



30th Anniversary Menu

Millie's Restaurant & Bakery is celebrating its 30th anniversary this year. We celebrate our anniversary by introducing our special 30th Anniversary Menu. We've included some of your favorites from the past combined with often-ordered timeless favorites from our current menu.

Join us in celebrating our 30th Anniversary.



Breakfast

Texas Charlie

Introduced in 1985, we bring back this unique omelette filled with great-tasting chili made with slow cooked beef, red beans, tomatoes, onions, a secret blend of spices and cheddar cheese. Topped with chili and cheddar cheese. **8.99**



Corned Beef Hash & Eggs >

With us from the beginning, this All-American favorite features beef and braised corn beef, potatoes and a blend of spices. Served with two eggs any style and choice of hash browns or Country potatoes and bread choice. **7.99**



< Ranch Hand

This all-time favorite comes with two of our jumbo Wagon Wheel buttermilk pancakes, two eggs any style, two crisp bacon strips and two juicy sausage links. **7.49**



Lunch/Dinner

Soundough Chili Bowl >

A Millie's classic. A sourdough bread bowl filled with chili made with slow cooked beef, red beans, tomatoes, onions and a secret blend of spices and sauces. Topped with Monterey Jack and cheddar cheeses. Diced red onions available upon request. Served with a house salad. **7.99**



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Lunch/Dinner

The Double Decker >

From our original 1982 menu, no one made this classic like Millie's. It's beyond a hamburger! A fantastic combination of two quarter pound patties, double-decked and double-cheesed with lettuce, tomato and Thousand Island dressing. Served with seasoned French Fries or cole slaw. **9.49**
Add one of our hand dipped malts for only \$1.99



< Chicken Pot Pie

A hearty classic! Puncture the flaky top crust to reveal a wonderful old-fashioned filling which includes a rich and creamy sauce loaded with chunks of tender chicken breast, potatoes and vegetables. Served with cornbread and house salad. **9.99**



Country Haystacker >

An original Millie's entrée from the early years and the essence of comfort food. Two breaded chicken breasts fried and placed on a freshly-baked split biscuit, then covered in sausage gravy. Served with mashed potatoes and creamed corn. **9.99**



< Millie's Signature Pot Roast

Since we opened our doors, we have been known for our pot roast. We make it ourselves and use a generous portion of slow-roasted beef mixed with carrots and celery and topped with beef gravy. Served with red-skinned potatoes and choice of house salad or soup of the day. **12.49**



Wanna be Chicken >

Our first low calorie entrée served in 1983. Grilled flatbread topped with a variety of fresh vegetables, grilled chicken, fat-free cheddar cheese and salsa. **8.99**



Millie's
RESTAURANT
BARN

30
YEARS

1982-2012