Keith's Light,
Budweiser, Bud Light, Coors Light,
Oland Export, Labatt Blue, Rickard's
Red, Michelob Ultra, Belgian Moon

Import Beer

Corona \$6.5
Heineken \$6.5
Guinness \$8.5

Coolers and Ciders \$6.5

Somersby, Strongbow, Smirnoff Ice,
Mike's Hard Lemonade, Twisted Iced Tea

Draught Beer

Please ask your server for our current
selection.

Cocktails \$7.5

Please ask your server for our cocktail
menu.

MILLER'S

SOUPS, CHOWDERS & SALADS

Atlantic Seafood Chowder

Haddock, scallops, shrimp, salmon, savory cream, roasted red pepper.
Cup \$9, Crock \$12

Chef's Soup

Prepared daily with the freshest ingredients. Please ask your server for today's creation.
Cup \$5.5, Crock \$8

Cranberry Avocado Salad GF/V

Arugula, avocado, radish, toasted almonds, dried cranberry, feta, white balsamic vinaigrette. \$12.5

APPETIZERS

Spinach and Artichoke Dip V

Spinach, artichoke, and three cheese blend, served hot with toasted pita points. \$15.5

Maritime Mussels GF

A full pound of local Blue Mussels steamed in your choice of white wine and garlic, curry, or bruschetta. \$10.5

Nova Scotia Lobster & Crab Dip

Cape Breton lobster, snow crab, cream cheese, spinach, and mixed cheese, served hot with pita points. \$16

Seafood Trio GF

One crab cake, three garlic sauteed shrimp and two bacon wrapped scallops served with a tangy seafood sauce. \$15

Spicy Thai Chicken Nachos

Crispy wontons, mixed cheese, green onion, carrot, grilled chicken, spicy Thai sauce. \$14.5

Maple Spinach Salad GF

Baby spinach, Mandarin oranges, red onion, egg, bacon, maple cream dressing. Half \$8.5, Full \$11.5

Greek Salad V

Mixed greens topped with cherry tomatoes, cucumber, red onion, feta, and Kalamata olives, drizzled with Greek feta dressing.
Half \$8.5, Full \$11.5

Traditional Caesar Salad

Crisp romaine, chopped bacon, and fresh Parmesan cheese tossed with a creamy garlic dressing.
Half \$8, Full \$11.5

ENHANCE YOUR SALAD

CHICKEN \$7

SCALLOPS (5) \$8

SHRIMP (5) \$8



Cape Breton Crab Cakes

Atlantic crab, avocado crema, mango salsa, spicy tomato glaze. \$14

Chicken Wings

Crisp breaded Roadhouse wings; Hot, medium, honey garlic, or spicy Thai. ½ lb. \$8.5, 1 lb. \$15

Miller's Loaded Nachos

Tomato, jalapeños, black olives, green onion, cheese, chicken or beef, tortilla chips, sour cream and salsa.
Small \$9, Large \$18

FLATBREAD PIZZAS

Caramelized Pear & Prosciutto

Pear, prosciutto, goat cheese, arugula, and balsamic vinaigrette. \$16

Pineapple Curry Chicken

Tandoori chicken, bell peppers, red onion, pineapple curry sauce, and mozzarella cheese. \$16

Margherita V

Brushed with pesto and topped with cherry roasted tomatoes and mozzarella cheese. \$16

The Works

Mushrooms, peppers, onion, pepperoni, cheddar, and mozzarella cheese. \$17

V Vegetarian GF Gluten Friendly

Please advise your server of any special requests or dietary restrictions.
All prices subject to 15% Harmonized Sales Tax.

MILLER'S

MAINS

Select Mains served with your choice of side.

