

**Mill Street Grill**  
**Tuesday, December 18th, 2018**  
**Daily Features**

**Soups**

<b>Creamy Chicken and Avocado</b>	Cup \$5.99	Bowl \$7.99
<b>French Onion</b>		Bowl \$6.99
<b>Chicken Chili</b>	Cup \$4.99	Bowl \$6.99

**Appetizers**

<b>Cajun Fried Alligator-</b> Served with a side of Remoulade sauce.	\$12.99
<b>Asian Wings-</b> Crispy fried wings tossed in soy ginger hot sauce and served with Ranch dressing and celery sticks.	\$12.99
<b>Shrimp Cocktail-</b> Large peeled and deveined steamed shrimp lightly dusted with Old Bay seasoning served with our homemade cocktail sauce	\$10.99
<b>Steamed Mussels-</b> Fresh Canadian mussels steamed in white wine with butter, garlic and lemon. Served with toasted sundried tomato bread.	\$12.99
<b>Smoked Salmon Plate-</b> Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion and wholegrain Dijon mustard.	\$12.99

**Features**

<b>Grilled Rack of New Zealand Spring Lamb-</b> Grilled rack of rosemary & red wine marinated lamb served over a port wine Wild mushroom sauce with onion, roasted garlic, sun-dried tomato, fresh basil, and oregano.	\$32.99
<b>Steak and Shrimp Fajitas -</b> Charbroiled marinated Skirt steak and shrimp served on a sizzling hot skillet with red onion, red and green bell peppers and chimichurri. Served with warm flour tortillas, shredded lettuce, diced tomatoes, blended cheese, sour cream and guacamole and a side of Pico de Gallo.	\$21.99
<b>Seared Yellowfin Tuna-</b> Fresh Atlantic Yellow Fin Tuna seared rare and served over ginger soy sauce with seaweed salad. Garnished with wasabi, Tobiko and toasted Sesame seeds. Drizzled with Thai chili aioli.	\$23.99
<b>Grilled Jerk Spiced Pork Chops-</b> Grilled jerk marinated pork chops served over rice and spicy black beans. Topped with a fresh pineapple & mango chutney and garnished with a cilantro-lime crème fraiche.	\$16.99
<b>Blackened Rockfish with Peach Mango Salsa-</b> Fresh blackened Maryland Rockfish topped with a warm mango peach salsa.	\$25.99
<b>Seafood Piccata-</b> Sea scallops, shrimp, mussels and clams in Piccata sauce with garlic, white wine, capers, Roma tomatoes and lemon juice. Tossed with linguini and topped with Parmesan cheese.	\$25.99
<b>Weiner Schnitzel-</b> Breaded veal scaloppini sautéed in butter, lemon, garlic, white wine and capers.	\$18.99
<b>Jumbo Shrimp Primavera Alfredo with Five Cheese Tortelloni-</b> Jumbo shrimp sautéed in olive oil, tossed with fresh vegetables and Parmesan cheese cream sauce served over five cheese tortelloni, finished with fresh grated Parmesan cheese.	\$21.99
<b>Seared Scallops with Risotto-</b> Seared scallops served over Wild mushroom Parmesan risotto, finished with a basil pesto.	\$31.99

**Vegetable of the Day- Mashed Cauliflower**

**Beer**

<b>Star Hill Snow Blind “Dopplebock”-</b> A full-bodied smooth German-style lager with a perfect caramel malt flavor for Winter. Bottle	Bottle \$4.99
<b>Dogfish Head Woolrich Pennsylvania Tuxedo Pale Ale-</b> A spruce infused pale ale, Pennsylvania Tuxedo is a sessionable concoction with a grassy citrus kick complimented by the resinous conifer notes of fresh green spruce tips. A dry yet doughy malt backbone lets the hops and spruce shine while still balancing out the bitterness, making this one an easy sipper.	Bottle \$6.99

**Wine**

<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.	Glass \$8.99
<b>Famille Perrin Cotes du Rhone Reserve White-</b> This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential. A remarkably fresh and deep wine, with typical Rhône characteristics	Glass \$7.99    Bottle \$27.99
<b>Finca Antigua 2009-</b> The combination of Tempranillo, Merlot, Cabernet and Syrah give these wine unique aromas of stewed fruits, leather, tobacco, and hints of blueberry. These luscious aromas are underscored by integrated alcohol, smooth, but present, tannins, and pleasing acidity.	Glass \$7.99    Bottle \$22.99