

**Mill Street Grill**  
**Tuesday, June 19<sup>th</sup>, 2018**  
**Dinner Features**

**Soups**

<b>Chicken Chili</b>	Cup \$4.99	Bowl \$6.99
<b>Chicken Tortilla</b>	Cup \$4.99	Bowl \$6.99
<b>Shrimp and Roasted Red Bell Pepper Bisque-</b> <i>Topped with a lime crème fraiche.</i>	Cup \$5.99	Bowl \$7.99

**Appetizers**

<b>Fried Calamari-</b> <i>Served with a side of Marinara sauce.</i>	\$12.99
<b>Smoked Salmon Plate-</b> <i>Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.</i>	\$12.99
<b>Cajun Fried Frog Legs-</b> <i>Served with a side of picante sauce.</i>	\$12.99

**Features**

<b>Charbroiled 16 Ounce Porterhouse Steak-</b> <i>Charbroiled 16oz. Porterhouse steak seasoned and served with a dollop of cabernet butter with mushrooms, garlic, and Rosemary. Served with a choice of side and a house salad.</i>	\$29.99
<b>Crab Imperial Stuffed Shrimp-</b> <i>Four jumbo shrimp stuffed with Lump Crab Imperial. Topped with breadcrumbs and baked in butter, lemon, and white wine.</i>	\$28.99
<b>Garlic and Herb Crusted Pork Loin-</b> <i>Char broiled pork loin crusted with garlic, rosemary and thyme. Topped with zucchini, yellow squash, eggplant and tomato ratatouille. Finished with fresh basil.</i>	\$18.99
<b>Oven Roasted Stuffed Quail-</b> <i>Two quail with five grain stuffing served over a Port wine demi-glace.</i>	\$22.99
<b>Blackened Fresh Yellowfin Tuna-</b> <i>Topped with a cilantro, lime and mango salsa.</i>	\$23.99
<b>Grilled Duck Breast with Asparagus, Green Pea and Prosciutto Ravioli-</b> <i>Tossed in a Marsala wine sauce with onions, mushrooms, fresh basil and roasted garlic.</i>	\$24.99
<b>Arctic Char En Papillote-</b> <i>Fresh Arctic Char baked in parchment paper with a julienne of Bermuda onion, red and yellow bell peppers, lemon and herb butter.</i>	\$23.99
<b>Potato Crusted Rockfish-</b> <i>Served over a Parmesan cheese cream sauce.</i>	\$24.99
<b>Frutti De Mare-</b> <i>Shrimp, scallops, mussels, clams and calamari sautéed in olive oil with marinara. Topped with parmesan cheese and served over angel hair pasta.</i>	\$23.99

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

**Wine**

<b>Alexander Valley Merlot-</b> <i>Spicy, earthy aromas of cassis, black cherry, plum, vanilla, oak and cedar in the glass. This wine has broad mouthfeel with flavors of cherry, cassis, blackberry, plum and chocolate. This is a big, nicely balanced wine with chewy tannins on the long finish.</i>	Glass \$12.99	1/2 Bottle \$21.50 Bottle \$32.99
<b>Smoking Loon Chardonnay-</b> <i>Opens with aromas of honey, lightly toasted bread and baked apple. Medium-bodied with favors of ripe pineapple and melon lingering on the palate. Soft acidity is rounded out by a gentle oak presence, leading to a mouth-coating finish.</i>	Glass \$7.95	Bottle \$18.99
<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>	Glass \$6.99	

**Beer**

<b>Starr Hill Front Row Golden Ticket Ale-</b> <i>This light and refreshing beer is the perfect balance of hop bitterness and a honey-like malt body. Lightly hopped with Cascade, the Honey malt and oats bring a bit of sweetness for a smooth mouthfeel and clean finish.</i>	Bottle \$5.25
<b>Dogfish Head SeaQuench Ale-</b> <i>It's a citrusy-tart union of three German styles of beer blissfully brewed into one. We begin by brewing a straightforward Kolsch with lots of wheat and Munich Malt, then we brew a salty Gose with black limes, coriander and our sea salt. We follow it all up with a citrusy-tart Berlinerweiss made with lime juice and lime peel.</i>	Bottle \$4.75