MILLBURN STANDARD EST. 2020

11/4/2026

Appetizers:

Cream of Mushroom Soup –Crème fraiche, chives, rosemary focaccia – 11

Lucky Limes Oysters – **Prince Edward Island, CA** – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. Served with cocktail sauce, tarragon mignonette – 4/ea 40/doz

Beef & Shrimp Siu Mai – Steamed siu mai, chili garlic, trout roe, chorizo, crispy shallots, scallions, soy kalamansi dip – 17

Entrees:

Harvest Salad – Baby spinach, roasted butternut squash, honey crisp apple, pomegranate arils, dried cranberry, pumpkin seeds, fried goat cheese, focaccia croutons, cider vinaigrette – 22

Peppercorn Burger – 7 oz. wagyu burger, American cheese, caramelized onion, peppercorn sauce, shoestring potatoes, served with truffle fries – 27

Beef Stroganoff – 7 oz shaved prime rib, pappardelle, braised button mushroom, crème fraiche, parsley - 34

Desserts:

Grand Marnier Crème Brûlée – Whipped cream, mint, cranberry – 12

Sweet Potato Skillet – Oat crumbles, brown butter caramel, vanilla ice cream – 14

Featured Wines:

Kloof Street by Chris & Andrea Mullineux, Western Cape, South Africa 2025 *Chenin Blanc* 17/gls 64/btl
Pale straw in color, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish.

The Blend by Gabrielskloof, Western Cape, South Africa 2024 *Cabernet Sauvignon, Cabernet Franc* 17/gls 64/btl
A blend of Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot, this wines nose is plush and perfumed with black currant, red cherry, dried peach and anise. A medium-bodied palate with firm, fine tannins and hints of dark chocolate. Finishes with a fresh but lingering aftertaste.