

Mill Street Grill
Dinner Features
Monday, January 15th 2018

Soups

Spicy Thai Curried Shrimp- <i>with coconut milk, ginger, cilantro and lime</i>	Cup \$5.99	Bowl \$7.99
Beef and Andouille Sausage Gumbo	Cup \$5.99	Bowl \$7.99
Red Beans and Rice- <i>Served with cornbread</i>	Cup \$4.99	Bowl \$5.99
Chicken Chili	Cup \$4.99	Bowl \$5.99

Appetizers

Fried Calamari- <i>Lightly breaded and fried golden brown with a side of marinara.</i>	\$11.99
Chicken Liver Pâté- <i>Spreadable rich mousse seasoned with garlic, green peppercorns & Cognac. Served with diced Bermuda onions, capers, toast points and Country Dijon mustard.</i>	\$8.99
Smoked Salmon Plate- <i>Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.</i>	\$11.99

Features

Duck with Pumpkin Sage Ravioli- <i>Grilled boneless duck breast served over a brown butter sauce with garlic, fresh basil, onion, and Cremini, then tossed with Pumpkin-Sage ravioli and Parmesan cheese.</i>	\$26.99
Steak and Shrimp Fajitas- <i>Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, green, yellow, and red peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack and Cheddar cheeses, sour cream, and guacamole.</i>	\$21.99
Lasagna Bolognese- <i>Italian sausage, ground beef, mushrooms, Ricotta, Fontina, Parmesan and Mozzarella cheeses layered and baked in tangy tomato sauce. Served with toasted sun-dried tomato bread and a house salad.</i>	\$15.99
Grilled Chicken & Brie Linguine- <i>With sautéed mushroom, onion, red bell pepper and broccoli, tossed with Brie Cream sauce & linguine and topped with fresh Parmesan.</i>	\$16.99
Chicken Cordon Bleu- <i>Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over a Parmesan cheese cream sauce.</i>	\$17.99
Cajun Chilean Sea Bass- <i>Blackened Sea Bass served over a chunky grilled pineapple salsa with rice and spicy black beans. Garnished with green onions and scallions.</i>	\$26.99
Black & Bleu Ribeye- <i>Blackened hand-cut 14oz Ribeye topped with creamy Danish Bleu cheese.</i>	\$32.99
Grilled Scottish Salmon with Tapenade- <i>Grilled fresh Scottish salmon served over a bed of mixed spring greens. Topped with a homemade tapenade of Green & Kalamata olives, sun-dried tomatoes, capers, lemon, and fresh herbs.</i>	\$23.99
Potato Crusted Haddock- <i>Crispy potato crusted fresh Atlantic Haddock filet served over a Cajun white wine Parmesan cheese cream sauce.</i>	\$18.99

Vegetable of the Day- *Fried Okra*

Wine

Philip Shaw No.7 Merlot–Cabernet Franc–Cabernet Sauvignon– <i>Rich strong berry fruit. The barrel aging adds to the complexity and the multi layers of character. This wine has bright and intense fruit flavor. Showing firm tannin, characteristic of the style.</i>	Glass \$8.50	Bottle \$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	
Martin Codax Rías Baixas Albariño- <i>Delicate peachy aromas with hints of spice, herbs and traces of sweet fruits, a fresh and crisp palate rounded by hints of honey, peaches and stone fruits, a medium body with a floral finish.</i>	Glass \$8.50	Bottle \$26.99

Beer

Sierra Nevada Pale Ale Draft- <i>Aromas of pine, orange peel and grapefruit, hops are pungent but not overwhelming. Bitterness is kept in balance by warm malt and a hint of light caramel. The dry finish is very long with a really nice nuttiness from yeast.</i>	Pint Glass \$6.50
Breckenridge “471 IPA- <i>a double IPA, that combines Pale, Munich, Caramel-30, Carapils and Torrified Wheat malts, with Chinook, Centennial, Simcoe and Fuggles hops. It has a big sweet mouthfeel, followed by more hoppiness than you’ve ever had at one time.</i>	Bottle \$6.00