

**\$25.00** per person



## STARTERS

**New England Clam Chowder**  
our house-made classic, topped with native herbs

**Asian-Style Grilled Shrimp**  
marinated and grilled in a red pepper and chile sauce;  
served atop a bed of chilled Asian lo mein salad

**Winter Pear Salad**  
with Bartlett pears, Frisee, Endive, Great Hill Bleu cheese,  
spiced pecans, and a dijon-infused balsamic dressing

**Baked Blue Point Oysters**  
baked and filled with creamed spinach and Parmesan breadcrumbs

## ENTREES

**Blackened Chilean Sea Bass**  
atop a basmati rice pilaf with snow peas, baby bok choy,  
and asparagus and topped with a cilantro-infused butter

**Baked Stuffed Idaho Rainbow Trout**  
served with Yukon Gold whipped potatoes, market  
vegetables, and a light lemon beurre blanc sauce

**Line-Caught North Atlantic Char**  
with a crisp skin, garlic-roasted lentils, and butternut squash ravioli

**Barrimundi with Lemon, Garlic, & Chardonnay Sauce**  
topped with shrimp, artichoke hearts, sun-dried tomatoes,  
Portabella mushrooms, and Maine crabmeat; served with Yukon  
Gold whipped potatoes and a medley of market vegetables

**Pan-Seared Alaskan Halibut**  
served with a roasted tomato and clam broth, sauteed  
escarole and Swiss chard, white beans, and roasted garlic

**Simple Seafood Skillet**  
an assortment of our freshest Atlantic Ocean seafood and half  
of a Maine lobster seared with a lemon and herb glaze; served  
with a jalapeno-spiced coleslaw and a salted baked potato

## DESSERTS

**Lemon Chiffon Cheesecake**  
with fresh whipped cream and fresh strawberries

**Kahlua-Infused Creme Brulee**  
caramelized natural sugar crust and chocolate-covered coffee beans

**Chocolate Caramel Opera Cake**  
with fresh caramel and dark chocolate garnishes

*Valid Only...*

*Thursday & Friday March 11 & 12, 2010*

*Thursday & Friday March 18 & 19, 2010*

*Thursday & Friday March 25 & 26, 2010*

*Thursday & Friday April 1 & 2, 2010*

*Not valid with any other discounts or promotions.*

*Includes choice of one starter, one entree, and one dessert.*



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THURSDAY & FRIDAY

**SEAFOOD  
TASTING MENU**



[www.themillontheriver.com](http://www.themillontheriver.com)

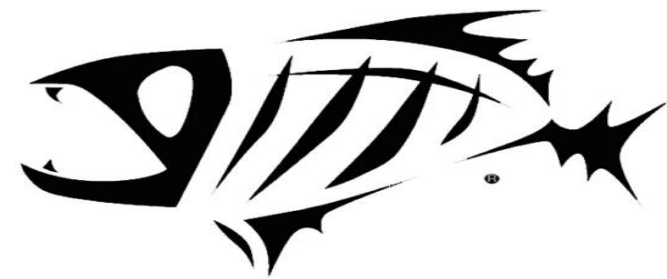
(860)289-7929

989 Ellington Road, South Windsor, CT 06074



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