



# MILLER'S PUB

CHICAGO

EST. 1935



10/23

## APPETIZERS

<b>CHICKEN WINGS</b> (12) BBQ or Buffalo with Ranch	\$22.00	<b>BBQ RIB PLATTER</b> (serves 2)	\$21.50
<b>SAUSAGE, PEPPERS &amp; ONIONS</b> with Garlic Bread	\$17.25	<b>WISCONSIN FRIED CHEESE CURDS</b> with Ranch	\$16.50
<b>SPANAKOPITA</b> Spinach and Feta Cheese Pie	\$9.50	<b>FRIED ONION RINGS</b> with BBQ Ranch	\$13.00
<b>FRIED CALAMARI</b> Chicago-Style with Giardiniara or Cocktail Sauce	\$22.75	<b>MEDITERRANEAN SPREAD</b> Hummus, Tzatziki, and Spicy Feta with Pita Chips	\$17.25
<b>SPINACH &amp; ARTICHOKE DIP</b> with Pita Chips	\$15.00	<b>SHRIMP COCKTAIL</b> (5) Horseradish Cocktail Sauce	\$19.00
<b>FETA CHEESE AND GREEK OLIVES</b>	\$11.25		

## SALADS

<b>OUR FAMOUS GREEK SALAD</b> Iceberg and Romaine, Feta Cheese, Kalamata Olives, Tomatoes, Pepperoncini, Red Onion, Cucumber, Oregano, Anchovy, Famous Greek-Vinaigrette Add Greek-Style Chicken Breast	\$18.50 +\$5.25	<b>BBQ CHICKEN COBB</b> Grilled BBQ Chicken, Bacon, Egg, Chives, Cheddar, Cherry Tomatoes, Avocado, BBQ Ranch	\$23.50
<b>PEAR GORGONZOLA SALAD</b> Butter Lettuce, Sliced Pears, Gorgonzola Cheese, Candied Walnuts, Bacon, Cherry Tomatoes, Honey Balsamic Add Grilled Chicken Breast Add Grilled Jumbo Shrimp Add Broiled Salmon	\$17.75 +\$5.25 +\$9.50 +\$10.50	<b>CAESAR SALAD</b> Romaine, Fried Capers, Prosciutto chips, Boiled Egg, Croutons Add Grilled Chicken Breast Add Grilled Jumbo Shrimp Add Broiled Salmon	\$17.25 +\$5.25 +\$9.50 +\$10.50

## ENTREES

★★★★		World Famous	BABY BACK RIBS		★★★★	
ONE SLAB	\$36.00	Combos	BBQ RIBS (HALF SLAB) AND FRIED SHRIMP (3)		\$38.25	
HALF SLAB	\$28.00		BBQ RIBS (HALF SLAB) AND CHICKEN (1/4)		\$33.75	

## STEAKS & CHOPS

<b>*PRIME NEW YORK CUT SIRLOIN</b> (12oz.) with Onion Strings	\$50.25
<b>*FILET MIGNON</b> (8oz.) with Sautéed Mushrooms	\$47.75
<b>LAMB CHOPS</b> (8oz.) (GREEK-STYLE)	\$44.25
<b>PORK CHOPS</b> (2 X 8oz.)	\$32.75
<b>*SURF AND TURF</b> 3 Jumbo Fried Shrimp, Filet Mignon (8oz.)	\$61.00

All Steaks, Chops, and Broiled Seafood can be prepared Greek-Style with Lemon, Olive Oil, and Oregano at no charge.  
Garlic Herb or Bleu Cheese Crust for \$3.75.  
Add 3 Jumbo Fried Shrimp to any entree for \$10.50.

## POULTRY

<b>GREEK-STYLE CHICKEN</b>	\$24.75
<b>BBQ CHICKEN</b>	\$23.50
<b>GOLDEN FRIED CHICKEN</b>	\$24.75
<b>CHICKEN PARMIGIANA</b> with Pasta Marinara	\$26.75

## SEAFOOD

<b>BROILED WHITEFISH, AMANDINE</b>	\$31.75
<b>BROILED SALMON</b>	\$30.25
<b>FRIED JUMBO SHRIMP</b> (6)	\$32.75
<b>BROILED CATFISH</b>	\$27.75

All Broiled Fish Can Be  
Prepared Cajun-Style Upon Request.

