

Mill Street Grill
Dinner Features
Friday, November 17th, 2017

Soups

Creamy Tomato Basil	Cup \$4.99	Bowl \$6.99
Pork Sinigang- <i>Savory ginger chicken broth with green beans, pork, onions & lime.</i>	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Fried Calamari- <i>Served with a side of marinara sauce.</i>	\$10.99
Clams Casino- <i>Fresh clams topped with bacon, peppers, onions, hot sauce and Parmesan.</i>	\$9.99
Crab Imperial Stuffed Mushrooms- <i>Mushroom caps stuffed with lump crab, topped with Havarti cheese, baked in white wine with butter. Served with toasted sun-dried tomato French bread.</i>	\$11.99

Features

Black and Bleu Ribeye- <i>Blackened 14oz Black Angus Ribeye, topped with Danish Bleu cheese.</i>	\$32.99
Carolina Mountain Rainbow Trout Stuffed with Crab Imperial- <i>Fresh pan fried Carolina Mountain Trout stuffed with lump crab Imperial. Served over a white wine Parmesan cheese cream sauce.</i>	\$23.99
Grilled Rack of Lamb- <i>Grilled rack of lamb served over a port wine Wild mushroom sauce with onion, roasted garlic, sun-dried tomato, fresh basil and oregano.</i>	\$28.99
Duck Marsala Linguine- <i>Grilled duck breast served over linguine tossed in a Marsala wine sauce with cream, onions, Shiitake and Cremini mushrooms. Topped with fresh Parmesan cheese.</i>	\$23.99
Pan-Fried Wild Local Catfish and Shrimp- <i>Pan-fried cornmeal crusted fresh Rappahannock River catfish topped with shrimp sautéed in a white wine butter sauce with lemon, scallions and tomatoes.</i>	\$18.99
Chicken Cordon Bleu- <i>Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over a Parmesan cheese cream sauce with choice of side and house salad.</i>	\$17.99
Lasagna Bolognese- <i>Ground beef, Ricotta, 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
Sweet Potato Crusted Rockfish- <i>Sweet potato crusted fresh wild Chesapeake Bay Rockfish served over a white wine cream sauce.</i>	\$25.99
Filet Mignon, Sea Scallops & Sausage Creole- <i>Grilled filet served over spicy Creole sauce with Sea scallops, Andouille sausage, mushrooms, Bell peppers, onions, tomatoes, okra and celery. Served over dirty rice.</i>	\$26.99
Pan Fried Chicken Livers & Onions- <i>Lightly breaded chicken livers sautéed in butter with onions. Served with a side of Country gravy.</i>	\$13.99
Yellowfin Tuna with Seaweed Salad- <i>Pan-seared Yellowfin Tuna served over seaweed salad and a soy-ginger sauce. Garnished with Tobiko, Wasabi, pickled ginger and Thai chili aioli.</i>	\$21.99
Grilled Swordfish with Pineapple Mango Salsa- <i>Char-grilled marinated swordfish topped with a zesty pineapple and mango salsa.</i>	\$24.99
Fresh North Carolina Steamed Spiced Shrimp- <i>Half pound of fresh North Carolina shrimp steamed in beer, butter, Old Bay seasoning and lemon.</i>	\$16.99

Vegetable of the Day- Mashed Cauliflower

Wine

Concannon Conservancy Merlot 2007- <i>Conservancy Merlot is medium-bodied, rich with flavors of blueberry pie. Peppery and sandpappy, almost like Zinfandel, with briary blackberry flavors and smooth tannins on the finish</i>	Glass	Bottle
	\$8.50	\$28.99
Terry's Sangria- <i>Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i>	Glass	
	\$8.00	
Hess Collection Suskol Vineyard Chardonnay- <i>Subtle notes of vanilla bean and brioche complement distinctive citrus aromas of Clementine, tangerine and lemon zest.</i>	Glass	
	\$8.50	

Beer

Schlafly Pumpkin Ale- <i>Blends the spices of the harvest (cinnamon, nutmeg and clove) for a full-bodied ale that tastes like pumpkin pie.</i>	Bottle	\$4.95
Monty Python's Holy Grail Ale- <i>Strong roasted malt flavors impart a caramel-like sweetness to the brew, and the slightly fruity hop flavors cut through the sweetness to create a round creamy even finish.</i>	Bottle	\$4.25