

MILLPOND  
**STEAKHOUSE**  
*A table at the farm*

WELCOME TO YOUR TABLE AT THE FARM

You've arrived at a special place, a place with a rich history and a delicious future.

Millpond Steakhouse is the most unique in the area, maybe even in the country. All of our beef comes from our farm down the road. Each cut is chopped by our in-house butchers, masters of cutlery. And we dry-age our beef in-house to give you the tenderest most delicious steaks you've ever tasted. Enjoy it all at a venue that dates back to the 1830s, a venue where tools and buttons were once manufactured, where coconut ladles were invented and produced and a venue that was once the largest manufacturer of greeting card in the US. Enjoy, savor and indulge.

RAW BAR

served with horseradish cocktail sauce and mignonette

Naked Oysters*	½ DZ / 19   1 DZ / 36	Little Neck Clams*	½ DZ / 15   1 DZ / 28
Chilled 1 ¼ lb Lobster Cocktail*	32	Spicy Salmon Tartare*	18
Jumbo Shrimp Cocktail* (5)	23	crispy sushi rice, avocado, sriracha aioli, nori	
½ lb. Chilled Alaskan King Crab Legs*	32	Tuna Tartare*	21
Raw Bar Sampler	39	hass avocado, togarashi, radish, ginger-soy, toast	
1/2 lobster, 2 shrimp, 2 oysters, 2 clams, tuna tartare, salmon tartare		Dry Aged Steak Tartare*	21
The Pond* (serving 2-3 people)	65	shallots, capers, quail egg, mustard, toast	
4 oysters, 3 chilled shrimp, 4 little necks clams, 4 oz spicy salmon tartare, poached ½ lobster, Alaskan king crab legs, cognac mustard, mignonette		The Tower* (serving 4-5 people)	120
		8 oysters, 6 chilled shrimp, 1 lb chilled mussels, 8 little necks clams, 4 oz spicy salmon tartare, poached 1 ¼ lb lobster, ½ lb Alaskan king crab legs, cognac mustard, mignonette	

APPETIZERS

Split Pea Soup	16
spring peas, crispy prosciutto	
New England Clam Chowder	18
steamed little neck clams, chorizo	
Maple Wood Smoked Candied Bacon	19
double cut bacon, cracked black pepper, maple glaze	
Short Rib Dumplings	18
homemade BBQ, radish, peas	
Baked Clam Casino	19
bacon, seared lemon	
Mussels Fra Diavolo	18
shaved fennel, pernod, toasted garlic baguette	

SALADS

Baby Gem Caesar	17
parmigiano reggiano, lemon anchovy emulsion, herbs croutons	
Burrata Cheese Salad	18
blistered tomatoes, pea tendrils, toasted baguette	
Blue Iceberg	17
candied bacon, cherry tomatoes, pickled onions, blue cheese dressing, chives	
3B Ranch Field Salad	15
mixed greens, watermelon radish, heirloom tomatoes, shallots vinaigrette	

SEASONAL ENTREES

Scallops & Shrimp*	38	Brick Chicken	33
short rib risotto, sun-dried tomato, english peas, chili oil		broccoli, garlic mashed potatoes, lemon chicken jus	
Seared Salmon*	34	Short Rib Cavatelli	32
shiitake mushrooms, pea tendrils, green beans, cherry tomatoes, soy tomato jam		wild mushrooms, broccoli, english peas, horseradish cream sauce	
Grilled Swordfish	38	Mushroom Ravioli	28
scampi sauce, onion rings		spinach, asparagus, mozzarella cheese	
Cauliflower Steak	24		

**Vegan:** chickpea puree, english peas, shiitake mushrooms salad, citrus vinaigrette

**Vegetarian:** blue cheese fondue added

Executive Chef: Pedro Avila

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

21% Gratuity will be added to Parties of Eight or More. No Separate Checks



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— STEAKS & CHOPS —

8oz. Classic Filet Mignon*	49	14 oz. NY Strip Steak*	49
Filet Gorgonzola*	54	Double Cut Pork Chop*	34
Filet Diane*	54	spring onions, chorizo mashed potatoes, avocado salsa	
Lamb Chops*	46	Surf and Turf*	69
tomato couscous, roasted baby carrots, mint chimichurri		6oz baked lobster tail, 8oz filet mignon, spinach mashed potatoes, bearnaise	

— HIMALAYAN SALT DRY AGED STEAKS —

12 oz. 60-Day Dry Aged Strip*	68	20 oz. 40-Day Dry Aged Ribeye*	66
14 oz. 20-Day Dry-Aged Delmonico*	65	20 oz. 30-Day Dry-Aged T-Bone*	65
20 oz. 30-Day Dry-Aged Ribeye*	64	20 oz. 30-Day Dry-Aged Kansas City Bone-In Strip*	61

**SERVED FAMILY STYLE**

with a choice of any 2 sides and  
 bearnaise or home-made steak sauce

40oz. 30-Day Dry-Aged Porterhouse*	for 2	142
40oz. 30-Day Dry-Aged Tomahawk*	for 2	142
Land and Sea*	for 2	149
18 oz filet mignon, twin lobster tails		

**TOP HATS**

Garnish your steak with any of the following

Shrimp Scampi	15	Bearnaise Sauce	5
Lobster Tail	28	Homemade Steak Sauce	5
Alaskan King Crab	½ LB / 32	Diane Sauce	5
“Oscar” asparagus, shallots, jumbo lump crab, bearnaise sauce	21	Horseradish Cream	5

— SIDE DISHES —

\$10 each, 3 for \$27

Roasted Asparagus & Shallots

Garlicky Spinach

Roasted Mushrooms & Spring Onions

Garlic Whipped Potatoes, Basil Oil

Creamed Spinach & Artichokes, Parmesan Cheese

Chorizo Potatoes Croquets, Aji Amarillo Aioli

Truffle Asiago Fries

Baked Potato, Sour Cream

— DRYAGING MEAT —

YEARNING FOR BEEF SO SUCCULENT AND TENDER THAT IT IS ABOVE ALL OTHERS?

AT MILLPOND STEAKHOUSE, we dry-age beef from our cattle farm right down the road from 3B Ranch. The process is precise and deliberate and yields the tenderest, most-flavorful steaks you could ever imagine.

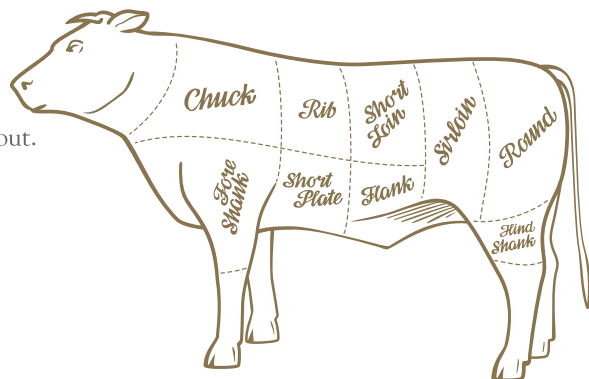
WE BEGIN BY hanging whole sides of beef (or primal cuts as they are referred to) in a special humidity-controlled room, lined with pink Himalayan Salt.

WE ALLOW the steak to naturally dry over time.

THE SALT is delicately absorbed by the meat causing it to dehydrate allowing its full flavor to come out.

ENZYMES work on the muscle tissues concentrating the meat and changing the texture and flavor.

AFTER THIRTY OR FORTY DAYS the result is the tenderest, most intensely-flavored steak you will ever have the privilege to consume.



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