★★★★ **\*ROAST PRIME RIB OF BEEF** ★★★★★  
Prime-Grade Ribeye marinated overnight in fresh herbs, garlic, and vinegar. Hand cut to order.  
Served every day. Until it's all gone.

12oz. CUT, HORSERADISH SAUCE \$51.50

All Entrees above served with Salad or our Famous Cole Slaw and a Side.

## HOUSE SPECIALTIES

<b>SPANAKOPITA WITH RICE PILAF</b> Spinach and Feta wrapped in Filo Dough	\$16.00
<b>ROAST LEG OF LAMB</b> Au Jus, Rice Pilaf, Spinach Pie, Mint Jelly	\$23.75
<b>CHICKEN POT PIE</b>	\$17.25
<b>LIVER, BACON, AND ONIONS</b> Mashed Potatoes, Carrots	\$20.50
<b>FISH AND CHIPS</b> Tartar Sauce, French Fries, Cole Slaw	\$23.50

## SIDES

French Fries, Mashed Potatoes  
Rice Pilaf, Pasta Marinara, Spinach Pie  
Amaretto Carrots, Vegetable of the Day

## DRESSINGS

Greek-Vinaigrette, Ranch, French, Creamy Garlic,  
Thousand Island, Honey Mustard  
Bleu Cheese Dressing +\$2  
Substitute Small Greek Salad +\$5.25

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OPEN 7 DAYS A WEEK---KITCHEN - 11am-12am BAR - 11am-2am---

-----134 S Wabash Ave. Chicago, IL 60603-----www.millerspub.com-----DIAL 312-MILLERS-----

## BURGERS

<b>*GREEK BURGER</b> Ground Sirloin and Lamb with chopped Peppers, Onions and Parsley. Topped with Feta Cheese and sliced Black Olives. Served with Tzatziki sauce.	\$20.25
<b>*BLEU BURGER</b> Wisconsin Bleu Cheese and Applewood Smoked Bacon	\$19.75
<b>*BBQ BURGER</b> Applewood-Smoked Bacon, Cheddar Cheese, Onion Strings and our World-Famous BBQ Sauce	\$20.25
<b>*MUSHROOM TRUFFLE BURGER</b> Sautéed Mushrooms, Swiss Cheese, Truffle Mayonnaise	\$19.50
<b>*PATTY MELT</b> American Cheese and Caramelized Onions on grilled Rye Bread	\$18.75
<b>*4-ALARM BURGER</b> Pepper Jack Cheese, Fresh Jalapeños, Cajun seasonings, Sriracha Aioli	\$19.25

*All Burgers served with French Fries, Cole Slaw, and Pickle.*

## Build Your Own BURGER

\$15

\*8oz. Ground Sirloin on a Homestyle Bun or Gluten-Free Bun (+\$2)

Applewood-Smoked Bacon, Fried Egg, Avocado  
+3 each

American, Swiss, Cheddar, Pepper Jack, Mozzarella, Provolone, Mercks Cheddar Spread, Wisconsin Bleu Cheese, Feta Cheese  
+\$2 each

Grilled Onions, Onion Strings, Mushrooms, Jalapeños, Pickle Chips  
+\$1.50 each

## MAKE IT AN IMPOSSIBLE BURGER

Impossible Beef is made from plants for people who love meat. Savory, juicy, and mouthwatering Impossible Beef handles and cooks just like ground beef.

6OZ. PATTY    +\$6.25

## DELUXE SANDWICHES

<b>PRIME RIB FRENCH DIP</b> Shaved Prime Rib, Provolone Cheese, Au Jus	\$18.75	<b>DOUBLE-DECKER TURKEY CLUBHOUSE</b> Roasted Turkey, Bacon, Lettuce, Tomato	\$18.50
<b>LEG OF LAMB</b> Sliced and served on French Bread	\$21.75	<b>TUNA SALAD</b> Albacore Tuna, Lettuce Tomato	\$17.25
<b>CORNED BEEF OR PASTRAMI</b> on Marble Rye Bread	\$18.75	<b>B-L-A-T</b> Bacon, Arugula, Avocado, Tomato	\$17.25
<b>GRILLED REUBEN</b> Corned Beef, House-Smoked Pastrami, or Turkey with Swiss, Sauerkraut, 1000 Island on Marble Rye	\$20.75	<b>MEATBALL SANDWICH</b> with Sautéed Bell Peppers & Onions	\$17.75
<b>SPICY FRIED CHICKEN SANDWICH</b> Pepper Jack Cheese, Miller's Hot Sauce, Pickle Chips	\$17.75	<b>ITALIAN SAUSAGE SANDWICH</b> with Sautéed Bell Peppers & Onions	\$17.75
<b>BBQ PULLED PORK SANDWICH</b> Smoked In-House and served with Crispy Onions	\$17.25	<b>GRILLED HAM AND CHEESE</b>	\$16.75

