



Miller's @ Omaha

Sample Menu

Starters

FRIED DEVILED EGG

Golden fried and drizzled with tarragon oil

CAPRESE FLATBREAD

Crispy flatbread brushed with basil oil, garden fresh tomatoes and fresh mozzarella

FRENCH ONION STUFFED MUSHROOM

Burgundy braised mushrooms stuffed with caramelized Vidalia onions and topped with melted Gruyere cheese

Soup & Salads

LEMON CHICKEN AND RICE SOUP

Rich chicken broth simmered with seasonal vegetables, pulled chicken and brown rice

CLASSIC FRENCH ONION SOUP

Caramelized Vidalia onions simmered in a rich beef broth with house-made crouton and melted Gruyere cheese

BRIE & BERRIE

Pan-seared brie, baby greens, mixed berry compote, and local honey

GRILLED CAESAR

Romaine heart drizzled with olive oil, lightly grilled, drizzled with Caesar dressing, house-made crouton and Parmesan crisp

HOUSE SALAD

Baby greens, teardrop tomatoes, English cucumbers, carrot ribbons, red onion and house-made croutons

Sandwiches

ANGUS BURGER

Fresh Angus beef seasoned with our signature blend, grilled to order, served on a grilled brioche bun with butter lettuce, tomato, and sliced pickles

BLACK FOREST PANINI

Forest ham, brie, mixed berry jam, brioche bread

BRIOCHE CLUB

Hand sliced toasted brioche, house roasted turkey, forest ham, baby Swiss, Applewood-smoked bacon, butter lettuce, tomato and house-made mayonnaise

Steak

FILET MIGNON

5 ounce center cut steak, rosemary rubbed, grilled and topped with a roasted garlic butter

RIBEYE

10 ounce hand cut steak, rosemary rubbed, grilled and topped with a roasted garlic butter

PETITE TENDER

4 ounce center cut, rosemary rubbed, grilled and sliced, topped with caramelized Vidalia onion and mushrooms

House Specialties

ROTISSERIE CHICKEN

Marinated in our house brine, slow roasted and rubbed with a lemon-thyme butter

ROASTED PORK CHOP

Slow roasted center cut pork chop, pan-seared and topped with an apple-brandy chutney

STUFFED CHICKEN

5 ounce chicken breast stuffed with goat cheese, onions and mushrooms

PORK PICCATA

Tender pork cutlet lightly breaded and pan fried. Served with a lemon caper sauce

CEDAR PLANK ROASTED SALMON

5 ounce Wild salmon pan seared topped with a maple mustard orange glaze, then roasted on a cedar plank

BAKED PENNE

Penne pasta tossed with roasted chicken, Parmesan cream, roasted red pepper and Gruyere cheese. Baked until golden

Accompaniments

BAKED SWEET POTATO

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WHIPPED POTATO

BROWN RICE PILAF

HONEY GLAZED CARROTS

GRILLED ASPARAGUS

SAUTÉED BABY SPINACH

BRAISED BEETS

FRENCH FRIES

HOUSE-MADE POTATO CHIPS