

SANDWICHES

Make any sandwich a Wrap • Gluten Free roll available for 50¢

The Middlebrook \$15.99

A sautéed Backfin Crab Cake with Lettuce & Tomato on a toasted Kaiser Roll. Served with Cilantro Citrus Mayonnaise.

The New Street \$14.99

6 oz. of thinly sliced Prime Rib served with sautéed Onions & melted Provolone on a crisp French Roll with plenty of AuJus for dunking.

The Coalter Sandwich \$12.99

Seasoned grilled boneless pork chop sandwich with lettuce, tomato and a side of mayonnaise; comes with French fries and a pickle.

The Goshen \$15.99

Fried Oysters lightly breaded & fried crispy, served on a toasted French Roll, topped with Cole Slaw, sliced Tomato & our homemade Tartar Sauce.

The Packard \$14.99

6 oz. of thinly sliced Prime Rib, topped with crisp Bacon & melted Cheddar Cheese on a toasty French Roll, with a side of creamy Horseradish Sauce.

The Beverley \$13.99

Grilled Chicken Breast on a toasted Kaiser Roll with Lettuce & Tomato (served with a side of Cilantro Citrus Mayonnaise). Add an extra topping for \$1.50 each.

The Mill Street Burger \$14.99

Over 1/3 lb. of our own fresh Ground Sirloin & Filet Mignon, charbroiled to order. Served on a toasted Kaiser Roll with Lettuce, Tomato & Onion. Add an extra topping for \$1.50 each:

<u>Toppings</u>	<u>Cheese (select one)</u>
Avocado	Monterey Jack & Cheddar
Blackened	Swiss
Barbecue	Cheddar
Bacon	American
Mushrooms	Provolone
Buffalo Style	Havarti

Bean Burger \$10.99

Where's the beef? Not here! No bull about it. A spicy mixture of Black Beans, Mushroom, Onion & Red Bell Pepper, grilled until toasty on the outside & hot on the inside. Served with melted Havarti Cheese, grilled Onion, Guacamole, Lettuce & Tomato. Cilantro-Citrus Mayonnaise on the side.

Chicken Fingers \$13.99

Five deep-fried Chicken Tenders served with a Spicy Honey Mustard Sauce & French Fries.

CHILDREN'S MENU

Spaghetti \$7.99

Chicken Fingers \$8.99

Burger \$9.99

CHICKEN & SEAFOOD

Artichoke Chicken \$19.99

Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, diced Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil & Feta Cheese.

Chianti Chicken \$19.99

Sauteed with Italian Sausage, fresh Basil, Roasted Garlic, Onions, Tomatoes, Roasted Red Pepper & Chianti Wine. Covered in melted Fresh Mozzarella & Parmesan Cheeses.

Cajun Shrimp w/ Fried Green Tomatoes \$19.99

Cornmeal crusted Green Tomatoes, fried crispy and topped with two skewers of Cajun Shrimp over a Havarti Cheese cream sauce.

1/2 lb. Steamed Spiced Shrimp Dinner . \$18.99

Half pound of Steamed Spiced Shrimp served with our Homemade Cocktail Sauce & Cole Slaw.

Charbroiled Salmon Filet \$21.99

Fresh charbroiled Salmon Filet topped with a Garlic Basil Herb Butter.

Grilled with Cajun Spices. \$22.50

Mahi Mahi \$22.50

Chargrilled with Sun-dried Tomato Basil Butter or Grilled with Cajun Spices \$22.50

Greek Mahi Mahi \$23.99

Pan Seared in Olive Oil with Roasted Red Pepper, Roma Tomatoes, Kalamata Olives, Onions, Mushrooms, Artichoke Hearts, Basil, Oregano and finished with White Wine, Feta and Parmesan Cheeses.

Crab Cake Dinner Market Price

Backfin Crab Meat with Egg, Lemon, Garlic, & Bread Crumbs, pan-fried with Cocktail Sauce on the side. Served with Cole Slaw.

Fried Oysters \$23.99

Lightly breaded plump Oysters fried until crispy & served with Cole Slaw.