Petit-de-Grat Salt Cod Cakes

Two homemade pan-fried cakes served with our tomato caper chow and baked beans. \$15

Cajun Blackened Steak **GF**

Served on a bed of mixed greens with candied pecans, fresh berries, and raspberry vinaigrette. \$19.5

Fish & Chips

Two pieces of Atlantic haddock, homemade beer batter, tartar sauce, and coleslaw. \$15.5

One piece Fish & Chips. \$12.5

Lobster Mac & Cheese

Lobster, rich cream sauce, pasta shells, green onion, topped with cheese and baked, served with garlic toast. \$17.5

BURGERS

6 oz. Angus beef charbroiled burgers served with your choice of side.

The Church Street Burger

Brie, tomato jam, greens, chive mayo. \$16.5

The Miller's Burger

Cheddar, bacon, lettuce, garlic aioli. \$15.5

The Islander Burger

Grilled pineapple, crisp bacon, smoky BBQ sauce, and banana peppers topped with creamy goat cheese coulis. \$18

Side Dishes: French fries, sweet potato fries, soup, salad, kettle chips, potato of the day.

Ginger Beef Stir Fry

Fresh vegetables, crispy beef strips, ginger garlic sauce, served over rice or rice noodles. \$18

Chicken & Veggie Alfredo

Grilled chicken, broccoli, mushrooms, roasted red peppers, spinach, and red onion, tossed in a garlic Parmesan cream sauce with penne noodles. \$18

Parmesan Panko Haddock

Breaded and baked to perfection, served with homemade cilantro tartar sauce. \$22.5

Nova Scotia Lobster Roll

Fresh Atlantic lobster blended with lemon chive mayo and lettuce, served on a toasted garlic baguette.

Seasonally Priced

Try a taste of Nova Scotia with

FRESH SEAFOOD

== A Maritime Tradition ==

HEALTHY CHOICE...HEALTHY LIFE!

Asian Toss **V**

Crisp vegetables, coconut curry sauce, basmati rice, served with grilled pita points. \$15.5

Moroccan Spiced Quinoa Salad **V**

Mixed greens with citrus dressing, topped with quinoa, apricots, cranberries and cilantro, served with grilled pita points. \$13.5

Veggie Burger **V**

With goat cheese, roasted red pepper, avocado, and chipotle mayo on a kaiser bun. \$14.5

Toasted Vegetarian **V**

Avocado crema, tomato, basil, and Brie on multigrain rye, choice of side. \$14.5

V Vegetarian **GF** Gluten Friendly

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SWEET SENSATIONS



...But just a taste

DESSERTS

Maple Pecan Bread Pudding

Served warm and drizzled with English cream and caramel sauce. Full \$7, Teaser \$4.5

Brownie Bite

Warm brownie with hot fudge sauce and whipped cream. \$3

Coconut Cream Pie

4" homemade coconut cream pie, topped with whipped cream and shaved coconut. \$7

Gluten-Free Chocolate Torte

A decadent gluten-free layered cake. \$8

Nova Scotia Wild Blueberry Grunt

Sweet blueberry compote with traditional biscuit topping and whipped cream. \$7

Carrot Cake

Homemade and topped with cream cheese icing and caramel sauce. Full \$7, Teaser \$ 4.5

Chocolate Brownie Sundae

Rich double chocolate brownie served with French vanilla ice cream and topped with warm chocolate sauce, whipped cream, and a cherry. Full \$7, Teaser \$4.5

Crème Brûlée

Ask your server for today's flavour. \$7

Cape Breton Combo

A teaser trio of a few of our favourites: Maple pecan bread pudding, carrot cake, and a chocolate brownie. \$9

Ask your server about special feature desserts
and Gluten Friendly options

TEA, COFFEE & BEVERAGES

Coffee \$2.5

Tea \$2.5

Herbal \$3

Milk \$3

Chocolate Milk \$3.5

Bottled Spring Water \$2.5

Apple, Orange, or Cranberry Juice \$3

Assorted Soft drinks \$2.5

Iced Tea \$3

SPECIALTY COFFEE

Each coffee includes 1.5 oz of liquor or liqueur. \$8

Irish Coffee • Mexican Coffee • Coffee Crisp • Monte Cristo
Scottish Coffee • Blueberry Tea • Smugglers Hot Chocolate
Spanish Coffee • Paradise Found • B52

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