

# SUTTER'S MILL

## Appetizers

### Sutter's Mill Garlic Toast

Goes great as an appetizer or with your soup or salad 5

**Crab Stuffed Mushrooms**  
topped with parmesan cheese 9

**Melted Cheese Toast**  
full order (6 pc) 7 \* small order (2 pc) 4

**Bacon Wrapped Shrimp**  
full order (6 pc) served  
with our zesty cocktail sauce 12

**Shrimp Cocktail Supreme**  
three jumbo shrimp cut into bite size  
pieces in our zesty cocktail sauce 11

## Gold Miner Entrées



**Sutter's Signature Steak** 8 oz 22  
our most popular steak since 1958  
USDA PRIME center cut Top Sirloin



**BBQ Pork Ribs**  
full rack (1 lb.) 19

**Ground Beef Steak**  
12 oz. 17

**Grilled Chicken**  
8 oz. boneless breast 17

**Deep Fried Shrimp**  
4 jumbo breaded shrimp 18

**Chicken Piccata**  
sliced thin & sauteed with mushrooms,  
capers, garlic & lemon 19

**Wally Burger**  
a 10 oz. patty stuffed  
with american or cheddar cheese 16

**Cheeseburger**  
a fresh never frozen 5 oz. patty  
with american or cheddar cheese 13

**Miners Dip Sandwich**  
6 oz. of our Prime Rib  
sliced thin on our garlic toast 21

## Sutter's Salads

served with soup (on request) and a small order of garlic toast

### Garden Salad 11

romaine & iceberg lettuce, cheddar cheese, tomatoes,  
mushrooms, cucumbers, green onions & bacon bits

with shrimp 18 \* with chicken 16

## DESSERTS

complimentary coffee is included with your dessert

Deep Fried Cheesecake..... 8  
a decadent delight  
sized for two to share

New York Cheesecake..... 6

Strawberry Cheesecake ..... 7

Hot Peach Cobbler ..... 7  
made in house  
served ala mode on request

Hot Cherry Cobbler..... 7

made in house  
served ala mode on request

Chocolate Cake..... 6

Vanilla Bean Ice Cream..... 5

At Sutters Mill we strive to bring our guests the finest in food and service.  
If for any reason you are dissatisfied with your dining experience  
please let us know and we will do our best to rectify the situation before you leave

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# SUTTER'S MILL

**All our entrées are served with your  
choice of soup or salad and  
choice of side - stuffed baked, plain baked or french fries,  
mac n cheese, zucchini or sliced tomatoes**

**substitute steamed asparagus (seasonal) for your side - add 3.00  
topped with hollandaise sauce on request**

## Golden Nugget Entrées

### Sutter's Prime Rib

**Regular Cut 8 oz 31**

**Miner's Cut 12 oz 36**



**slow roasted to insure  
exceptional tenderness and flavor.**



Larger cuts are available at 6 dollars for each 4 oz. increment

### STEAKS

**OUR STEAKS ARE SEASONED LIGHTLY WITH GARLIC**

**WE WILL FURTHER SEASON YOUR STEAK ON REQUEST**

enjoy the following on request with your steak with our compliments  
Sutter's Béarnaise Sauce (on the side) and/or a topping of Fresh Sautéed Mushrooms

#### **Ribeye Steak**

tightly trimmed & well marbled  
9 oz. 31

#### **Miners Cut Top Sirloin**

12 oz. 29

#### **Miners Cut Ribeye**

14 oz. 39

#### **Filet Mignon**

8 oz. 38.

### SEAFOOD

#### **Halibut Fillet**

8oz.  
topped with lemon caper sauce 33

#### **Salmon Filet**

8oz.  
topped with lemon caper sauce 26

#### **Alaskan King Crab**

10 oz. (2 pc) 43 \* 16 oz. (3pc) 53  
red merus (largest part of the leg)

#### **Maine Lobster Tail**

12 oz.  
Cold Water Tail 39

### SURF & TURF

**Sutter's Signature Steak - an 8 oz. USDA prime top sirloin  
with your choice of one of the following**

#### **Deep Fried Shrimp**

2 pc jumbo breaded shrimp 28

#### **Maine Lobster Tail**

12 oz cold water tail 47

#### **Alaskan King Crab**

2 pc (10oz) 46

#### **Half Maine Lobster Tail**

6 oz cold water tail 39

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## THE SUTTER'S MILL STORY

Sutter's Mill was founded by Lee and Jerry Woods and on the day before Thanksgiving in 1958 they opened for business on the corner of Foothill Blvd & Sayre St. in Sylmar, Ca.

Two years later they opened a new restaurant on the corner of Sepulveda and San Fernando Mission Blvd in Mission Hills. The founder's son, Joe Robinson and his wife Salli operated the business from 1974 until 1984 during which time they opened two more restaurants, one in Chatsworth and one in Santa Clarita.

In December of 2007 Joe and Salli opened Sutter's Mill in Simi Valley. They have remained true to the recipes and principles learned from the founders and continue to serve up top quality foods and great service in a rustic steakhouse atmosphere.

