



# The Red Mill Supper Club



Nightly Specials

Senior Menu

Martini & Wine Menus

Gluten Free Menu

Garlic Free Menu

Family Friendly

Prime Rib served NIGHTLY!

Open nightly at 5:00,  
Friday at 4:00, closed on  
Monday. Open by appoint-  
ment during off hours.

**Contact us:**

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## March Features

The Red Mill is proud to offer Wednesday and Friday Fish/Seafood selections throughout Lent. On Wednesdays, join us for our \$11.95 Seafood Special plus \$1.00 off Old Fashions. The Seafood Special includes one Haddock filet, two Jumbo Shrimp and two Scallops with your choice of fries, baked potato, rice or hash browns.

On Friday nights we feature the area's best Fish Fry, Shrimp Fry or Walleye Fry served with our famous homemade Cole Slaw and choice of fries, baked potato or homemade potato salad. And don't forget about our Friday night "Fish on the Fly" drive thru when you want the best Fish Fry fast, and want to eat at home.

During March we will continue to feature (\$4.95)  
**Grand Sequoia Chocolate Mousse Cake**

## Louis Jadot Beaujolais-Villages '07

For a limited time, The Red Mill is offering Beaujolais-Villages for \$18.95/ bottle or \$5.00/glass. This brilliant garnet wine is bright and fresh, with ripe, supple crushed strawberry flavors underscored by zesty nuances of peppercorns, gentle tannins and a clean acidity, finishing on a succulent, refreshing note.



## Caramel Apple Cider

We found this recipe at the library and it has become a favorite on cold days...

- 1/4 cup Heavy Cream
- 1/4 cup Brown Sugar
- 3 cups Apple Cider
- 1/2 cup Water

First bring the cream & brown sugar to a boil in a medium sauce pan over medium heat. Stir in the cider & water and raise heat to medium high—heating just until the cider begins to steam. Divide among 4 mugs.  
Top with caramel whipped cream (see below).  
(In a small, chilled bowl, whip 1/2 cup Heavy Cream and 1 Tablespoon Brown Sugar until soft peaks form.)

**The Red Mill will be closed Easter Sunday.**