

**Mill Street Grill**  
**Tuesday's Dinner Features**  
**August 22<sup>nd</sup>, 2017**

**Soups**

<b>Curried Lentil and Spinach</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>Creamy Crab and Corn</b>	<b>Cup \$5.99</b>	<b>Bowl \$7.99</b>

**Appetizers**

<b>Buffalo Wings-</b> Fresh fried jumbo wings tossed in a Buffalo sauce, served with Bleu Cheese dressing and celery.	\$10.99
<b>Cajun Fried Frog Legs-</b> Served with Remoulade.	\$10.99
<b>Pastrami Style Smoked Salmon Plate-</b> Thinly sliced cold smoked Pastrami style fresh Maine salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$10.99
<b>Steamed Mussels-</b> Steamed in white wine, garlic and butter. Served with Sun-Dried tomato bread.	\$10.99
<b>Fried Calamari</b> – Served with a side of marinara sauce.	\$10.99
<b>Crab Imperial Stuffed Mushrooms-</b> Mushrooms stuffed with crab Imperial baked in white wine and butter. Topped with melted Havarti and served with toasted sun-dried tomato bread.	\$10.99

**Features**

<b>Wild Boar Chops-</b> Grilled wild Texas boar chops. Served with a choice of side and a house salad.	\$26.99
<b>Sea Bass Provencal-</b> Fresh Chilean Sea Bass filet sautéed in olive oil with white wine, Roma tomatoes, onions, lemon, capers, garlic, parsley and butter. Served over arugula with choice of side.	\$26.99
<b>Jumbo Sea Scallops with Seaweed Salad-</b> Seared jumbo sea scallops served over seaweed salad with ginger soy sauce, toasted sesame seeds, wasabi, pickled ginger and Tobiko. Drizzled with Thai chili aioli.	\$26.99
<b>Grilled Chicken, Goat Cheese and Beet Salad-</b> Grilled local chicken, goat cheese crumbles and roasted beets served over a bed of mixed greens tossed in raspberry vinaigrette. Topped with Bermuda onion, tomatoes, cucumber and candied walnuts.	\$16.99
<b>Chicken Cordon Bleu-</b> 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
<b>Potato Crusted Orange Roughy-</b> Served over a white wine Parmesan cheese cream sauce.	\$16.99
<b>Fra Diavolo-</b> Scallops, shrimp, calamari, clams, and mussels sautéed in a spicy marinara sauce. Tossed with linguini and topped with Parmesan cheese.	\$26.99
<b>Grilled Bratwurst-</b> Two grilled Bratwursts served with sauerkraut and roasted garlic mashed potatoes.	\$12.99
<b>Steak and Shrimp Fajitas-</b> Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Pablano, yellow and red peppers. Topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack and Cheddar cheeses, sour cream, and guacamole.	\$21.99
<b>Virginia Catfish and Shrimp Jambalaya-</b> Blackened fresh wild Rappahannock River catfish filet served over a spicy Jambalaya sauce with shrimp, Andouille sausage, mushrooms, okra, tomatoes, onions, celery, red, green and yellow bell peppers tossed with dirty rice.	\$16.99
<b>Caribbean Red Snapper-</b> Caribbean jerk spiced fresh Florida Silky Red Snapper, served with savory sweet potato hash and a house salad.	\$23.99
<b>Local Barbequed Chicken-</b> Grilled fresh chicken breast, leg and thigh quarter caramelized with Mill Street's own tangy barbeque sauce. Served with a house salad and choice of side.	\$17.99

**Vegetable of the Day:** Country Style Green Beans

**Wine**

<b>Saint Doninique Reserve Lirac 2012-</b> Lirac is a large appellation on the western side of the southern Rhone Valley. This bottle's critic scores is one of the top 10 Lirac wines at 89. Blended with Grenache, Mourvèdre and Syrah is a rich full bodied, leathery and are characterized by flavors of dark fruit and spice.	<b>Glass</b>	<b>Bottle</b>
	\$8.75	\$24.99
<b>Terry's Sangria</b> – Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.	<b>Glass</b>	
	\$8.00	
<b>Villa Pozzi Moscato</b> – Slightly bubbly with fresh aromas of white and tropical fruits which leave a sweet but never obvious palate.	<b>Glass</b>	<b>Bottle</b>
	\$7.50	\$18.99
<b>J Vineyards &amp; Winery California Pinot Gris 2016-</b> This variety's signature versatility, crisp character and bright fruit notes continue to inspire us, year after year. In this wine are layers of Kaffir lime, green pear and pineapple complementing by hints of jasmine.	<b>Glass</b>	<b>Bottle</b>
	\$7.75	\$24.99

**Beer**

<b>Sam Smith Organic Perry (Gluten Free)</b> – 12 oz Sparkling Pear cider with a smooth body, crisp but rich flavor and the gentle aroma of a summer pear orchard.	<b>Bottle</b>	\$7.00
<b>90 Minute IPA-</b> A continually hopped Imperial IPA whose powerful malt backbone stands up to the extreme hopping rate for a pungent, not crushing hop flavor.	<b>Bottle</b>	\$6.75