Founder Jerry Woods had a motto which was "**IF YOU ARE HAPPY WITH YOUR DINING EXPERIENCE, TELL YOUR FRIENDS, IF NOT TELL US AND WE WILL MAKE IT RIGHT**". That motto and the spirit behind it is still followed to this day.

This year on the day before Thanksgiving we will celebrate our 59th year in business.

Thank You and we hope you enjoy your time with us!!

**ENJOY EVEN GREATER VALUE WITH OUR  
EARLY DINING DISCOUNT  
15% OFF ALL ENTREE SELECTIONS WHEN ORDERED BEFORE  
5:30 pm from our dinner menu only**

### DID YOU KNOW

**Sutter's Mill never charges a corkage fee!**

**All Sutter's Dinner Entrees include both a side choice and soup or salad!**

**Children 8 years and under enjoy our child's menu free  
and children 8 to 12 are just \$5.00  
when accompanied by their parents or guardians!**

**SUTTER'S MILL BANQUET FACILITIES  
available for luncheons or dinners for groups of up to 60 guests  
Ideal for Birthday or Anniversary Celebrations,  
Business Meetings, Rehearsal Dinners, Etc.  
Our banquet manager, Marie Robinson,  
will be happy to assist you in planning a successful event**

**All weights given on our menu are for comparison purposes only. Actual weights may vary.**

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# SUTTER'S MILL WINE CELLAR

## Kendall - Jackson Vintners Reserve

*Kendall - Jackson  
cabernet  
btl 33 gls 10*

*Kendall - Jackson  
pinot noir  
btl 33 gls 10*

*Kendall - Jackson  
chardonnay  
btl 33.00 gls 9*

## Francis Ford Coppola Diamond Collection

*Coppola  
merlot  
btl 28 gls 9*

*Coppola  
pinot noir  
btl 28 gls 9*

*Coppola  
cabernet  
btl 28 gls 9*

*Coppola  
red zinfandel  
btl 24 gls 8*

*Coppola  
pinot grigio  
btl 24 gls 8*

*Coppola  
chardonnay  
btl 24 gls 8*

## OTHER SELECTIONS

*Berringer  
white Zinfandel  
21 btl gls 8*

*Rombauer  
chardonnay  
45 btl gls 13*

*Stag's Leap  
artemis cabernet  
btl 65.00*

*Stag's Leap  
chardonnay  
btl 49 gls 14*

*Sandeman Tawny Port 9*

*Sandeman Ruby Port 9*

*Harvey's Bristol cream sherry 9*

## CHAMPAGNE

*Grand Imperial 750 bt. 21*

*Grand Imperial split 10*

## WE DO NOT HAVE A CORKAGE FEE

We feature a Wine List which has a variety of selections to please most palettes, but for those who would like something other than what we offer, please feel free to bring you own wines which we will happily serve for you. Feel free to take any leftover bottled wine home with you, ours or yours.

## We Proudly Pour In Our Well

Early Times Bourbon \* Smirnoff Vodka  
Jose Cuervo Tequila \* Beefeater Gin \* Cutty Sark Scotch  
Bacardi Rum \* Christian Brothers Brandy

## Premium Back Bar Liquors

### Whiskey

Makers Mark \* Jack Daniels  
Crown Royal \* Wild Turkey  
Seagrams 7 \* George Dickel Rye  
Jamison's Irish \* Bushmills Irish  
Canadian Club \* Woodford Reserve  
Wild Turkey Honey \* Jim Beam  
Gentleman Jack \* Seagrams VO

### Rum

Meyers \* Capt. Morgan  
\* Malibu

### Gin

Bombay \* Bombay Sapphire  
Tanqueray \* Tanqueray Rangpur

### Blended Scotch Whiskey

Dewars \* J. Walker Red \* Dewars 12  
J. Walker Black \* Chivas \* J&B

### Single Malt Scotch Whiskey

Glenlivet 12 yr. \* Glen Fiddich  
Glenmorangie

### Tequila

Patron Silver \* Don Julio 1941

### Vodka

Absolut \* Ketel One \* Titos  
Stolichnaya \* Grey Goose

### Brandy & Cognac

B & B \* Remy Martin \* Courvoisier

We feature a wide range of premium liquors for your before or after dinner aperitif. Ask you server

# SUTTER'S MILL

**All our dinners are served with your choice of soup or salad & choice of stuffed baked potato, plain baked potato, mac n cheese, french fries, sautéed zucchini or asparagus with hollandaise sauce**

