

Mill Street Grill
Thursday September 20th, 2018
Dinner Features

Soups

Chicken Chili	Cup \$4.99	Bowl \$6.99
Chicken Pozole Soup - <i>Chicken Vegetable soup with hominy garnished with sliced radish, red onion and shredded lettuce.</i>	Cup \$4.99	Bowl \$6.99
Roasted Red Pepper and Shrimp Bisque	Cup \$6.99	Bowl \$8.99

Appetizers

Fried Calamari - <i>Served with a side of marinara sauce.</i>	\$12.99
Smoked Trout and Crab Cake - <i>Smoked trout and Lump crab meat folded with roasted red Bell pepper, scallions, lemon and egg. Pan seared and served over fresh spring greens tossed in soy ginger sauce. Topped with a smoked paprika, roasted garlic coulis.</i>	\$13.99
Smoked Salmon Plate - <i>Thinly sliced cold smoked Pastrami style Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.</i>	\$12.99
Steamed Mussels - <i>Fresh mussels steamed in white wine with butter, garlic and lemon. Served with toasted sundried tomato bread.</i>	\$12.99
Conch Fritters - <i>Served with a sweet and spicy island dipping sauce with mango, pineapple and a hint of cayenne pepper.</i>	\$12.99
Buffalo Chicken Wings - <i>Fresh fried jumbo wings tossed in Buffalo sauce, served with Bleu cheese dressing and celery sticks.</i>	\$12.99

Features

Rack of New Zealand Spring Lamb - <i>Grilled rack of marinated lamb chops served over a Port wine sauce with Wild mushrooms and onions.</i>	\$30.99
Grilled Duck Marsala with Wild Mushroom Ravioli - <i>Thinly sliced char-grilled duck breast served over Wild mushroom ravioli tossed in a Marsala wine sauce with onions, basil and oregano.</i>	\$25.99
Blackened Catfish Jambalaya – <i>Blackened wild Virginia Catfish served over Dirty rice with shrimp and Andouille sausage in a spicy Cajun Jambalaya sauce.</i>	\$23.99
Pistachio Crusted Golden Tilefish - <i>Sautéed fresh Atlantic Tilefish filet coated in chopped pistachios topped with Amaretto Beurre Blanc with lemon, garlic, and parsley.</i>	\$24.99
Scallops Norfolk - <i>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.</i>	\$30.99
Seared Yellow Tuna - <i>Fresh Outer Banks Yellowfin Tuna served over a bed of seaweed salad with a soy ginger sauce. Garnished with Tobikko, Wasabi, and Thai chili sauce.</i>	\$24.99
Blackened Swordfish with Pineapple Mango Salsa - <i>Fresh blackened Atlantic Swordfish topped with a salsa of pineapple, mango, red pepper, green onion, cilantro, and lime.</i>	\$22.99
Lasagna - <i>Ground veal and pork with Ricotta, Asiago, Romano, Parmesan, Provolone and Mozzarella cheeses layered and baked in red wine marinara sauce. Served with toasted sun-dried tomato bread.</i>	\$16.99
Grilled 22oz Porterhouse - <i>Char-grilled and seasoned hand-cut 22oz choice Porterhouse served with a choice of side and salad.</i>	\$35.99
Fra Diavolo Linguine - <i>Jumbo scallops, shrimp, clams, and mussels sautéed in a spicy marinara sauce. Tossed with linguine and topped with Parmesan cheese.</i>	\$28.99
Chicken Cordon Bleu - <i>Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over a Parmesan cheese cream sauce.</i>	\$17.99
Char Grilled Bone-in Pork Chop - <i>Served over Country pan gravy with herb roasted marble potatoes.</i>	\$16.99

Vegetable of the Day- Country Style Green Beans

Beer

Michelob Ultra Golden - <i>Made with organic grains from the country's finest fields, Michelob Ultra-Pure Gold is a light lager with a superior, golden taste. With only 2.5 carbs and 85 calories, Pure Gold is triple filtered and brewed free of artificial colors and flavors.</i>	Bottle \$4.25
O'Connor Golden Pear Ale - <i>Golden Pear was inspired by traditional Belgian brewing practices, using a Trappist yeast strain and German pilsner malt. Belgian candy sugar and pear juice combine to create nicely layered ale that "pears" well with everything.</i>	Bottle \$6.00

Wine

Terry's Sangria - <i>Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i>	Glass \$8.99
Oyster Bay Sauvignon Blanc – <i>Enticing citrus notes and tropical flavors, youthful, elegant and fresh with a lingering, zesty finish. Flavors that are uniquely Marlborough, and undeniably Oyster Bay, Wine Enthusiast rating of 90</i>	Glass \$8.25 Bottle \$19.99
Cline Red Zinfandel - <i>Exhibits a wide array of dark berry fruit including black cherry and raspberry with spicy peppery notes. A lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine.</i>	Glass \$8.50 Bottle \$22.99