

SUTTER'S MILL

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Appetizers

Sutter's Mill Garlic Toast 4

Goes great as an appetizer or with your soup or salad

Crab Stuffed Mushrooms 9
topped with parmesan cheese

Melted Cheese Toast 6
(6 pcs)

Bacon Wrapped Shrimp 12
(6 pcs) served
with our zesty cocktail sauce

Shrimp Cocktail Supreme 11
3 jumbo shrimp cut into bite size
pcs in our zesty cocktail sauce

all our entrées are served with
a choice of soup or salad & choice of a side
a stuffed or plain baked potato, french fries,
mac n' cheese, green beans or onion rings

Specialty Entrées

Grilled Chicken 14
8 oz. boneless breast
bbq, teriyaki or lemon/garlic

BBQ Pork Ribs 17
full rack

Chicken Piccata 15
sliced thin & sautéed with lemon,
garlic, mushrooms & capers

Miners Dip 16
6 oz. of our Prime Rib
sliced thin & stacked between
two slices of our garlic toast

Hamburger 10
5 oz patty

Wally Burger 13
two 5 oz patties
stuffed with cheese

Cheeseburger 11
5 oz patty

Burgers are served with lettuce, tomatoes & pickles on the side
(onions are served on request)

SEAFOOD

to enhance your seafood selection we offer our zesty
cocktail sauce and/or tartar sauce served on request

Shrimp Scampi 26
5 jumbo shrimp in lemon
caper sauce served over
linquine pasta

Deep Fried Shrimp 17
4 jumbo breaded shrimp

Alaskan Halibut Fillet 28
8 oz. topped with
lemon caper sauce

Salmon Fillet 22
8 oz topped with
lemon caper sauce

Maine Lobster Tail 39
10 - 12 oz. cold water tail

Scallops 24
5 large pcs. topped
with lemon caper sauce

Alaskan King Crab

merus only - the thickest part of the leg

10 oz. 39 * 16 oz. 49

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

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Entrées

all our entrées are served with
a choice of soup or salad & choice of a side
a stuffed or plain baked potato, french fries,
mac n' cheese, green beans or onion rings

Sutter's Prime Rib

limited availability * first come first serve

Sutter's Cut 8 oz 24 * **Miner's Cut** 12 oz 32

slow roasted for exceptional tenderness and flavor.
larger cuts available at 8 dollars for each 4 oz. increment

STEAKS

our steaks are seasoned lightly with garlic
we will gladly further season your steak on request



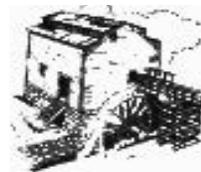
Sutter's Signature Steak 18

a favorite since 1958

8 oz. USDA Prime Top Sirloin

Miners Cut Signature Steak 22

12 oz. USDA Prime Top Sirloin



Ground Beef Steak 14

10 oz.

Rib Eye 29

12 oz. hand cut in house

New York 29

12 oz.

Filet Mignon 28

7 oz. barrel cut

SURF & TURF

Sutter's 8 oz Top Sirloin Steak
with your choice of one of the following seafood selections

Deep Fried Shrimp 24

2 pc jumbo breaded shrimp

Maine Lobster Tail 44

10 - 12 oz cold water tail

Alaskan King Crab 44

10 oz.

1/2 Maine Lobster 32

5 - 6 oz cold water

We can create most any combo you might like
ask your server for price

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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 resolve the situation before you leave.

THE SUTTER'S MILL STORY

Sutter's Mill was founded by Lee and Jerry Woods. They opened on the day before Thanksgiving in 1958 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 they 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 60th year in business. Thank You and we hope you enjoy your time with us!!

ENJOY EVEN GREATER VALUE WITH OUR EARLY DINING DISCOUNT

**20% OFF ALL ENTRÉE SELECTIONS FROM OUR DINNER MENU
WHEN ORDERED FROM OPENING UNTIL 5:30 pm DAILY**

DID YOU KNOW?

Sutter's Mill never charges a corkage fee!

**Children 8 years and under enjoy our child's menu free
and children 9 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.**

SUTTER'S MILL

LUNCHEON MENU

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**OUR LUNCHEON MENU IS ONLY AVAILABLE FROM
11:30 AM till 4:00 PM Monday thru Friday
our dinner menu is available all day 7 days a week**

**All Luncheon Platters and Sandwiches
served with choice of french fries,
cottage cheese or sliced tomatoes**

Chicken Sandwich..... 7.75
thin sliced chicken breast with lettuce and
tomato on a bun

Sutter's Melt..... 7.25
a 6 oz. patty on our garlic toast topped
with cheddar cheese * with 2 patties +1.50

Miners Dip..... 9.00
1/3 lb. of our thin sliced prime rib
on our garlic toast

Our burgers are served
with tomatoes, lettuce & pickles
(onions are served on request)

Hamburger 6.50
a 6 oz. patty

Cheeseburger 7.25
a 6 oz. patty

Wally Burger 8.75
1/2 lb. patty stuffed with cheese

Our Signature Steak 11.00
a 1/2 lb. USDA Prime Top Sirloin served with garlic toast

Ground Beef Steak 9.00
1/2 lb. ground beef served with garlic toast

Grilled Chicken 9 oz breast 8.50
with BBQ sauce or lemon/garlic sauce served with garlic toast

Salmon 11.00
1/2 lb. Fillet with lemon/garlic or teriyaki sauce served with garlic toast

BBQ Pork Ribs Full Rack..... 11.00
a one lb. rack served with garlic toast

Golden Deep Fried Jumbo Shrimp 9.00
3 shrimp served with our zesty cocktail sauce served with garlic toast

ALA CARTE BEVERAGES

Coke, Diet Coke, Sprite..... 2.75
Milk.....2.75
Coffee2.50
Iced Tea2.75
IBC Root Beer (bottle).....3.00

ALA CARTE SIDES

Stuffed Baked Potato3.00
Vegetable of the Day3.00
Dinner Salad3.00
Soup of the Day.....3.00
Fresh Sautéed Mushrooms3.00

**Happy Hour drink prices are available restaurant wide
until 4:00pm Monday thru Friday
Happy Hour prices continue, in our lounge only,
from 4:00pm until closing every day except holidays**