

Mill Street Grill
Monday's Dinner Features
June 26th 2017

Soups

Creamy Crab & Bleu Cheese Bisque	Cup \$5.99	Bowl \$7.99
Beef & Wild Mushroom	Cup \$3.99	Bowl \$4.99
Chicken Chili	Cup \$3.99	Bowl \$4.99

Appetizers

Fried Calamari - Served with a side of marinara.	\$10.99
Veal Sweetbreads - Served with a creamy marsala wine sauce and French baguette.	\$11.99
Southwest Chicken Wings - Crispy fried jumbo fresh chicken wings tossed in a smoky southwestern chipotle pepper sauce. Served with chipotle- ranch dressing.	\$10.99

Features

Chicken Cordon Bleu - Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over a Parmesan cheese cream sauce with a choice of side and a house salad.	\$16.99
Crab Imperial stuffed Trout - Served over a parmesan cheese cream sauce.	\$23.99
Brisket & Baby Back Combo Platter - A generous portion of brisket and half rack of baby back ribs topped with our homemade barbeque sauce. Served with Coleslaw.	\$25.99
Pistachio Crusted Chilean Sea Bass - Pistachio crusted Chilean sea bass topped with a hazelnut Beurre blanc.	\$31.99
Scallops Norfolk - Baked jumbo scallops, lightly sprinkled with breadcrumbs, sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley.	\$28.99
Grilled Rack of Lamb with Mint Pesto - Grilled rack of New Zealand spring lamb served with a walnut and mint pesto.	\$28.99
Char-Grilled Duck Breast - Served over a cold Cous Cous salad with oranges, mint, basil, pecans and red onion. Topped with a balsamic vinegar reduction.	\$23.99
Blackened Outer Banks Tuna Filet - Cajun spiced North Carolina Tuna filet topped with a grilled pineapple & mango salsa.	\$21.99
Grilled 18 oz. Black Angus Porterhouse Steak - Served with choice of side and a house salad.	\$35.99
Beef Stroganoff - Tender chunks of Ribeye cooked in a red wine and sherry cream sauce with mushrooms, onions, garlic and fresh basil. Served over fettuccine and topped with a dollop of sour cream.	\$17.99
Grouper Piccata - Fresh Mexican Snowy Grouper served on a bed of sautéed spiral-cut Kohlrabi. Topped with a white wine butter sauce with capers, lemon, garlic and parsley.	\$31.99
Italian Sausage, Wild Mushroom & 5 Five Cheese Tortelloni - Italian sausage, onions, roasted red peppers, Shitake and cremini mushrooms sautéed in olive oil and tossed in marinara sauce with Parmesan-Reggiano, Ricotta, Asiago, Mozzarella and Romano cheese stuffed tortelloni.	\$16.99

Vegetable of the Day: Sautéed Green Beans

Wine

Rio Madre Rioja - Rio Madre Tempranillo pays homage to Spain's noblest grape. This wine's intense color, layered flavors of black cherry compote, and long finish demonstrate what Tempranillo can achieve.	Glass		Bottle
	\$8.99		\$23.99
Terry's Sangria - Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.	Glass		
	\$8.00		
Villa Pozzi Moscato - Slightly bubbly with fresh aromas of white and tropical fruits which leave a sweet but never obvious palate.	Glass		Bottle
	\$7.50		\$18.99
Roncier White - This Roncier is a dry and racy white wine made with chardonnay grapes is beautiful pale gold, rich and brilliant, it is recognizable by its aromas of fresh bread, wild flowers, slightly apricot fruity	Glass		Bottle
	\$7.25		\$18.99

Beer

Star Hill Brewery "The Hook" - Real grapefruit zest complements bright citrus hop character and a sessionable body brings you back for more.	Bottle		\$5.50
Rogue Shakespeare Oatmeal Stout - Ebony in color, a rich creamy head and a mellow chocolate aftertaste. It is made from Northwest Harrington, Crystal, and Chocolate malts, roasted barley and rolled oats, along with Cascade hop.	Bottle		\$4.50