

**Mill Street Grill**  
**Monday's Dinner Features**  
**September 25<sup>th</sup> 2017**

**Soups**

|   |                   |                    |
|---|-------------------|--------------------|
| <b>New Mexican Sweet Potato, Sausage &amp; Kale</b> | <b>Cup \$3.99</b> | <b>Bowl \$4.99</b> |
| <b>Chicken Chili</b>                                | <b>Cup \$3.99</b> | <b>Bowl \$4.99</b> |
| <b>Crab and Bleu Cheese Bisque</b>                  | <b>Cup \$5.99</b> | <b>Bowl \$7.99</b> |

**Appetizers**

|   |         |
|---|---------|
| <b>Fried Calamari-</b> <i>Served with a side of marinara.</i>   | \$10.99 |
| <b>Smoked Blue Fish Dip-</b> <i>Creamy smoked Bluefish baked piping hot, served with toasted French baguette.</i> | \$8.99  |

**Features**

|  |         |
|--|---------|
| <b>Crab and Asparagus Stuffed Rainbow Trout-</b> <i>Pan fried fresh Carolina Mountain Trout stuffed with crab Imperial and asparagus. Topped with Hollandaise sauce.</i>   | \$24.99 |
| <b>Grilled Prime Ribeye-</b> <i>Grilled 14oz hand cut Prime Ribeye.</i>  | \$29.99 |
| <b>Lasagna Bolognese-</b> <i>Italian sausage, ground beef, Ricotta, Asiago, Romano, Parmesan and Mozzarella cheeses layered and baked in tangy tomato-meat sauce with fresh herbs. Served with toasted sun-dried tomato bread.</i>                           | \$15.99 |
| <b>Shrimp and Grits-</b> <i>Shrimp and Andouille sausage sautéed in a white wine lemon butter sauce with tomatoes and green onions. Served over Danish Bleu cheese stoneground grits.</i>  | \$21.99 |
| <b>Duck with Tortelloni-</b> <i>Grilled boneless duck breast sliced thin served over five cheese tortelloni, tossed in a Marsala wine cream sauce with onions, mushrooms, roasted garlic and fresh basil.</i>  | \$25.99 |
| <b>Seafood Quiche-</b> <i>Lump crab, sea scallops, shrimp with onions, Monterey Jack and Cheddar cheese all baked in a fluffy quiche. Topped with Hollandaise sauce and served with fresh fruit and a house salad.</i>                                       | \$14.99 |
| <b>Fish and Chips-</b> <i>Fried beer battered Cod filets served with fries, Tartar sauce and Cole slaw.</i>  | \$16.99 |
| <b>Grilled Boar Chops-</b> <i>Grilled fresh rosemary thyme, garlic basil, sage and Sherry marinated wild Texas boar served over a red wine mushroom demi-glace.</i>  | \$24.99 |
| <b>Blackened Yellowfin Tuna with Mango Salsa-</b> <i>Cajun spiced fresh Atlantic Tuna topped with a mango salsa.</i>   | \$23.99 |
| <b>Scallops Norfolk-</b> <i>Jumbo scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs and baked.</i>  | \$28.99 |
| <b>Grilled Rack of Lamb-</b> <i>Grilled rack of marinated lamb with rosemary &amp; red wine served over a port wine mushroom sauce with onion, roasted garlic, sun-dried tomato, fresh basil, oregano, Shitake, Cremini &amp; Oyster mushrooms.</i>          | \$28.99 |
| <b>Chicken and Wild Mushroom Fettucine with Brie Cream Sauce-</b> <i>Grilled chicken breast, roasted red peppers, onions, Shiitake, Cremini and Portobello mushrooms tossed in a creamy white wine Brie cheese sauce. Topped with fresh Parmesan cheese.</i> | \$16.99 |

**Vegetable of the Day:** Sautéed Green Beans

**Wine**

|   |              |               |
|---|--------------|---------------|
| <b>Cline Red Zinfandel-</b> <i>Exhibits a wide array of dark berry fruit including black cherry and raspberry with spicy peppery notes. A lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine.</i>  | <b>Glass</b> | <b>Bottle</b> |
|   | \$7.95       | \$22.50       |
| <b>Terry's Sangria-</b> <i>Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i>   | <b>Glass</b> |               |
|   | \$8.00       |               |
| <b>Apothic White California-</b> <i>Apothic White is an approachable blend that combines Chardonnay, Riesling and Moscato to create a luscious, vibrant wine in the bold style of Apothic. Intense flavors of peach, pineapple, honey and vanilla spice make this smooth white blend unforgettable.</i> | <b>Glass</b> | <b>Bottle</b> |
|   | \$7.75       | \$19.99       |

**Beer**

|   |               |        |
|---|---------------|--------|
| <b>Amstel Light-</b> <i>A unique mixture of barley and hops that delivers full flavor with only 95 calories</i>   | <b>Bottle</b> | \$4.25 |
| <b>90 Minute IPA-</b> <i>A continually hopped Imperial IPA whose powerful malt backbone stands up to the extreme hopping rate for a pungent, not crushing hop flavor.</i> | <b>Bottle</b> | \$6.75 |