



MILLER PLACE

LONG ISLAND RESTAURANT WEEK MENU

SUNDAY, NOVEMBER 1ST - SUNDAY, NOVEMBER 8TH | CD \$41.67 / CA \$40

STARTERS CHOOSE 1

BUTTERNUT SQUASH & SWEET POTATO BISQUE

SLOW-SIMMERED BLEND OF ROASTED BUTTERNUT SQUASH AND SWEET POTATO, WARM AUTUMN SPICES, CANDIED PECANS

HARVEST SALAD

ROMAINE, ARUGULA & BABY KALE BLEND, DICED TOMATO, CUCUMBER, BEETS & RED ONION, DRIED CRANBERRIES, ROASTED PARSNIPS, MAPLE-DIJON VINAIGRETTE

BUFFALO CAULIFLOWER BITES (V)

TEMPURA-BATTERED, FLASH FRIED, HINT OF TABASCO

PIGS IN A BLANKET

HOUSE-MADE, PUFF PASTRY WRAP, BEEF HOT DOGS, CREOLE MUSTARD

FRIED PICKLE CHIPS (GF) (V)

CRINKLE CUT BROOKLYN DILL PICKLE CHIPS, CORNMEAL DUSTED, BAMA STYLE WHITE SAUCE

HONKY TONKERS

5 BONELESS, HOUSE-BRINED JUMBO CHICKEN TENDERS, SEASONED FLOUR DREDGE, FLASH FRIED

CHOOSE A SAUCE:

DRY, JD PEACH BBQ, BUFFALO, NASHVILLE HOT, TENNESSEE DRY RUB

GLAZED BRUSSELS SPROUTS (V) (GF)

HONEY-SOY & TAMARIND GLAZE, FLASH FRIED, TENNESSEE DRY RUB, CILANTRO

LARGE PLATES CHOOSE 1

MAMA'S CHOPPED FRIED CHICKEN SALAD

BUTTERMILK-BRINED FRIED CHICKEN, APPLEWOOD SMOKED BACON, TOMATO, CUCUMBER, PICKLED RED ONION, BLEU CHEESE CRUMBLES, HOUSE-MADE CREOLE RANCH DRESSING
SUB GRILLED CHICKEN (GF)

CHICKEN POT PIE SKILLET

CHUNKS OF CHICKEN BREAST, DICED CARROTS, ONIONS, CELERY, POTATOES & PEAS, CREAMY GRAVY, GOLDEN PUFF PASTRY TOPPER

JAMBALAYA PASTA

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

FLAT IRON STEAK

CERTIFIED BLACK ANGUS CUT, SEARED TO YOUR LIKING, HERB-ROASTED RED BLISS POTATOES, SEASONAL VEGETABLES

WICHITA BABY BACK RIBS (GF)

HALF RACK, 48-HOUR DRY RUB, HOUSE-SMOKED CHIPOTLE BBQ SAUCE, DAISY'S FRIES, HOUSE-MADE SLAW

BLUE CRAB STUFFED SHRIMP

OVEN-ROASTED, 5 JUMBO SHRIMP, LUMP BLUE CRABMEAT STUFFING, LEMON-BUTTER CHIVE SAUCE, HERB-ROASTED RED BLISS POTATOES, SEASONAL VEGETABLES

DESSERT CHOOSE 1

STEWART'S ROOT BEER FLOAT

FRIED NY STYLE CHEESECAKE

WARM APPLE BLOSSOM CRUMBLE WITH VANILLA ICE CREAM

DINE-IN ONLY