

Appetizers

Homestyle Chili - \$7

Not too mild and not too spicy, just right! Chili topped with cheddar cheese and green onions.

Chips & Salsa - \$6

A basket of house fried seasoned tortilla corn chips accompanied by our house made salsa.

Chicken Quesadilla - \$13

A flour tortilla stuffed with green peppers, green onions, melted cheddar & mozzarella cheese and chicken. Served with lettuce, tomato, scallions, jalapenos, sour cream & salsa

Potato Skins - \$11

Eight quartered potato skins scooped from house made baked potatoes. Skins topped with mozzarella & cheddar cheese, bacon & scallions. Served with ranch dressing or sour cream.

Spicy Pickle Fries - \$9

Thin cut dill pickles lightly dusted in a cornmeal and spicy mustard batter. Served with BBQ Ranch Dressing.

Chili Cheese Fries - \$8

Seasoned French Fries topped with our house made chili & melted cheddar cheese.

Mozzarella Sticks - \$7

Six battered cheese sticks cooked to a golden brown. Served with Ranch.

Onion Rings – Basket -\$9

Generous serving of breaded Onion Rings.

French Fries – Basket -\$6

Basket of Golden French Fries.

Botana – \$13

House fried seasoned corn tortilla chips topped with melted cheddar & mozzarella cheese. Botana garnished with diced tomatoes, avocado, green peppers, black olives, jalapenos and scallions. Served with our popular house made salsa and sour cream.

One Pound of Chicken Wings - \$14

One pound of naked chicken wings prepared just like the recipe from The Anchor Bar in Buffalo, New York where it all started in 1964. Wings served with Bleu Cheese or Ranch Dressing and celery sticks. Wings are available in Buffalo, BBQ, Honey Sesame or Asian Sweet Chili Flavor.

Around the Greens

Maurice Salad - \$15

Shredded Iceberg lettuce topped with julienne Ham, turkey, Swiss and American cheeses, garnished with sweet gherkins, sliced green olives and egg slices. Salad served with our Maurice Dressing.

Chicken Caesar Salad - \$14

Fresh cut romaine topped with your choice of crispy chicken or grilled chicken. Salad is garnished with tomatoes, parmesan cheese and croutons. Served with our house made Caesar Dressing.

Kris's Salad - \$12

Fresh cut romaine topped with shredded cheddar & mozzarella cheeses, dried cherries, mandarin oranges & toasted almonds. Served with our house made honey celery seed dressing. *Add grilled chicken or crispy chicken \$5

Original Milford House Greek Salad - \$15

Mixed greens topped with feta, tomatoes, red onion, beets, cucumber, Kalamata olives, pepperoncini's & egg slices. Served with our Greek dressing.

Michigan Summer Salad - \$13

Spring mixed greens garnished with mandarin oranges, dried cherries, red onion, candied walnuts and crumbled bleu cheese. Served with our house made raspberry vinaigrette dressing. *Add grilled chicken or crispy chicken \$5

Middle of the Fairway

All served with homemade Pub Chips

Grilled Hot Dog - \$6

¼ lb. All beef Dearborn brand hotdog and a pickle on the side. Add Chili for - \$1

1/2# Hand Crafted Burger - \$13

Eight ounces of fresh ground sirloin, hand-crafted burger chargrilled to your preference, atop a grilled brioche bun. Burger garnished with shredded lettuce, sliced tomato, red onion and pickles. Add Bacon, American, Swiss or Cheddar cheese for \$1.00 each.

Beyond Burger - \$12

Plant based burger patty, grilled and served atop a brioche bun, garnished with lettuce, tomato, onion, pickle and mayo.



House Specialties

Classic French Dip - \$16

8oz of thinly sliced slow roasted beef topped with Swiss cheese on a house-made sub roll. Served with au jus & onion rings. Add sautéed onions & mushrooms for \$2

Chicago Style Italian Beef-Sausage Combo - \$16

4oz of thinly sliced slow roasted beef atop a 4oz Italian Sausage topped with Giardiniera peppers and Provolone cheese on a baked Parmesan herbed sub roll.

Served with au jus & seasoned French fries.

<u>Subs</u> All served with homemade Pub Chips

Original Italian Grinder - \$12

Ham, Capicola, pepperoni, mozzarella cheese, onion, pepper rings, black olives, lettuce, tomato and Italian Dressing.

BBQ Chicken Grinder - \$12

Sliced chicken, cheddar cheese, lettuce, tomato and BBQ Sauce.

Roast Chicken Club Grinder - \$12

Sliced chicken topped with ham, Swiss cheese, lettuce, tomato and mayo.

Steak & Mushroom - \$12

Sliced roast beef, mushrooms, mozzarella cheese & house steak sauce.

Philly Steak & Swiss Grinder - \$12

Sliced roast beef with onion, green pepper, Swiss cheese & horseradish sauce.

Avocado Chicken Chipotle Sub - \$12

Sliced chicken breast with melted cheddar cheese, bacon strips upon a house made sub bun, garnished with avocado slices, lettuce, tomato and chipotle sauce.

Double BLT Sub - \$12

Generous strips of bacon piled high on a toasted sub bun, topped with lettuce, tomato and mayonnaise.

Texas Turkey Sub - \$12

Sliced turkey topped with bacon, melted cheddar cheese, lettuce, tomato and BBQ Ranch Dressing, all atop a fresh sub bun.

Slim Jim - \$12

Grilled thinly sliced ham, melted Swiss cheese, lettuce, tomato, pickle and mayonnaise all atop a fresh sub bun.

Roll Ups and Wraps

All served with homemade Pub Chips

Crispy Chicken Roll Up - \$12

Crispy chicken, cheddar cheese, lettuce, tomato and mayonnaise rolled up in a 12" flour tortilla.

Pecan Chicken Salad Roll Up - \$10

House-made pecan chicken salad and lettuce rolled up in a 12" flour tortilla.

Buffalo Chicken Wrap - \$13

Chicken tenders, fried and tossed in buffalo wing sauce, chopped lettuce, tomatoes, shredded cheddar cheese and Ranch dressing, wrapped in a 12" flour tortilla.

Upgrade from our Pub Chips Chips and Salsa - \$1 Steak Fries - \$2 Onion Rings - \$4

Deluxe Coleslaw & Steak Fries - \$4

Entrées

Chicken Strips and Fries - \$16

House breaded chicken tenderloins cooked to a golden color and served with French Fries and your choice of BBQ Sauce, Ranch or Honey Mustard.

Spice it up and make it Buffalo Style Strips for \$1

Pub Style Fish & Chips Basket - \$18

Atlantic cod, hand dip in a light English style batter and fried to a light golden color. Served with seasoned French fries, tartar sauce lemon and a side of Coleslaw.

"Ask your server about menu items that are consumed raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."