

**Mill Street Grill**  
**Dinner Features**  
**Sunday, December 10<sup>th</sup>, 2017**

**Soups**

<b>Creamy Tomato Basil</b>	<b>Cup \$4.99</b>	<b>Bowl \$6.99</b>
<b>Brunswick Stew</b>	<b>Cup \$4.99</b>	<b>Bowl \$6.99</b>
<b>Chicken Chili</b>	<b>Cup \$4.99</b>	<b>Bowl \$6.99</b>

**Appetizers**

<b>Calamari</b> - Served with a side of marinara.	\$11.99
<b>Steamed Mussels</b> - Steamed in white wine, garlic and butter. Served with Sun-Dried tomato bread.	\$11.99
<b>Buffalo Wings</b> - Fresh fried jumbo wings tossed in Buffalo sauce, served with Bleu cheese dressing and celery sticks.	\$11.99

**Features**

<b>Grilled Quail with Risotto</b> -Two char-broiled quail served with saffron scented risotto. Finished with a Balsamic vinegar and Port wine reduction.	\$23.99
<b>Grilled Duck Breast with Port Wine Sauce</b> - Duck breast sautéed in Port wine with sun-dried tomatoes, onions, Cremini and Shiitake mushrooms.	\$25.99
<b>Lasagna Bolognese</b> - Italian sausage, ground beef, Ricotta, Asiago, Romano, Parmesan and Mozzarella cheeses layered and baked in tangy tomato-meat sauce with fresh herbs. Served with toasted sun-dried tomato bread.	\$15.99
<b>Scallops and Brie with Lobster Ravioli</b> - Seared Jumbo Sea scallops in a rich Brie cheese cream sauce with Lobster stuffed ravioli and fresh basil.	\$31.99
<b>Pan-fried Wild Virginia Catfish</b> -Pan fried cornmeal dredged fresh Rappahannock River catfish topped with a butter wine sauce with Andouille sausage, tomatoes and green onions. Served with Dirty rice.	\$16.99
<b>Steak &amp; Shrimp Fajitas</b> - Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Poblano, red and yellow peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack & Cheddar cheeses, sour cream, and guacamole.	\$21.99
<b>Bronzed Snapper</b> -Fresh Floridian Red Snapper lightly blackened and topped with a fresh pineapple mango salsa.	\$20.99
<b>Ragin' Cajun Linguini</b> - Scallops, shrimp, Andouille sausage, clams and mussels sautéed in a creamy Sherry sauce with bell peppers, onion, celery, mushrooms and okra. Tossed with linguini and topped with Parmesan cheese.	\$28.99
<b>Wild Texas Boar</b> - Char-grilled red wine marinated wild Texas Boar chops served over a roasted root vegetable medley with veal demi-glace.	\$30.99
<b>Seafood Jambalaya</b> - Shrimp, Sea scallops, mussels, and Andouille sausage served over a spicy Jambalaya sauce with shallots, mushrooms, tomatoes, celery, okra, red, green and yellow bell peppers tossed with dirty rice.	\$20.99
<b>Seared Sea Scallops</b> - Jumbo Sea scallops seared and served with seaweed salad over a ginger soy sauce. Garnished with Flying fish roe, Wasabi & Thai chili aioli.	\$26.99
<b>Crab Stuffed Chicken</b> - Fresh chicken breast stuffed with crab Imperial. Topped with Béarnaise.	\$22.99
<b>Honey Braised Lamb Shank</b> - Moroccan style dish flavored with garlic, onion, cinnamon, saffron, cumin, coriander, cloves, honey, almonds, and sultans. Served with orange scented basmati rice.	\$28.99

**Vegetable of the Day**- Mashed Cauliflower

**Wine**

<b>Concannon Conservancy Merlot 2007</b> - Conservancy Merlot is medium-bodied, rich with flavors of blueberry pie. Peppery and sandpapery, almost like Zinfandel, with briary blackberry flavors and smooth tannins on the finish.	Glass \$8.50	Bottle \$28.99
<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 \$8.00	
<b>A by Acacia Chardonnay</b> - 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 \$8.25	Bottle \$19.99

**Beer**

<b>Founder Curmudgeon</b> -An old ale brewed with molasses and an insane focus on the malt bill, then Oak-Aged. The result is a rich, malty delight that's deceptively smooth and drinkable.	Bottle	\$5.50
<b>Sweetwater Pineapple IPA</b> - This beer is heavy on the citrus and fruity hops, with a tropical breeze of pineapple.	Bottle	\$5.50