Pioneer Mill of Tiffin

Every dinner category in one focused place. Selections and prices should be confirmed before production.

01 - BEGIN AT THE MILL

Appetizers

Artichoke Dip $15
Artichoke, cream cheese, Parmesan, and baguette.

Flatbread Margherita $13
Fresh mozzarella, tomato, basil, and balsamic.

Crab Cake $15
Maryland blue crab, fried spinach, and house remoulade.

Old-Fashioned Corn Fritters $7
The original recipe, served with maple syrup.

The Sampler $18
Mozzarella wedges, chicken planks, corn fritters, and Loaded JoJos.

Garlic Mussels $16
White wine, garlic, fresh basil, and garlic toast.

Chicken Planks $12
Battered and fried, with barbecue sauce.

Steamed Shrimp $16
Half-pound of jumbo shrimp, Old Bay, citrus sprinkle, and cocktail sauce.

Hand-Breaded Mozzarella Wedges $10
Panko-breaded, fried, and served with marinara.

1822 Loaded JoJos $10
Bacon, Colby Jack, and scallion.

02 - BOWLS AND GREENS

Soups & Salads

French Onion Soup - Bowl $8

Lobster Bisque - Bowl $16

Endless Salad Bar $16

Grilled Salmon Salad $24

Grilled Chicken Salad $16

Substitute Endless Salad Bar for Side $5

03 - CASUAL FAVORITES

Handhelds

Steak Burger $15
House-ground custom steak blend with choice of cheese and toppings.

Char-Grilled Chicken $15
Swiss, lettuce, tomato, and mayonnaise.

Blackened Mahi $22
Lettuce, tomato, and dill-caper tartar sauce.

Monsterella Burger $16
Mozzarella wedge, marinara, Parmesan, lettuce, tomato, and onion.

Blazing Saddle $16
Jalapeno, cheddar-Jack, bacon, and barbecue sauce.

Perch Sandwich $18
Lettuce, tomato, and dill-caper tartar sauce.

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04 - FROM THE KITCHEN

Pasta

Lobster Neptune $29
Shrimp, snow crab cluster, lobster sauce, linguine, spinach, and fresh basil.

Fettuccine Alfredo $16
Linguine tossed in Alfredo sauce. Add grilled chicken or sauteed shrimp for $5.

Italian Garlic Chicken $19
Linguine, sun-dried tomato, cream, Parmesan, mushrooms, and fresh herbs.

Chicken Parmesan $20
Hand-breaded chicken, mozzarella, Parmesan, basil, marinara, and linguine.

Shrimp Portofino $22
Spinach, sun-dried tomato, cream, marinara, linguine, Parmesan, mushrooms, garlic, and basil.

Vegan Pasta Marinara $16
Linguine, vegetables, garbanzo beans, basil, and mushrooms.

Chicken Palomino $19
Linguine, mozzarella, Parmesan, cream, marinara, and basil.

06 - COMFORT AND TRADITION

Pork & Poultry

Baby Back Rib Dinner $26
House barbecue. Add chicken or shrimp for $5.

Grilled Chicken $19
Choice of barbecue, lemon pepper, Cajun, or house seasoning.

Chicken Cordon Bleu $22
Smoked ham, Swiss, sliced tomato, and Alfredo.

Carbonara Chicken $21
Sun-dried tomato, cream, bacon, Parmesan, mushrooms, and basil.

Thai Chicken $21
Seasonal vegetables, sweet Thai chili, rice, and cilantro.

Tomahawk Pork Chop $26
Fire-grilled with Mill gravy.

05 - FROM THE GRILL

Premium Steak

Angus Prime Rib of Beef 10 oz $29 / 14 oz $35 / Mill Cut $56
Slow-roasted with au jus and a choice of fresh or creamy horseradish sauce.

Fire-Roasted Prime Rib 10 oz $30 / 14 oz $36 / Mill Cut $57
Fire-grilled with traditional Montreal, garlic Romano, Bayou Cajun, Jim Beam glaze, or seven-pepper finish.

Center-Cut Filet Mignon $39
Six-ounce USDA Choice center cut, grilled to taste.

Signature-Cut Rib-Eye $35
Fourteen-ounce aged prime rib marinated in olive oil, garlic, and fresh herbs.

Steak au Poivre $25
Filet medallions with brandy cream, peppercorns, garlic, Parmesan, and mushrooms.

Steak Stir-Fry $24
Filet tips, onion, vegetables, rice, and green peppers. Add shrimp for $5.

John Deere Royale $24
Filet tips, mushrooms, onion, brioche, garlic mashed potatoes, and Mill gravy.

Liver & Onion Dinner $19
Beef liver, grilled onions, Mill gravy, and bacon.

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07 - FROM THE RIVER TABLE

From the Sea

Mahi $25
Choice of lobster sauce, garlic butter, teriyaki, maple-bourbon, or citrus glaze.

Swordfish $26
Choice of lobster sauce, garlic butter, teriyaki, maple-bourbon, or citrus glaze.

Crab-Stuffed Flounder $24
Choice of lobster sauce, garlic butter, teriyaki, maple-bourbon, or citrus glaze.

Salmon $26
Choice of lobster sauce, garlic butter, teriyaki, maple-bourbon, or citrus glaze.

Snow Crab Dinner - 1 lb+ $36

Maryland Crab Cake Dinner $24
Twin blue crab cakes, fried spinach, and remoulade.

Surf & Turf $46
Six-ounce filet with shrimp scampi, half-pound snow crab, or Maryland crab cake.

Jumbo Shrimp Dinner $24
Scampi-style with garlic, spinach, cherry tomatoes, basil, butter, and Chardonnay.

Yellow Lake Perch $22
Delicately breaded and fried, with dill-caper tartar sauce.

08 - AGES 12 AND UNDER - $7

For the Kids

Chicken Fingers
Flatbread Pizza
Grilled Chicken
Kids' Cheeseburger
Endless Salad Bar
Hot Ham & Cheese

09 - COMPLETE YOUR DINNER

Sides & Add-Ons

French Fries
Twice-Baked Potato +$3
Redskin Mashed Potatoes
Rice Pilaf
Baked Idaho Potato
Sweet Potato Fries +$3
Endless Salad Bar +$6
1822 Loaded JoJos +$4
Half-Pound Snow Crab +$17