

Mill Street Grill
Dinner Features
Wednesday, October 18th, 2017

Soups

Beef Borscht	Cup \$4.99	Bowl \$6.99
Butternut Squash Bisque	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Buffalo Wings- Crispy fried chicken wings served with a side of Buffalo sauce, Bleu cheese dressing and celery.	\$10.99
Opah Poké- Fresh diced Hawaiian Opah marinated in lime juice, rice wine, soy, ginger and toasted sesame oil.	\$10.99
Cajun Fried Alligator- Served with a side of Remoulade sauce.	\$9.99

Features

Grilled Rack of Lamb with Cous-Cous- Grilled rosemary and garlic marinated lamb rack served over tri-colored Israeli cous-cous, spinach, wild mushrooms, sun-dried tomatoes, onions and roasted red pepper.	\$28.99
Rainbow Trout with Shrimp Scampi- Pan-fried Idaho Rainbow Trout topped with shrimp, Andouille sausage, tomatoes and green onions in a Cajun white wine lemon butter sauce.	\$22.99
Vegetarian Lasagna- Tangy tomato sauce with roasted vegetables and four cheeses Mozzarella, Provolone, Parmesan and Asiago layered with pasta. Topped and baked with our homemade marinara sauce. Served with sun-dried tomato bread.	\$14.99
Bacon Wrapped Monkfish- Pan-seared fresh Atlantic monkfish wrapped in Applewood smoked bacon, topped with a Piccata sauce of onion, white wine, garlic, lemon and capers.	\$22.99
Fra Diavolo- Scallops, shrimp, mussels and calamari sautéed in a spicy marinara sauce. Served over angel hair and topped with Parmesan cheese.	\$27.99
Grilled Hawaiian Opah- Char-grilled fresh Opah Moonfish served over sautéed bell peppers and onions, topped with a cilantro-lime Chimichanga.	\$27.99
Chicken Carbonara- Grilled chicken breast, onions, Tasso ham and peas sautéed in a creamy white wine Brie cheese sauce. Tossed with fettucine and topped with Parmesan cheese.	\$16.99
Pork Tenderloin with Sage Pumpkin Ravioli- Tender grilled pork tenderloin medallions served over sage pumpkin ravioli tossed in a brown butter sauce with Shiitake, Cremini and Oyster mushrooms.	\$18.99
Beer Braised Bratwurst- Two large char-grilled Guinness beer braised bratwursts, served with sauerkraut and roasted garlic mashed potatoes.	\$13.99
Blackened Yellowfin Tuna- Blackened Cajun spiced seared Yellowfin Tuna topped with a mango-peach salsa. Served with choice of side and salad.	\$21.99
Broiled Speckled Trout- Fresh Atlantic Speckled Trout broiled with olive oil, lemon, and parsley. Served with choice of side and salad.	\$17.99
Scallops Norfolk- Jumbo scallops' sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs then finished in the oven.	\$28.99
Beef Stroganoff- Tender chunks of Ribeye cooked in a red wine and sherry cream sauce with mushrooms, onions, garlic and fresh basil. Served over fettuccine and topped with a dollop of sour cream.	\$16.99

Vegetable of the Day- Mashed Cauliflower

Wine

Concannon Stampmaker's Syrah- Primary aromas of ripe dark berries, cherries, spice, and tobacco, with notes of violets and menthol on the palate, while the full, rich tannin structure supports the wonderfully complex fruit character. It has a long, lingering finish with berry fruit, floral notes, and a subtle, toasty oak quality.	Glass		Bottle
	\$8.50		\$28.99
Terry's Sangria- Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.	Glass		
	\$8.00		
Bodegas Paso a Paso Verdejo- Aromas & flavors of grapefruit, lime, peach and pear. Bright, zesty and a perfect fit with your next seafood dish.	Glass		Bottle
	\$7.99		\$18.99

Beer

Avery White Rascal- A truly authentic Belgian style wheat or "white" ale, this rascal is unfiltered (yup, that's yeast on the bottom) and cleverly spiced with coriander and Curacao orange peel producing a refreshingly zesty classic ale.	Bottle		\$4.25
Sam Smith's Nut-Brown Ale- Walnut-like color and palate of hazelnuts, wonderful balance of creamy roasted crystal malt and aromatic hops with a long clean finish.	Bottle		\$5.25