*All Deluxe Sandwiches served with French Fries, Cole Slaw, and Pickle.*

## OPEN-FACED SANDWICHES

<b>*ROAST PRIME RIB OF BEEF (8oz.)</b> Au Jus, Mashed Potatoes, Horseradish Cream Sauce	\$29.50	<b>OVEN-ROASTED MEATLOAF</b> Brown Gravy, Mashed Potatoes	\$17.25
<b>ROAST TURKEY BREAST</b> Giblet Gravy, Mashed Potatoes, Cranberry Sauce	\$18.50	<b>BROILED PORK CHOP</b> French Fries, Apple Sauce	\$18.00

## THE HISTORY OF MILLER'S PUB

In 1950, three brothers of Greek descent, Pete, Nick and Jimmy Gallios, pooled all of their resources and purchased the flailing Miller's Pub from the Miller brothers, who had established the bar in 1935. After the purchase, the Gallios brothers did not have the \$500 it would have cost to change the sign on the pub, so the name Miller's remained. In 1953, after finishing his military service, younger brother Vannie worked his way into a stake in the pub.

The Gallios Brothers started out with one humble goal- support their growing families. So they rolled up their sleeves, went to work and never looked back. Little did they know that one day their little pub would become a beloved piece of Chicago history.

Over the years they imprinted not only their work ethic but their personalities on the pub. It became one of the most famous late-night spots Chicago had to offer, where on any night of the week an average couple out on-the-town might find Marilyn Monroe or Mayor Daley in the booth next to them. Chicago baseball legends Bill Veeck and Harry Caray were regular customers and became lifelong friends of the family. Jimmy Durante never came to town without stopping by for some figs & cream- he didn't drink. Bob Fosse's dancers spent many post-show evenings- that lasted into mornings- at the back of the bar.

Celebrities, however, were only a small part of Miller's. The brothers worked hard to create an atmosphere that was not only friendly and bustling, but one where anyone who had been there more than once found out there was a good chance they would be recognized not only at the front-door but by their server as well. The servers at Miller's became a loyal group- as much a part of the family as the brothers themselves.

Miller's Pub continued to flourish and by 1972 the brothers owned three restaurants on the Adams/Wabash block with Miller's as the focal point of the family business. In 1989, when the building they were renting was renovated to seat cars rather than people, Miller's Pub moved into one of their other restaurants, Vannie's, at 134 S. Wabash and continued their business without batting an eye.

At 134 S. Wabash, where it remains today, the Gallios' continue to make their B.B.Q. Canadian Baby Back Ribs succulent and tasty, and their customers happy. Every day thousands of customers come to the multi-level 270 seat restaurant and bar to enjoy the extensive menu, honest prices, and friendly service amidst cozy dark wood and stained glass. You can still find veteran servers, bartenders and cooks catering to the customer's every need, cheerfully and efficiently. A minor remodel in 2018 expanded the dining room and reconfigured the entry way and bar area but the hundreds of signed celebrity photos from icons such as Frank Sinatra and Dick the Bruiser and the antique oil paintings that Jimmy acquired throughout the years still adorn almost every free inch of wall space. Some of the faces have changed and sadly none of the brothers are still



alive but cousins Aris and Andy Gallios have taken the torch and work as tirelessly as their fathers to maintain the family legacy and carry on the Miller's tradition.

As a Wall Street Journal writer said in an article from December 5, 2003, "At the bar the atmosphere is a bit like an episode from Cheers. Everybody but me knew the bartender's name and that he was about to go on vacation.... Miller's is my idea of unself-conscious perfection." Thanks for coming and enjoy!

*-The Gallios Family*