Grilled Barbecue Chicken Breast \$16.99

Charbroiled Chicken Breast with Barbecue Sauce, served with your choice of Baked Potato, Rice, Roasted Garlic Mashed Potatoes, French Fries, Fried Green Tomatoes, Vegetable of the Day.

Includes choice of one of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day.

Add a Mill Street House Salad to any entree for \$5.25

Add a skewer of Grilled Cajun Shrimp for \$6.50.

Add a Crab Cake for \$12.00

Add Oyster for \$10.00

A BRIEF HISTORY

On July 1, 1890, the firm of White Star Mills was created and comprised of Michael Kivlighan, Issac Witz, Charles Holt, and Andrew Bowling.

In 1897, Bowling withdrew from the firm and his interest in the mill was acquired by his associates. The families of the remaining associates continued to secure ownership throughout the years until its sale in 1963 to the Wilkins-Rogers Milling Company of Washington, D.C.

The association's purpose was to construct buildings and install modern machinery for manufacturing flour. The principal brand of flour, manufactured under the name of Melrose, was a staple in southern kitchens for the entire life of the mill.

The Edward P. Allis Company, of Milwaukee, Wisconsin, the largest and most successful mill builder in the world, received the contract and they installed machinery that produced flour that enabled the mill to operate regularly for many years.

With the passing of Michael Kivlighan in 1942, his son, J. Harold Kivlighan, obtained ownership and became manager.

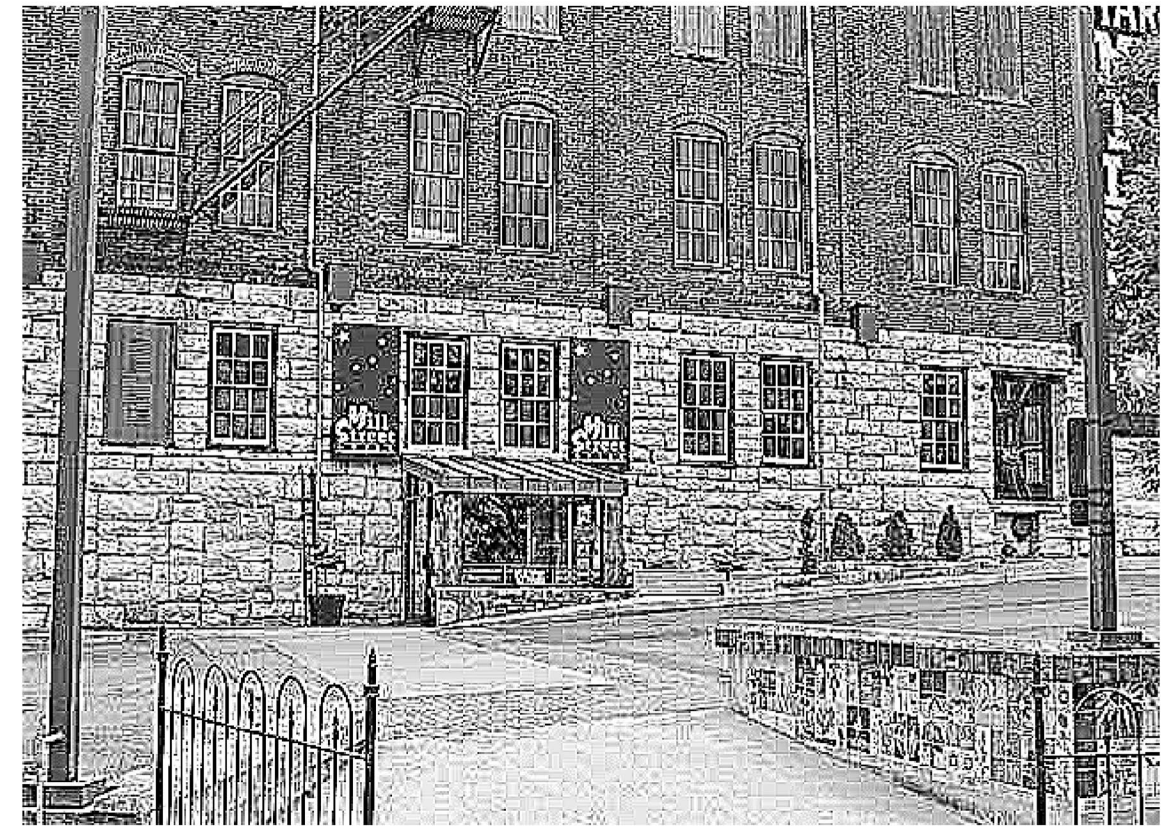
Harold immediately launched plans to update and modernize the mill, converting from steam power to full electric operation. Kivlighan instigated the construction of five concrete silos, increasing wheat storage capacity to 225,000 bushels. He installed improved milling machinery, effectively increasing output from 600 to 1,000 barrels every 24 hours.

