

Children's Menu

GRILLED CHICKEN

Served with choice of starch and vegetable
7.99

PASTA

Served with homemade marinara or plain with butter and grated cheese
4.99

HOT DOG

A grilled hot dog served with fries or vegetable sticks
4.99

GRILLED CHEESE

Served with fries or vegetables sticks
4.99

Jr. BURGER

A quarter pound burger served with or without cheese, fries or vegetable sticks
5.99

CHICKEN DIPPERS

Fried chicken tenders served with dipping sauce and choice of fries or vegetable sticks
5.99

MACARONI AND CHEESE

Just like at home served with fries or veggie sticks!
4.99

Desserts

The BROWNIE SUNDAE

Our signature dessert! Big enough for two. Your choice of:
Vanilla Ice Cream 7.99 Moose Tracks Ice Cream 9.99

CHEESECAKE

Homemade cheesecake with Maine blueberry sauce
4.99

APPLE PIE

An all-American favorite, served warm with vanilla ice cream
4.99

ICE CREAM

A bowl of Maine's favorite French vanilla 2.99 or Moose Tracks 4.99

*Dine-In
or Take-Out
Open daily for
lunch & dinner and
late for cocktails.*

Welcome to the



**MILLBROOK
TAVERN & GRILLE**

*Downstairs at The Bethel Inn Resort
On the Common, Bethel, Maine 04217 207.824.2175*

Ask us about private dining, outdoor events and catering your next event!

Appetizers

NACHOS

Corn tortilla chips topped and baked with your choice of:

Our three cheese blend 7.99
Veggie & jalapenos 9.99
Loaded with chili and veggies 12.99

MOZZARELLA STICKS

Breaded mozzarella sticks deep-fried and served with a zesty Marinara sauce 6.99

TAVERN WINGS

Served with your choice of Spicy Buffalo, BBQ or Sweet Chili Sauce, veggie sticks and Blue Cheese dressing. 10 for 10.99, 15 for 14.99

CHICKEN TENDERS

Served with your choice of Spicy Buffalo, BBQ, Honey-Mustard or Sweet Chili dipping sauce on the side of 7.99

MAINE SHRIMP BROCHETTE

Sautéed Maine shrimp, diced Roma tomatoes and fresh basil pesto on a toasted baguette 11.99

SPRING ROLLS

A pair of traditional egg rolls stuffed with Asian vegetables, deep fried and served with a sweet and spicy dipping sauce 6.99

CRAB CAKE SLIDERS

Three New England style crab cakes served on mini Kaiser rolls with a spicy Aioli sauce 10.99

STEAMED MUSSELS

Maine mussels steamed in your choice of spicy Marinara or white wine, garlic and butter 9.99

NEW! TAVERN CHIPS & DIP

Made to order, great for sharing!
Lobster, Artichoke and Spinach Dip 11.99
Artichoke and Spinach Dip 8.99

Hummus 7.99

Guacamole Dip 7.99

Chili con Queso 7.99

BASKETS:

French Fries 3.99 Onion Rings 6.99

Sweet Potato Fries 4.99 Garlic Bread 2.99

A note to our overnight guests on the Modified American Plan

If your lodging package includes dinner you may select a soup, salad, dinner entrée or sandwich, and dessert. Basic gratuities have been included in your package price, however, beverages other than coffee, tea and soft drinks are additional and an 18% gratuity will be added.

Soups & Salads

Soups are served in a cup or crock:

Soup of the Day 3.99 / 5.99

Shrimp & Clam Chowder 4.99 / 6.99

South of the border Chili 4.99 / 6.99

SOUP, SALAD, 1/2 SANDWICH

Your choice of any two: Tavern salad, a cup of Soup, chowder, chili or half deli sandwich 8.99

CAESAR SALAD

Fresh Romaine hearts, Parmesan croutons, shaved Asiago and classic our Caesar dressing. 8.99

ICEBERG WEDGE

Crispy fresh iceberg lettuce with diced red onion, smoked bacon and crumbled Gorgonzola 7.99

