



MILLER PLACE

LONG ISLAND RESTAURANT WEEK MENU

SUNDAY, NOVEMBER 2ND - SUNDAY, NOVEMBER 9TH | CD \$40.63 / CA\$39

1ST COURSE – PICK ONE

STREET CORN QUESO DIP (GF)

CHARRED CORN, CRUMBLLED ANDOUILLE SAUSAGE,
HOUSE-MADE PIMENTO CHEESE,
COTIJA CHEESE, CILANTRO, FRITO SCOOPS.

PIGS IN A BLANKET

HOUSE-MADE, ALL-NATURAL BEEF HOT DOG,
GOLDEN PUFF PASTRY, CREOLE MUSTARD.

CAPTAIN CRUNCH TENDERS

HOUSE-BREADED CAPTAIN CRUNCH CHICKEN TENDERLOINS,
HONEY MUSTARD & MAPLE AIOLI FOR DIPPING.

HONKY TONK “CAESAR” (GF)

ROMAINE & BABY KALE, GRILLED PACIFIC SHRIMP,
CRUMBLLED ANDOUILLE SAUSAGE, CHEDDAR CHEESE,
SMOKED PAPRIKA CROUTONS, CREAMY BLACK PEPPER CAESAR DRESSING.

ROMAINE “WEDGE” (VEG) (GL)

CRISP ROMAINE, SUGAR-CURED BACON, BLISTERED GRAPE TOMATOES,
RED ONION, HOUSE-MADE BLEU CHEESE DRESSING.

ON THE BONE WINGS (GF)

8 HOUSE-BRINED JUMBO BONE-IN CHICKEN WINGS.

CAULIFLOWER BITES (VEG)

LIGHT TEMPURA BATTER, FLASH-FRIED.

PICK ONE DIP:

HOUSE-MADE BLEU CHEESE, RANCH OR BAMA
STYLE WHITE SAUCE & CELERY.

PICK ONE SAUCE:

JACK DANIELS PEACH BBQ, NASHVILLE HOT,
BUFFALO, HOT HONEY,
TENNESSEE DRY RUB, CAJUN DRY RUB

2ND COURSE – PICK ONE

BANG BANG SHRIMP TACOS (GF)

GRILLED SHRIMP, 3 WHITE CORN TORTILLAS, HOUSE SLAW,
HOUSE GUACAMOLE, COMEBACK SAUCE, CREMA.

THE PRIME WRAP*

HOUSE ROASTED WARM PRIME RIB, HORSE RADISH AIOLI,
ROASTED ROMA TOMATOES, SHREDDED LETTUCE, RED ONION,
MELTED PROVOLONE, GARLIC-HERB BUTTER DIPPED FLOUR TORTILLA.

BUFFALO SOLDIER WRAP

HOUSE-BRINED CHICKEN THIGH TOSSED IN OUR BUFFALO SAUCE,
L&T, KOSHER DILL PICKLES, MELTED CHEDDAR-JACK,
BAMA SAUCE, FLOUR TORTILLA.

NASHVILLE HOT

CHICKEN SANDWICH

BUTTERMILK BRINED CRISPY CHICKEN THIGH, NASHVILLE HOT SAUCE, LTO,
VINEGAR SLAW, PICKLE CHIPS, HOUSE-MADE RANCH, TOASTED BRIOCHE.

SOUTHERN FRIED CHICKEN

BRINED CRISPY HALF CHICKEN, CORNBREAD WAFFLE, HOUSE SLAW,
JACK DANIEL'S WHISKEY MAPLE SYRUP.

JAMBALAYA PASTA

CAVATAPPI PASTA, ANDOUILLE SAUSAGE,
CARAMELIZED ONIONS & PEPPERS, PACIFIC SHRIMP,
CRAWFISH TAILS, GARLIC-CREOLE CREAM SAUCE.

STEAK FRITES* (+\$5)

CAB FLATIRON STEAK, TENNESSEE DRY RUB FRIES, BORDELAISE SAUCE.

DESSERT COURSE – PICK ONE

BAKED APPLE CROSTATA

HOUSE-MADE STREUSEL TOPPING,
SALTED CARAMEL GELATO, CARAMEL SAUCE,
POWDERED SUGAR.

GELATO VANILLA OR SALTED CARAMEL

COOKIEPALOOZA

PARTIALLY BAKED HOME-MADE
CHOCOLATE CHIP COOKIE,
VANILLA ICE CREAM, CHOCOLATE SYRUP,
WHIPPED CREAM, OREO COOKIE CRUMBLES.