Sutter’s Mill

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 entrees 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

Ground Beef Steak 14
10 oz.

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)

Salad
served with soup &
a small order of garlic toast

Garden Salad 14
iceberg & romaine lettuce
with tomatoes, green onions,
cucumbers, cheddar cheese,
avocado & bacon bits
with chicken 19
with 3 jumbo shrimp
cut into bite size pieces 24

Pasta
served with soup & salad &
a small order of garlic toast

Simply Pasta 14
linguine pasta
tossed with butter & garlic
and topped with
parmesan cheese
with chicken 19
with 3 jumbo shrimp
cut into bite size pieces 24

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

**Rib Eye** 29
12 oz. hand cut in house

**Filet Mignon** 29
7 oz. barrel cut

**Sutter's Signature Steak** 18
a favorite since 1958
8 oz. USDA Prime Top Sirloin

**SEAFOOD**

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

**Deep Fried Shrimp** 17
4 jumbo breaded shrimp

**Salmon Fillet** 22
8 oz. topped with lemon caper sauce

**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. 53

**SURF & TURF**
Sutter's 8 oz USDA 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
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.
We have now been in business for over 60 years. Thank You and we hope you
enjoy your time with us!!

we are now serving Sunday Brunch from
11:00 am till 2:00 pm
Ask your server if you would like to see our Brunch Menu

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, EXCEPT HOLIDAYS

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.
OUR LUNCHEON MENU IS AVAILABLE FROM
11:30 AM till 4:00 PM Monday thru Sunday (from 11:00 AM)
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
an 8 oz. chicken breast with lettuce and
tomato served on a bun

Sutter’s Melt......................... 7.25
a 5 oz. patty on our garlic toast topped
with cheddar cheese * with 2 patties +1.50

Miners Dip.......................... 9.00
6oz. of our prime rib, sliced thin and
stacked on our garlic toast

Our Signature Steak .................... 11.00
8 oz. USDA Prime Top Sirloin served with garlic toast

Ground Beef Steak ..................... 9.00
10 oz. 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
8 oz. 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

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

Hamburger ............................ 6.50
a 5 oz. patty

Cheeseburger ......................... 7.25
a 5 oz. patty

Wally Burger ......................... 8.75
two 5 oz. patties stuffed with cheese

ALA CARTE BEVERAGES
Coke, Diet Coke, Sprite................ 2.75
Milk.....................................2.75
Coffee ..................................2.50
Iced Tea ................................2.75
IBC Root Beer (bottle) ............... 3.00

ALA CARTE SIDES
Stuffed Baked Potato ..................3.00
Vegetable of the Day ................. 3.00
Dinner Salad ...........................3.00
Soup of the Day ........................3.00
Fresh Sautéed Mushrooms ..........3.00

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