

2023

Millie's Place, Menu, Date unknown

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Millie's Place

Luncheon Menu

Appetizers

Jumbo Shrimp Cocktail	8.50	Fried Zucchini	5.95
Melon in Season	4.50	Fried Mozzarella	5.95
Garlic Bread Parmigiana	5.95	Fried Calamari	8.95

Soup

Soup du jour - Bowl	3.95	French Onion Soup	4.50
Cup	2.95	baked with imported cheeses	

Pasta

Angelhair Pasta Primavera	10.95	Pasta Peppi	11.95
Angelhair Pasta with Shrimp and Peapods	11.95	Angelhair pasta tossed with chicken, julienne vegetables, mushrooms and chicken broth	
Fettucini Manuella	11.95	Capellini Flores	11.95
prepared with chicken, mushrooms, spinach, cream and a touch of fresh tomato sauce		Delicate pasta tossed with crabmeat, sweet red peppers, extra virgin olive oil and garlic	
Linguini with Mixed Shellfish	13.95	Pasta Lazo	11.95
shrimp, scallops, crabmeat and marinara sauce (spicy on request)		Linguini tossed with shrimp, fresh basil, filet of tomato, fine herbs and a bit of cream to blend	
Ziti Italiano	10.95		
prepared with filet of tomato, mozzarella cheese and baked with a mozzarella crust			

Cold Entrees

Pineapple Cornucopia	10.95	Spinach Salad	9.95
filled with fruits, berries, pineapple, walnuts and cottage cheese		fresh crisp spinach, bacon pieces, hard boiled egg and croutons	
Soho Plate	10.95	Greek Salad	10.95
melon, grapes, strawberries, banana, walnuts, pineapple, apple slices, and French Brie cheese		mixed greens, feta cheese, olives, tomatoes, marinated string beans, mushrooms, and artichokes. Anchovies on request	
Warm Cajun Breast of Chicken	10.95	Caesar Salad	9.95
on a bed of arugula, endive and radicchio tossed with herbal vinaigrette		romaine lettuce, croutons, parmesan cheese and our own special dressing made with anchovies	
Artichoke Flower	11.95	Gorgonzola Romaine Salad	10.95
with Hawaiian shrimp salad or crabmeat salad		fresh turkey, gorgonzola cheese, marinated carrots, onions, tomatoes, cucumbers, and croutons tossed with vinaigrette	
Avocado Printemps	11.95	Nicoise Salad	10.95
stuffed with crabmeat salad or shrimp salad		mixed greens, tuna, tomatoes, cucumbers, new potatoes, olives, marinated green beans and purple onions	
Mediterranean Chicken Salad	10.95	Chef Salad	10.95
prepared with grapes, pecans, peapods, raisins and pineapple. Served with melon slices and grapes		Roast beef, Jarlsberg swiss cheese, ham and white meat turkey with tomatoes, cucumbers, and mixed greens	
Cold Poached Chicken Breast	10.95	Shrimp Bowl	11.95
Peapods, sweet red peppers, fresh mushrooms, new potatoes and tarragon vinaigrette		a mound of baby shrimp topping a mixture of greens, tomato, cucumber and broccoli	
Jumbo Shrimp, Crabmeat Salad	12.95	Seafood Pasta Primavera Salad	11.95
melon and crudite		shrimp, scallops, crabmeat with fusilli and vegetables	
Jumbo Shrimp Plate	16.95	Seafood Salad Italiano	12.95
eight large shrimps and fruit		shrimp, scallops, calamari, crabmeat and mussels tossed with a light vinaigrette	
Nova Scotia Lox	10.95	Salad Sampler	10.95
served with a bagel, cream cheese, tomato, and onion		tuna salad Mediterranean chicken salad and egg salad with avocado	
Smoked Trout	10.95	Cold Poached Salmon	13.95
served with a bagel, tomato, onion and chive dill cream		served with melon slices, cold vegetables and dill cream	
Smoked Fish Sampler	10.95		
served with a bagel, tomato, onion and chive dill cream			
Cold Antipasto	10.95		
marinated vegetables, mushrooms, artichokes, olives, string beans, salami, pepperoni, smoked mozzarella, new potatoes and melon			
Chevre Salad	10.95		
endive, arugula, radicchio and tomato, tossed with herbal vinaigrette and garnished with walnut crusted goat cheese			

Private Room Available for Weekend Brunch Parties

Wine by the Glass
 Clos du Val
 Chateau Timberlay

Endive, radicchio, arugula, walnuts, mandarin
 orange sections, gorgonzola cheese and orange vinaigrette 12⁹⁵
 with grilled shrimp

