



***The Speakeasy**, reached popularity after the Eighteenth Amendment took effect in January 1920, ushering in the Prohibition era. Though alcohol was officially illegal during Prohibition, bootleggers and distributors of illicit alcohol enjoyed a thriving business serving a public still eager to drink. At the height of their popularity (1924–1933), speakeasies were generally either bars or restaurants to which people gained admission by personal introduction or by presenting a card.*

Speakeasy Fare

Sandwiches served with Southern Potato Salad, House Fried Speakeasy Potato Chips, or Chef's Choice seasoned French Fries

The Roaster Grilled Chicken Wrap with Fire Roasted Peppers and Onions,
\$9.25

Tomatoes, Lettuce, and Pepper Jack Cheese.

The Tenderloin Filet Wrap seasoned and Grilled with Fire Roasted
\$11.95

Peppers and Onions, Tomatoes, Lettuce, and Pepper Jack Cheese.

The Mimslyn 8 oz. Angus Burger on a Kaiser Roll with Lettuce, Tomato,
Onion **\$8.95**

Add Cheddar, American or Swiss for no charge. Add bacon for an additional \$1.00

The Blind Pig Pulled Pork Sandwich with House Slaw on a Costanzo Roll
\$8.75

Reuben Sandwich Corned Beef, Sauerkraut, House Made Thousand Island,
\$7.95 Swiss Cheese on Grilled Rye

Fish and Chips Crispy Beer Battered Cod Chunks with Fries and Remoulade
\$13.50

Atlantic Salmon Burger House made Burger of Wild Atlantic Salmon and
Herbs, **\$9.95**

Fried Capers, Lettuce, Tomato, Onion, and Wasabi Mayonnaise on a Costanzo Roll

Speakeasy Shepherd's Pie Lamb Ragout and Roasted Mirepoix
\$14.95

Served over Whipped Potatoes

Entrées

Chef's suggestions are listed with each entrée. You may substitute items from our selection of sides listed below.

Duke Ellington BBQ Chicken Half Chicken Slow Smoked with
Whiskey BBQ Sauce, **\$15.75**

Fries & Cole Slaw

Duke Ellington Combo Platter Quarter Smoked Whiskey Chicken &
Quarter Rack of Ribs **\$16.95**

served with Cole Slaw and French Fries

Beef Tip Pasta Sautéed Sirloin w/ Mushrooms and Onions Tossed in a Sherry
Cream Sauce **\$13.95** over Linguine

Amelia Earhart Chicken Seared Airline Chicken Breast, Pan-fried Savory
Bread Dressing, **\$13.95** Green Beans and Boursin Cheese Sauce

Broiled Sirloin 8 oz Sirloin Topped with Mushrooms, Onions and Demi
Gloss, **\$16.95** Whipped Potatoes, Roasted Asparagus

Mountain Trout Pan Fried with Lemon Caper Butter & Asparagus
\$18.95

Grilled Ribeye Steak 12oz Ribeye served with Whipped Yukon Potatoes and Baked Asparagus **\$24.50**

Baby Back Ribs Smoked with Sweet Baby Rays BBQ Sauce and Full Rack **\$26.95**

served with Cole Slaw and Fries

Half

Rack \$17.50

Jager Schnitzel Pork Cutlet with Hunter Sauce, Whipped Potatoes and German Sauerkraut **\$13.95**

Sides: House Salad, Seasoned Fries, Chef's Vegetable, Whipped Potatoes, Coleslaw, Southern Potato Salad, &

The Speakeasy

Bar & Restaurant

The Speakeasy Bar and Restaurant was inspired by the early history of the Mimslyn Inn. This magnificent structure was first completed in the early 1930's. This was the era of Eleanor Roosevelt, Charlie Chaplin, Katherine Hepburn, and Howard Hughes. But this tavern was not only created to celebrate those characters but also to remember the Speakeasy Life of the Prohibition Era. Congratulations, you must have known the secret code as you have been granted entrance this evening. Sit back, relax and remember a forgotten time. Welcome to the Mimslyn Inn Speakeasy Bar and Restaurant. Cheers!

Starters

House Fried Speakeasy Potato Chips with Roasted Garlic and Onion Dip **\$5.50**

Quesadilla A four Cheese Blend served with sour cream and salsa **\$6.95**

Add Chicken or Shrimp for an additional \$5.00

Potato Skins Five crunchy Potato skins topped with Cheddar-Jack cheese, Bacon, and Green Onions **\$7.25**

Mimslyn Nachos House Fried Tortilla Chips topped with Ancho Beef Chili, Cheddar-Jack Cheese, Jalapenos, Salsa and Sour Cream. **\$8.95**

Wing Dings Five Wings Deep Fried topped with Buffalo Sauce, with Celery and Ranch **\$7.25**

Pork BBQ Spring Rolls Served with Slaw and our Housemade Rooster Dipping Sauce **\$8.50**

Breaded Mozzarella Served with a House made Marinara **\$7.25**

Crab & Artichoke Dip Bake and served with Housemade Flatbread **\$8.95**

Oyster Rockefeller Fresh Oysters, Spinach, Turner Ham, Gruyere Cheese and Anise **\$9.95**

Soups & Salads

Caesar Salad with Fresh Shaved Parmesan (Add Chicken or Shrimp for \$5 more) **\$5.50**

“The Charlie Chaplin” Salad Cucumber, Tomato, Winter Radish, with White Balsamic **\$4.95**

Classic French Onion Soup with Gruyere Gratin **\$6.95**

Chef’s Soup Preparation of the Day
\$***



“We are proud to support Page County Grown family farms and purchase those goods as menu items (subject to seasonality). Inquire with a server to find out what is Page County Grown today!”

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% Gratuity Will be Added to Parties of 6 or More