

Mill Street Grill
Dinner Features
Wednesday, March 21st, 2018

Soups

Beef Vegetable	Cup \$4.99	Bowl \$6.99
Creamy Smoked Gouda Potato Soup	Cup \$3.99	Bowl \$5.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Fried Calamari- Served with marinara sauce.	\$11.99
Smoked Salmon Plate- Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$11.99
Surimi Salad with Avocado- Served in an avocado half over seaweed salad with a sweet soy ginger sauce. Garnished with pickled ginger, Tobikko, wasabi and a Thai chili aioli.	\$11.99
Steamed Mussels- Fresh Canadian mussels steamed in white wine with butter, garlic and lemon. Served with toasted sundried tomato bread.	\$11.99
Smoked Pork Belly & Corn Cake- Hickory smoked pork belly served over green mole sauce and a pan-fried corn cake.	\$11.99
Crab Imperial Stuffed Mushrooms- Mushrooms stuffed with crab imperial baked in white wine and butter. Topped with melted Havarti and served with toasted sun-dried tomato French bread.	\$11.99

Features

Blackened Red Snapper- Served with roasted corn and crab salsa with cilantro, red bell pepper, jalapeno, fresh lime juice and tomato.	\$22.99
Char-Broiled 14 oz. Prime Rib Eye- Topped with a Bleu cheese cracked black pepper butter with a hint of horseradish.	\$28.99
Scallops Norfolk- Jumbo sea scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs and baked in the oven.	\$28.99
Shrimp and Grits- Jumbo shrimp and Andouille sausage sautéed in a Cajun seasoned white wine lemon butter sauce with scallions and tomatoes. Served over creamy smoked Gouda cheese grits.	\$26.99
Char-Broiled Duck Breast- Served over herb roasted rutabagas, turnips and potatoes with a red wine Portobello mushroom sauce with onions, roasted garlic and fresh basil	\$22.99
Chicken and Shrimp Tortelloni- Chicken and shrimp sautéed with Pancetta bacon, peas, garlic, fresh basil, Parmesan cheese, heavy cream and white wine. Tossed with a five cheese tortelloni.	\$22.99
Grilled 10 oz. Bone In Cuban Pork Chop- Served over rice with black beans and spicy pineapple mango chutney.	\$18.99
Bacon Wrapped Monkfish- Fresh Atlantic Monk fish wrapped in Applewood Smoked Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter and topped with fresh parmesan cheese.	\$24.99
Paella- Sea scallops, shrimp, Andouille sausage, clams and mussels simmered in a spicy, white wine saffron scented tomato vegetable broth. Tossed with Risotto and topped with Parmesan cheese; served with French baguette.	\$28.99

Vegetable of the Day- Country Style Green Beans

Wine

A by Acacia Chardonnay- Enticing aromas and mouthwatering flavors brim with citrus, Fuji apple, pear notes and a hint of apple blossom. The clean, fruit-focused flavors culminate in a crisp finish.	Glass	Bottle
	\$6.99	\$19.99
Estancia Cabernet Sauvignon- Pleasant aromas and flavors of currant, sage and berry. Easy-drinking and food-friendly.	Glass	Bottle
	\$7.95	\$24.99
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	

Beer

Bold Rock IPA- Dry-hopped hard cider with citrus and floral notes.	Bottle
	\$5.25
Young's Double Chocolate Stout- This stout is deep black-slight brown in color, with aromas of chocolate and coffee beans. Creamy with slight chocolate hints in the flavor; a delicious stout.	Bottle
	\$8.25