



MILL & GRILL RESTAURANT

2038 STATE HWY 86, LAMPE, MO

APPETIZERS

SPICY RISOTTO FRITTERS	15
Roasted jalapeño and cilantro arancini topped with house aioli and fresh parmesan	
FRIED MUSHROOMS	15
Fried seasonal mushrooms, tossed in house seasoning served with a roasted lemon, house aioli	
TROUT CAKES	17
Pan fried trout cake, sautéed spinach and garlic, finished with white wine au jus	
SPINACH DIP	15
Roasted artichoke and spinach dip, freshly shaved parmesan, served with flatbread	
TRIO SLIDERS	15
Bison slider, trout cake slider, and chicken slider	

SOUPS & SALADS

Add protein to any salad

Chicken | 8
Salmon | 12

DOGWOOD CANYON CHILI	Bowl 12 Cup 6
Dogwood raised bison, house spice blend, kidney beans, garnished with green onion salad and shredded white cheddar cheese	
ELK SAUSAGE, POTATO AND KALE SOUP	Bowl 12 Cup 6
Elk sausage, potato, kale, pecorino cheese	
ROASTED ASPARAGUS SALAD	Full 10 Side 7
Chilled roasted asparagus tossed in lemon juice, olive oil, feta cheese, fresh basil, and roasted garlic	
DOGWOOD SALAD	Full 10 Side 7
Red leaf lettuce, feta cheese, green onion, blackberry balsamic vinegar, garnished with spiced walnuts	
CAESAR SALAD	Full 10 Side 7
Romaine lettuce, house Caesar, freshly shaved parmesan, croutons	

SANDWICHES & BURGERS

All burgers and sandwiches come with your choice of:

House Made Chips
French Fries
Weekly Sautéed Vegetables
Sautéed Broccoli

BISON BURGER	19
Smokehouse bacon and caramelized onion burger, fire roasted poblano peppers, pepper-jack cheese, toasted bun	
CLASSIC SMASHED BURGER	18
Two smashed beef patties, American cheese, house pickles, caramelized onion, house aioli	
CANYON SMASHED BURGER	18
Two smashed beef patties, white cheddar cheese, butter lettuce, tomato, red onion, Thousand Island dressing, toasted bun	
BLACKENED MAHI	21
Blackened mahi, butter lettuce, tomato, fire roasted poblano salsa, spicy aioli, toasted bun	
BUTTERMILK FRIED CHICKEN	16
Buttermilk fried chicken, tomato, lettuce, spicy aioli, toasted bun	

ENTRÉES

SHORT RIB & GRITS	27
Glazed short rib, roasted brussels sprouts, smoked gouda cheese grits, finished with citrus breadcrumbs	
BRAISED BISON GUMBO	24
Braised bison gumbo, smoked andouille sausage, blackened shrimp, white rice	
SPAGHETTI AND MEATBALLS	21
Roasted tomato sauce, house-made meatballs, finished with freshly shaved parmesan	
ROASTED MUSHROOM RISOTTO	22
Ancho chile risotto, roasted mushrooms, cherry tomato reduction	

KIDS MENU

KIDS CHICKEN STRIPS	10
Chicken strips, fries or sauteed vegetables, BBQ sauce	
KIDS MAC N' CHEESE	11
Elbow macaroni, cheddar cheese sauce	
KIDS SMASHED BURGER AND FRIES	10
Single smashed patty, American cheese, house pickles	
KIDS SPAGHETTI	11
Roasted tomato sauce, freshly shaved parmesan	

DESSERTS

AMARETTO BREAD PUDDING	10
Amaretto bread pudding, cinnamon sugar, vanilla ice	
GOOEY BUTTER CAKE	9
Gooley butter cake, fresh strawberries, vanilla bean whipped cream, vanilla ice cream	
SALTED CARAMEL BROWNIE	9
Chocolate fudge brownie, vanilla ice cream, candied pecans, caramel sauce, chocolate sauce, vanilla bean whipped cream	

BEVERAGES

SOFT DRINKS, LEMONADES & TEAS	3.5
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Root Beer, Sprite, Lemonade, Unsweet Tea, Sweet Tea, Raspberry Sweet Tea	
HOT BEVERAGES	3.5 - 4
Coffee, Decaf Coffee, Hot Chocolate, Apple Cider, Hot Tea	
BEER 5.5 - 7	
A wide selection of custom brews and traditional beers. Ask your server about Dogwood Canyon specialty beers and for the seasonal selection.	
WINE 7 - 18 / 21 - 54	
A wide selection of private label white and red wines, as well as seasonal and traditional selections. Ask your server for a menu.	
COCKTAILS	12
A series of Dogwood Canyon select cocktails and spirits. Ask your server for a menu.	



ALEC BACKY EXECUTIVE CHEF

Thank you for dining at the Dogwood Canyon Mill & Grill Restaurant. This menu combines the rustic feel of Dogwood Canyon with Executive Chef Alec Backy's passion for cooking with the freshest of ingredients. His love for culinary arts started in his family's French restaurant in Festus, Missouri, where he was surrounded by chefs. We hope you enjoy your Ozarks inspired, scratch-cooked meal while taking in views of nature.



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COCKTAILS

RED BUD SELTZER	12
Raspberry vodka, triple sec, cranberry juice, lime juice & soda water	
EMERALD POOL PUNCH	12
Midori, Blue Curaçao, house-made sweet & sour	
STRAWBERRY BASIL GIN & TONIC	12
Builders Botanical Gin, strawberry syrup, basil, tonic	
LONGHORN LEMONADE	12
Stonebreaker Irish Whiskey, jalapeños, honey simple syrup, house-made sweet & sourlemon	

BEER

<i>Bottled / Can</i>		<i>Draft Beer</i>	
BUD LIGHT	5.5	DOGWOOD CANYON LAGER	7
MICHELOB ULTRA	6	WONDERS OF WILDLIFE IZZY LAGER	7
BOULEVARD SPACE CAMPER IPA	7		
BLUE MOON	6.5		
4 HANDS CAST IRON OATMEAL BROWN ALE	6.5		

FEATURED DRINK WONDERS OF WILDLIFE IZZY LAGER

To further generate awareness for endangered sea turtle populations, Wonders of Wildlife has partnered with local Springfield brewery, Mother's Brewing Company, to create a lager that benefits conservation efforts. Learn more at wondersofwildlife.org/turtles.

WHITE WINE

UNSHACKLED SAUVIGNON BLANC	10/30
UNSHACKLED CHARDONNARY	11/33
LA CREMA CHARDONNAY	12/36
RUFFINO PROSECCO	7/21

RED WINE

PRISONER CABERNET	17/51
MY FAVORITE NEIGHBOR CABERNET	16/48
BERAN NAPA VALLEY ZINFANDEL	13/39
JUSTIN RED SAVANT	18/54