## SEAFOOD

**Deep Fried Shrimp** 8 oz. 24  
4 jumbo breaded shrimp

**Salmon Fillet** 8 oz. cut 26  
North Atlantic Salmon  
with lemon/garlic seasoning

**Halibut Filet** 8 oz. 33  
Pan Seared with a light lemon sauce

**Scallops** 8 oz. 34  
Pan Seared with a light lemon sauce

**Maine Lobster Tail** 12 oz. 39  
Cold Water Lobster

**Alaskan King Crab** 10 oz. 43  
Cold Water Lobster  
Pan Seared with a light lemon sauce

## STEAKS

our steaks are seasoned lightly with garlic

**WE WILL FURTHER SEASON  
YOUR STEAK ON REQUEST**

enjoy the following on request with your  
steak with our compliments

Sutter's Béarnaise Sauce (on the side)  
a topping of Fresh Sautéed Mushrooms

**Ground Beef Steak** 12 oz 21  
hand formed in house

**Top Sirloin Steak** 8 oz cut 26  
usda prime center cut  
12 oz cut add 6.00

**Ribeye Steak** 9 oz cut 35  
hand cut in house  
14 oz cut add 6.00

**Filet Mignon** 7 oz. Barrel Cut 36  
tenderest of all steaks  
10 oz. Barrel cut add 6.00

## Sutter's Prime Rib

**Regular Cut 8 oz 31 Miner's Cut 12 oz 36**



**slow roasted to insure  
exceptional tenderness and flavor.**



Larger cuts are available at 6 dollars for each 4 oz. increment

### **Miner's Dip**

6 oz. of our Prime Rib sliced thin  
and stacked on our garlic toast,  
served with horseradish & au jus 24

## CHICKEN AND RIBS

**Grilled Chicken Breast** 8 oz. 19  
BBQ or Lemon Garlic

**Chicken Piccata** 8 oz. 22  
thin sliced breast sautéed with  
capers, mushrooms & lemon

**BBQ Pork Ribs** 24  
one lb rack slow cooked  
served with our BBQ sauc and  
finished on our grill

## DINNER SANDWICHES

served on a Brioche bun

**Hamburger** 5 oz. 16  
fresh ground beef hand formed in house

**Cheeseburger** 5 oz. 17  
choice of cheese  
cheddar, American or mozzarella

**Wally Burger** 10 oz. 19  
hand formed fresh ground beef  
stuffed with cheeses

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# SUTTER'S MILL

## SALADS and PASTA

served with a small order of our garlic toast

salads include a bowl of soup

pastas include a bowl or soup or salad

|   |    |   |    |
|---|----|---|----|
| <b>Shrimp Louie</b>   | 22 | <b>Garden Salad</b>   | 16 |
| served on a bed of romaine and iceberg lettuce with tomato, asparagus, cucumber and sliced hard boiled egg topped with jumbo shrimp we suggest Thousand Island Dressing         |    | romaine & iceberg lettuce, cheddar cheese, tomatoes, mushrooms, cucumbers, asparagus, green onions & bacon bits |    |
| <b>Salmon Salad</b>   | 24 | <b>Chicken Salad</b>  | 19 |
| served on a bed of romaine and iceberg lettuce with tomato, asparagus, cucumber and sliced hard boiled egg topped with our Norwegian Salmon we suggest Thousand Island Dressing |    | our garden salad topped with a sliced 8 oz. chicken breast  |    |
| <b>Shrimp Marinara</b>  | 22 | <b>Steakhouse Salad</b>   | 24 |
| our pasta marinara topped with our jumbo shrimp   |    | our garden salad topped with sliced usda prime top sirloin we suggest blue cheese dressing                      |    |
|   |    | <b>Pasta Marinara</b>   | 16 |
|   |    | our own marinara sauce over linguine pasta  |    |

## Combination Dinners

**Create your own Combo**

**add any of the items below to any entree**

(please note this add on items are not available ala carte)

|                               |               |    |                               |           |    |
|-------------------------------|---------------|----|-------------------------------|-----------|----|
| <b>Grilled Chicken Breast</b> | 9 oz.         | 6  | <b>BBQ Pork Ribs</b>          | full rack | 11 |
| <b>Deep Fried Shrimp</b>      | 3 pcs         | 6  | <b>Scallops</b>               | 3 pc      | 13 |
| <b>Alaskan King Crab</b>      | 1 pc. (5 oz.) | 14 | <b>Shrimp Scampi</b>          | 3 pc      | 13 |
| <b>Halibut Fillet</b>         | 8 oz.         | 16 | <b>Salmon Fillet</b>          | 8 oz      | 14 |
| <b>Maine Lobster Tail</b>     | 12 oz         | 23 | <b>Maine Lobster 1/2 Tail</b> | 6 oz      | 15 |

## ALA CARTE SIDES

|                           |   |                            |   |
|---------------------------|---|----------------------------|---|
| Stuffed Baked Potato..... | 6 | Zucchini or Asparagus..... | 7 |
| Plain Baked Potato.....   | 6 | Mac N Cheese.....          | 7 |
| French Fries.....         | 5 | Dinner Salad or Soup.....  | 7 |

## DESSERTS

**Complimentary Coffee is included with your dessert**

|  |   |   |   |
|--|---|---|---|
| <b>Deep Fried Cheesecake</b> .....           | 8 | <b>New York Cheesecake</b> .....            | 6 |
| a decadent delight<br>sized for two to share |   | <b>Strawberry Cheesecake</b> .....          | 7 |
| <b>Hot Peach Cobbler</b> .....               | 6 | <b>Hot Cherry Cobbler</b> .....             | 6 |
| made in house<br>served ala mode on request  |   | made in house<br>served ala mode on request |   |
| <b>Chocolate Cake</b> .....                  | 6 | <b>Vanilla Bean Ice Cream</b> .....         | 5 |

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