

Mill Street Grill
Friday, November 16th 2018
Daily Features

Soups

Loaded Potato Soup	Cup \$4.99	Bowl \$6.99
Chicken and Rice Soup	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Fried Calamari- Served with a side of marinara sauce.	\$12.99
Smoked Pork Belly- In-house Hickory smoked pork belly served with toasted crostini and sweet onion jam.	\$12.99
Steamed Mussels- Fresh Canadian mussels steamed in white wine with butter, garlic and lemon. Served with toasted sundried tomato bread.	\$12.99
Korean Style Wings- Fresh chicken fried to golden brown, tossed in a spicy chili and peanut ginger sauce. Finished with scallions. Served with ranch and celery sticks.	\$12.99

Features

Charbroiled Duck Breast- Sliced thin and served over pumpkin sage ravioli tossed in a Marsala wine sauce with onions, Wild mushrooms, roasted garlic and fresh basil.	\$26.99
Crab Imperial Stuffed Trout- Served over a Parmesan cheese cream sauce.	\$25.99
Potato Crusted Rockfish- Fresh Maryland Rockfish topped with grated fresh potato and seared to a golden brown. Served over a Parmesan cream sauce.	\$25.99
Roasted Free Range Chicken- Seared and roasted free range bone-in chicken breast topped with a sherry and Wild mushroom cream sauce.	\$21.99
Grilled Local Lamb Loin Chops- Grilled local lamb loin chops served with choice of side and house salad.	\$25.99
Pan Seared Arctic Char- Topped with a tapenade of Spanish queen & Kalamata olives, capers, sundried tomatoes, garlic, lemon and fresh basil. Garnished with a Champagne-pomegranate reduction.	\$25.99
Cajun Chicken and Shrimp with Cous Cous- Shrimp and Andouille sausage sautéed with sundried tomatoes, onions, roasted Red Bell peppers, spinach and mushrooms. Tossed with cous cous and topped with a blackened chicken breast.	\$21.99
Pecan Crusted Golden Tile Fish- Fresh pecan crusted Outer Banks Golden Tile fish topped with a hazelnut Beurre Blanc.	\$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
Seafood Linguini- Scallops, shrimp, mussels, and clams sautéed in olive oil with marinara. Topped with Parmesan cheese and served over linguini.	\$26.99
Bacon Wrapped Monkfish- Fresh Atlantic Monk fish wrapped in Applewood Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter and topped with fresh Parmesan cheese.	\$25.99
Shrimp and Steak Fajitas- Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Yellow Bell, Red Bell and Poblano peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack and Cheddar cheeses, sour cream, and guacamole.	\$21.99

Vegetable of the Day- Mashed Cauliflower

Beer

Rogue Mocha Porter- Ruddy brown in color, a bittersweet balance of malt and hops, yet a surprisingly light and refreshing taste.	Can \$5.25
Reason Pattern Recognition Beer IPA- Delicious IPA starts with a subtle malt backbone and adds an incredible amount of hop flavor for a beer that delivers big bright tones of citrus, pine, and melon with a super clean and refreshing finish 6% ABV.	16.3 oz. Bottle \$13.99

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
Noble Vines 515 Vine Select Rosé Wine Central Coast 2017- A traditional style Rosé bursting with bright flavors of raspberry, citrus and juicy strawberry.	Glass \$7.99 Bottle \$19.99
Pepperjack Barossa Red- Blend of Shiraz, Cabernet Sauvignon with Merlot, Malbec, Grenache, Sangiovese, Cabernet Franc and Tempranillo. Plummy and rich with good structure. There is a concentrated layers of blackberry, blue fruits and oak which is balanced with soft layers of tannins to give length and finesse while finishing soft and full of flavor	Glass \$9.50 Bottle \$34.99