

Mill Street Grill
Monday, July 16th, 2018
Dinner Features

Soups

Chicken Chili	Cup \$4.99	Bowl \$6.99
Jamaican Pepper Pot Chicken	Cup \$4.99	Bowl \$6.99
Creamy Crab and Danish Bleu Cheese	Cup \$7.99	Bowl \$9.99

Appetizers

Hawaiian Chicken Wings- <i>Fresh fried wings tossed in a pineapple mango sauce, served with ranch dressing and celery.</i>	\$12.99
Cold Smoked Pastrami Style 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
Fried Calamari- <i>Lightly breaded and fried golden brown. Served with a side of marinara.</i>	\$12.99
Stuffed Mushrooms- <i>Mushrooms stuffed with Chorizo sausage, roasted red pepper and onion. Baked with Havarti cheese and served with crostini.</i>	\$12.99
Cajun Fried Alligator- <i>Lightly breaded Cajun fried Louisiana Alligator. Served with remoulade.</i>	\$12.99

Features

Shrimp, Calamari, and Chorizo Linguini- <i>Calamari, shrimp, and Chorizo sausage sautéed in avocado oil, cream, slow roasted tomatoes, onions, and Cremini mushrooms, tossed with linguini and topped with fresh Parmesan.</i>	\$18.99
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
Pepper-Crusted Duck Breast With Savory Fig and Walnut Bread Pudding- <i>Char-grilled duck breast served over a Madeira wine mushroom sauce with a savory bread pudding of figs, walnuts, caramelized onions, and fresh herbs.</i>	\$25.99
Apple Chicken Salad- <i>Candied walnuts, sliced apple, hand breaded chicken tenders, tomato, onion, cucumber, Bleu cheese crumbles, and sun-dried cranberries on a bed of lettuce. Served with your choice of salad dressing.</i>	\$12.99
Seared Fresh Yellow Fin Tuna- <i>Fresh seared Yellow Fin Tuna served over seaweed salad and a sweet soy ginger sauce. Garnished with Tobikko, wasabi and Thai chili aioli.</i>	\$18.99
Swordfish with Tapenade- <i>Grilled Atlantic Swordfish topped with tapenade of green and Kalamata olives, roasted garlic, sun-dried tomatoes, basil and lemon juice.</i>	\$23.99
Veal Chop with Polenta - <i>16 oz. char-broiled veal chop served over a grilled roasted red pepper polenta cake and fresh herb infused demi-glace.</i>	\$32.99
North Carolina Beer Boiled Shrimp Dinner- <i>Half pound of North Carolina peel and eat shrimp boiled in beer with Old Bay seasoning and a hint of lemon. Served with Cole slaw and a side of cocktail sauce.</i>	\$17.99
Beef Stroganoff- <i>Tender chunks of Ribeye cooked in a red wine and sherry cream sauce with mushrooms, onions, garlic and fresh basil. Served over fettuccine and topped with a dollop of sour cream.</i>	\$16.99
Turkey & Applewood Bacon Quiche- <i>Sliced turkey, Applewood bacon, onion and red bell pepper in a fluffy egg pie with Monterey Jack and Cheddar cheese, topped with Béarnaise sauce. Served with fresh fruit and house salad.</i>	\$11.99

Vegetable of the Day- *Honey Herb Carrots*

Wine

Alexander Valley Merlot- <i>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.</i>	Glass	Bottle
	\$12.99	\$32.99
		1/2
		Bottle
		\$21.50
Ferrari-Carano Sonoma Chardonnay- <i>Aromas of pear, white peach, orange blossom, vanilla, graham cracker and buttercream, perfectly balanced by flavors of Fuji apple, cinnamon, apricot, quince and hazelnut. Lingering creamy and toasted oak notes round out the finish.</i>	Glass	Bottle
	\$9.99	\$34.99
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	

Beer

Starr Hill Front Row Golden Ticket Ale- <i>This light and refreshing beer is the perfect balance of hop bitterness and a honey-like malt body. Lightly hopped with Cascade, the Honey malt and oats bring a bit of sweetness for a smooth mouthfeel and clean finish.</i>	Bottle
	\$5.25
Victory Sour Monkey Victory Sour Monkey- <i>Sour Monkey puts a tastefully tart twist on our Golden Monkey's sweet, fruity essence. A sharp, citrus-laden tang makes this brew a Monkey all its own. Aroma is very varied with lemon, sour and mild Brettanomyces notes. Flavor follows with a tart acidity. Not dry as it finishes with a malty grain flavor.</i>	Bottle
	\$5.25