Grilled Salmon with grilled asparagus
 and chinese mustard glaze. 13⁹⁵

Grilled Breast of Chicken with ^{sweet} mustard 12⁹⁵
 glaze and onions & peppers.
 Served with conchita rice and Greek Salad.

american cheese, swiss, feta, mozzarella,
 cream cheese, or cottage cheese
 broccoli, spinach, zucchini,
 mushrooms, tomato, or bacon

Matzoh Brei omelette
 Mediterranean open omelette
 with zucchini, mushrooms, tomato and mozzarella cheese
 Julienne vegetable open omelette

Pita Scrambilicious
 scrambled eggs, ham and cheese on pita bread with
 broiled tomato slices, (mushrooms may be substituted for ham)

Entrees

Chicken, Beef, Veal & Vegetable

all hot entrees served with salad and vegetable, rice or potato

1/2 Chicken broiled or grilled	10.95	Chicken Pavillion breast of chicken rolled with ham and cheese and baked with Francais sauce	10.95
Chicken Teriyaki with Broccoli 1/2 chicken or cutlet	10.95	Honey Walnut Chicken breast of chicken with a delicate oriental sauce, scallion threads and honeyed walnuts	10.95
Chicken Francais with Peapods	10.95	Stir-fry Chicken and Vegetables	10.95
Chicken Paillard grilled and served with a Honey Mustard sauce and steamed spinach	11.95	Vegetable Casserole au Gratin	10.95
Breast of Chicken Florentine prepared with Jarlsberg cheese and fresh spinach	10.95	Eggplant Crepes filled with ricotta cheese and baked	10.95
Chicken Pot Pie	10.95	Shell Steak Steaks may be broiled with Garlic Herb butter	18.95
Hot Antipasto stuffed shrimp, eggplant crepe, mozzarella sticks, stuffed mushrooms, and fried zucchini	11.95	Steak Teriyaki	18.95
Peasant Chicken baked with fresh carrots, string beans and potatoes	10.95	Chopped Sirloin Hamburger available with bacon, cheese or sauteed onions. Served on a bakery roll along with french fries, green salad or cole slaw	8.95
Breast of Chicken and Scallions with a light oriental sauce	10.95	Deep-fried sliced onion rings	2.95

Seafood

Your choice of any fish broiled plain or with dill butter

Swordfish — grilled broiled entercut	13.95	Sole Contina served with filet of tomato, garlic and extra virgin olive oil	12.95
Swordfish Cajun Style	13.95	Giant Shrimp sauteed with garlic, fine herbs and butter. Served with rice and julienne vegetables	14.95
Swordfish Japanese with a delicate Japanese sauce and scallions	13.95	Jumbo Shrimp stuffed with crabmeat	14.95
Salmon broiled with dill butter and grilled leeks	13.95	Scallops sauteed with white wine, fine herbs and a dusting of garlic bread crumbs	13.95
Salmon or Snapper poached with carrots, onions and celery with fresh dill	13.95	Seafood Italiano a combination of shellfish served on a bed of linguini with marinara sauce (spicy on request)	13.95
Filet of Sole Francais and Peapods	12.95		
Filet of Sole broiled or fried	12.95		

Wine List

White

Cadet Blanc	15.00
Chirier Chateau	15.00
Le Domaine Pouilly Fuisse	17.00
Bouchard Macon Village	15.00
Muscadet de Sevre et Maine	15.00

RED WINE

Mouton Cadet Bordeaux 1986	15.00
Chateau Timberly 1986	15.00
Chassagne Montrachet 1985	25.00
J. Rochioli Pinot Noir 1986	23.00

WHITE WINE

Pedroncelli Chardonnay 1987	16.00
Sonoma Cutrer Chardonnay 1986	20.00
Clos du Val Chardonnay 1987	20.00
Pouilly Fuisse 1986	30.00
Pouilly Fume 1986	27.00
Muscadet de Sevre 1986	15.00
Savigny Beaune 1985	32.00
Santa Margherita Pinot Grigio 1987	24.00
Fontana Candida Frascati 1987	15.00

BLUSH

Beringer White Zinfandel 1988	15.00
Sutter Home White Zinfandel 1987	15.00

CHAMPAGNE

Veuve Clicquot Ponsardin 1982	45.00
Dom Perignon 1982	90.00
Perrier Jouet Grand Brut	30.00
Korbel Brut	22.00
Moet Chandon	30.00

HOUSE WINES

Dry White	Burgundy	
Glass 3.75	1/2-litre 9.00	Litre 16.00