LOBSTER CHOPPED SALAD

Romaine hearts, fresh chopped vegetables and croutons and fresh Maine lobster served with a tangy lemon vinaigrette dressing 13.99

GREEK SALAD

Roma tomatoes, Kalamata olives, feta, red onions cucumbers, bell peppers and croutons on a bed of Iceberg lettuce with our olive oil vinaigrette 10.99

TAVERN SALAD

Fresh garden vegetables on crisp baby greens 6.99

Add to any salad:

Sirloin Steak Tips 6.99 **Grilled Chicken** 4.99

Buffalo Chicken Tenders 4.99 **Hummus** 3.99

Maine Shrimp 4.99 **Lobster** 8.99

Burgers & Sandwiches

Served with chips and a deli pickle

Substitute a side of French fries, Sweet Potato fries or Onion rings

TAVERN BURGER

Eight ounces of fresh ground beef char-grilled to your liking served with or without cheese, lettuce, sliced tomato and red onion 8.99

BBQ-BACON-CHEDDAR BURGER

Our Tavern Burger topped with a zesty BBQ sauce, smoked bacon, a slice of Cheddar cheese, lettuce, sliced tomato and red onion 10.99

BLUES BURGER

Our Tavern Burger topped with smoked bacon, blue cheese, lettuce sliced tomato and red onion 10.99

TURKEY BURGER

Char-grilled turkey burger with grilled marinated Portabella mushrooms, Swiss cheese, lettuce, tomato and red onion served on a bulky roll 8.99

THE FRENCH DIP

Thinly sliced roast beef on a fresh toasted baguette served with au jus 9.99

MAINE LOBSTER ROLL

Cold water Maine lobster in a light dressing served on a grilled roll with lettuce and lemon "A must have" 14.99

MUSHROOM HAVARTI

Marinated Portabella cap, sliced plum tomatoes, wilted baby spinach and dill Havarti on toasted Ciabatta bread with a chipotle mayonnaise 9.99

For groups of six or more an 18% gratuity will automatically be added.

Entrees

Available after 5:00 pm

Unless otherwise stated, entrees include your choice of fries or starch of the day, vegetable of the day and homemade bread and butter.

BBQ CHICKEN

A ten ounce Statler chicken breast slow roasted with the skin on and drumette, basted in our zesty sauce 16.99

JAMAICAN FLATIRON STEAK

A flavorful nine ounce flatiron steak marinated with sweet and spicy Caribbean seasonings served to your desired temperature 20.99

TAVERN STEAK

A 12 ounce hand-cut top sirloin, char-grilled and plated with a red wine demi glace 19.99

BROILED SEAFOOD DINNER

Tender shrimp, scallops and haddock lightly dusted with herbed bread crumbs then broiled in lemon juice, butter and white wine \$20.99

SIRLOIN TIPS

Savory peppered sirloin tips char-grilled then sautéed with bourbon marinated mushrooms & onions 15.99

BABY BACK RIBS

Flavorful "fall-off-the-bone" tender ribs barbequed with our savory sauce
Half Rack 15.99 ~ Full Rack 20.99

FRIED SCALLOPS

Eight tender sea scallops lightly breaded then deep fried, served with tartar sauce and lemon 18.99

ATLANTIC SALMON

An 8 ounce fresh fillet dusted with red pepper Panko crumbs then pan seared and plated with a nutty-avocado-lemon cream sauce 19.99

BAKED HADDOCK

A 10 ounce fresh filet dusted with seasoned Panko crumbs and baked in white wine and butter 16.99

SHRIMP SCAMPI

Six large shrimp sautéed in garlic, butter & white wine served over a bed of linguine with a side of grilled garlic bread and vegetable of the day 21.99

FISH AND CHIPS

A 10 ounce North Atlantic haddock fillet hand-battered then golden fried, served with fries and vegetable of the day 14.99

For shared entrees there is a \$5 plate fee which includes additional sides.

We are happy to prepare your order to your desired temperature however, please note: consumption of either raw or undercooked food may increase the risk of illness.