

MILLBURN
STANDARD
EST. 2020

6/11/2026

Appetizers:

Bacon Corn Chowder – Bacon bits, crème fraiche, chives, rosemary focaccia – 11

Ahi Tuna – Bluefin tuna, crispy wonton chips, soy glaze, guacamole, siracha aioli, sesame seeds, cilantro, pickled red radish - 21

Lucky Charms Oysters – (P.E.I.), Canada – A bright, crisp, and smooth ocean brine finish with a gentle sweetness. Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Hawaiian Sandwich – Black Angus Filet Mignon, pineapple salsa, pepper jack cheese, garlic aioli, crispy onions, served on a baguette with French fries – 29

Chipotle Chicken Sandwich – Crispy boneless chicken thigh, elote, cilantro, chipotle aioli, pickles, brioche bun, served with French Fries - 25

Pan Seared Halibut – Risotto Verde, heirloom tomato, crispy onion, balsamic glaze, whipped goat cheese, charred asparagus - 42

Desserts:

Espresso Crème Brulee – Strawberry, whipped cream, mint – 12

Poached Pear* – Vanilla spiced poached pear, raspberry sorbet, mascarpone cream, almond brittle*, orange peel, marigolds – 14

*- *contains nuts*

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, France, 2025 *Picpoul* 16/gls 60/btl

Brilliant pale-yellow color with green highlights. Fine, elegant floral and fruity nose reminiscent of hawthorn and peach. Well balanced on the palate, the acidity and the roundness give this yin a good body, with a final note of citrus.

Wente Family Vineyards, Riva Ranch, Central Coast, CA 2023 *Pinot Noir* 16/gls 60/btl *organic*

This Riva Ranch Vineyard Pinot Noir opens with youthful aromas of ripe Rainier cherries, raspberries, smoked nuts, and toasted brioche with a delicate layer of sweet vanilla oak. Supple and round tannins combined with a vibrant acidity balance this wine through the finish.