

Mill Street Grill
Thursday, August 16th, 2018
Dinner Features

Soups

Chicken Chili	Cup \$4.99	Bowl \$6.99
Italian Wedding Soup	Cup \$4.99	Bowl \$6.99
Shrimp Bisque	Cup \$5.99	Bowl \$7.99

Appetizers

Smoked Pork Belly- Served over a caramelized onion jam with toasted crostini.	\$12.99
Clams Casino Stuffed Mushrooms- Mushroom caps stuffed with bacon, clams, bell peppers, onion, lemon, hot sauce, white wine, Parmesan cheese and bread crumbs. Served with sun-dried tomato bread.	\$12.99
Chipotle Mango Wings- Crispy fried fresh jumbo chicken wings tossed in a spicy Mango Chipotle pepper sauce. Served with Ranch dressing and celery sticks.	\$12.99
Fried Calamari- Served with a side of marinara.	\$12.99
Pastrami Smoked Salmon Plate- Thinly sliced cold smoked Pastrami style Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$12.99

Features

Grilled Green Tea Marinated Duck with Wild Mushroom Ravioli- Green tea, ginger and honey marinated grilled boneless duck breast sliced thin over wild mushroom ravioli tossed in a Madeira wine sauce with shallots, Fontina cheese, Chanterelle, Shiitake, and Cremini mushrooms.	\$25.99
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.	\$30.99
Bacon Wrapped Monkfish Provencal- Fresh Atlantic Monkfish wrapped in bacon with onions, white wine, Roma tomatoes, garlic, lemon and basil.	\$23.99
Grilled Rack of Lamb - 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, oregano, Chanterelle, Shiitake and Cremini mushrooms. Served with roasted heirloom marble potatoes.	\$30.99
Carolina Mountain Trout Stuffed with Crab Imperial- Fresh North Carolina Rainbow Trout stuffed with lump crab Imperial, served over a white wine Parmesan cream sauce.	\$26.99
Pan Fried Country Style Quail- Pan fried buttermilk marinated Manchester Farms quail, served with roasted garlic mashed potatoes and Country herb gravy.	\$25.99
Pork Normandy- Center cut pork loin sautéed with apples, garlic, mushrooms, cream and finished off with apple brandy.	\$16.99
Swordfish Puttanesca- Grilled Swordfish filet over a bed of penne pasta tossed in an heirloom tomato sauce with fresh basil, capers, olives and garlic. Topped with Parmesan cheese.	\$23.99
Pork Loin with Chanterelle Mushroom Sauce- Boneless pork loin chops sautéed in a creamy brandy sauce with fresh local Chanterelle mushrooms, shallots, fresh basil and sage.	\$16.99
Grilled Jack Daniels Ribeye with Chanterelle Mushrooms- Hand cut choice 14 oz. ribeye topped with Chanterelle mushrooms sautéed in Jack Daniels whisky with onions and garlic.	\$30.99

Vegetable of the Day- Mashed Cauliflower

Wine

Terry's Sangria- Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.		Glass \$8.99
Cucina Mista Moscato D'Asti D.O.C.G. Italy - A clear, brilliant light straw-green color and rich aromas of peaches, stone fruit and a touch of floral notes invite you to taste this wine. On the palate, there are soft, crisp flavors of peach, apricot and honey that balance perfectly with the light carbonation making this a perfect sipping wine when chilled	Glass	Bottle \$7.25 \$18.99
Alexander Valley Merlot- Spicy, earthy aromas of cassis, black cherry, plum, vanilla, oak and cedar in the glass. This wine has broad mouthfeel with flavors of cherry, cassis, blackberry, plum and chocolate. This is a big, nicely balanced wine with chewy tannins on the long finish.	Glass	Bottle \$12.99 \$32.99 1/2 Bottle \$21.50

Beer

Victory Sour Monkey- The aroma is varied with lemon, sour, and mild brettanomyces notes. Flavor follows with a tart acidity, as it finishes with a malty grain flavor.	Bottle \$5.25
Dogfish Head Sea Quench Ale- A session sour mash-up of a crisp Kölsch, a salty Gose, and a tart Berliner Weiss brewed in sequence with black limes, sour lime juice and Sea salt.	Can \$4.95