

Mill Street Grill
Monday's Dinner Features
July 24th, 2017

Soups

Cream of Crab	Cup \$5.99	Bowl \$7.99
Chicken Chili	Cup \$3.99	Bowl \$4.99
Brunswick Stew	Cup \$3.99	Bowl \$4.99

Appetizers

Chicken Liver Mousse Pate- Spreadable rich local chicken liver mousse seasoned with garlic, black pepper and Cognac. Served with diced Bermuda onions, capers, country Dijon mustard and toast points.	\$8.99
Cold Smoked Salmon Plate- Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$11.99
Mango Habanero Wings- Served with a side of Ranch dressing and celery sticks.	\$10.99
Fried Calamari- Served with a side of marinara.	\$10.99
Steamed Mussels- Steamed in white wine, garlic and butter. Served with Sun-Dried tomato bread.	\$10.99

Features

Pan Fried Local Chicken Breast- Buttermilk marinated fresh local chicken breast lightly breaded then pan fried. Served with sautéed green beans, mashed potatoes and sage gravy.	\$16.99
Duck with Orange Ginger Glaze- Grilled duck breast caramelized in an orange sauce with ginger, honey, garlic, sesame oil and tamari. Served over Basmati rice.	\$25.99
Pork Schnitzel- Tender breaded pork loin cutlets fried golden brown topped with a creamy white wine sauce with shallots, lemon, thyme, garlic, and butter. Served with sweet and sour red cabbage and spätzle.	\$16.99
Lasagna Bolognese- Fresh ground beef, Ricotta, Parmesan and Mozzarella cheeses layered and baked in red wine marinara sauce. Served with toasted sun-dried tomato bread and a house salad.	\$15.99
Tuxedo Tuna- Black and white sesame seed crusted Yellowfin tuna served over a bed of seaweed salad. Garnished with a sesame soy ginger sauce, wasabi, Thai-chili aioli and pickled ginger.	\$23.99
Blackened Amberjack- Fresh blackened Outer Banks Amberjack topped with a fresh garden salsa of cucumber, tomato, onion, bell pepper and white Balsamic vinegar.	\$23.99
Potato Crusted Rockfish- Sautéed fresh Rockfish filet crusted with crispy potato crust, served over a white wine Parmesan cheese cream sauce.	\$23.99
Grilled Rack of New Zealand Spring Lamb- Char-grilled rack of New Zealand spring lamb served over a sun-dried tomato port wine sauce with mushrooms, onions, basil and roasted garlic.	\$28.99

Vegetable of the Day: Sautéed Green Beans

Concrete Old Vine Zinfandel 2012- Chocolate and dark cherry aromas lead to ripe plum, boysenberry and blackberry flavors that are almost sweet, very rich and full bodied. The thick texture melts in your mouth, having soft tannins. This drinks almost like a Port and should be great with chocolate or cheese.	Glass		Bottle
	\$8.50		\$21.99
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		
Villa Pozzi Moscato – Slightly bubbly with fresh aromas of white and tropical fruits which leave a sweet but never obvious palate.	Glass		Bottle
	\$7.50		\$18.99
Roncier White- This Roncier is a dry and racy white wine made with chardonnay grapes is beautiful pale gold, rich and brilliant, it is recognizable by its aromas of fresh bread, wild flowers, slightly apricot fruity.	Glass		Bottle
	\$7.25		\$18.99

Beer

Sam Smith Organic Perry (Gluten Free) - Sparkling Pear cider with a smooth body, crisp but rich flavor and the gentle aroma of a summer pear orchard.	Bottle		\$9.75
El Guapo Agave IPA- Medium bodied agave infused India Pale Ale with a grassy citrus nose and notes of sweet caramel that finishes with a smooth but strong bitterness.	Bottle		\$4.50