The mill operated successfully every year until 1963 when it was acquired by the Washington milling company. The mill was purchased for its brand names; the building and

equipment were out of date by then so they closed it down. The building sat derelict until it was bought by HHK properties in the 1970s. HHK Properties are owned by the families of J.B. (Brownie) Hanger, Cecil Hanger and Jack Kiger. They started the restoration of the building, but it was a slow process. It was used for storage until 1980 when the first restaurant was opened there under the name of White Star Mill; it had three different owners until 1991 when it closed for a short period.

In March of 1992 Ron Bishop and Terry Holmes became the 4th owners. This started the process of re-opening the restaurant under the name Mill Street Grill, which came from the former mill's address.

At Mill Street Grill we try to balance good quality food with fast fun efficient service, all in the cozy confines of a turn of the century flourmill. Since opening in 1992, our goal has been to be the most consistent restaurant in the area. Our large number of regular customers will attest to that fact. At the Mill, no one is a stranger. We treat you better than family, we feed you well, and we don't ask you to do the dishes.



A P P E T I Z E R S . & . S A L A D S

Fresh Mozzarella & Tomato \$11.99

Fresh Basil & Tomato layered between slices of Mozzarella drizzled with Pesto, Olive Oil & Balsamic Vinegar. Served with warm Sun-dried Tomato Herb Toast.

Oysters Rockefeller \$15.99

Five fresh Oysters on a bed of Spinach served on the 1/2 shell & topped with a Pernod Cream Sauce, Bacon, & baked until golden brown.

Stuffed Artichoke Hearts \$10.99

Artichoke Hearts filled with our Homemade Boursin Cheese, then dipped in a Beer Batter & fried. Served with a Spicy Honey-Mustard Sauce.

Steamed Spiced Shrimp

Tender steamed Shrimp spiced with Old Bay Seasoning & served with Cocktail Sauce.

1/4 Pound Steamed Spiced Shrimp \$7.99

1/2 Pound Steamed Spiced Shrimp \$13.50

Potato Skins \$10.99

Five crunchy potato skins filled with bacon & Monterey Jack & Cheddar Cheeses.

Baked Goat Cheese \$12.99

Creamy goat cheese topped with tomatoes, Kalamata olives, roasted red peppers and garlic with fresh basil and olive oil, served with sun-dried tomato French bread.

Pepper Cheese Sticks. \$10.99

Handbreaded Pepper cheese sticks deep fried until crispy & served with a Raspberry dipping sauce.

Chicken Avocado Bacon Salad \$14.99

Crisp Garden Greens with a Grilled Chicken Breast, Bacon, Avocado, Egg, Onion, Tomato, Cucumber, Apples & Red Bell Pepper. Topped with a blend of Monterey Jack & Cheddar Cheeses.

Make it Cajun for an extra 50¢

Caesar Salad \$10.99

Fresh, crisp Romaine tossed with our Homemade Caesar Dressing, sprinkled with Tomatoes, fresh grated Parmesan, & Herb Croutons.

Add a Grilled Chicken Breast \$12.99

Add a Grilled Fresh Salmon \$15.99

Add Cajun Grilled Shrimp \$15.99

Add Fried Oysters \$15.99

Make it Cajun for an extra 50¢

Mill Street Salad \$6.25

Our own House Salad with fresh Mixed Greens, assorted Vegetables, Tomatoes, Sprouts, Apples & toasted Nuts.

**** 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE ****
NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE. ****

Greek Salad \$12.99

Crispy Romaine with Kalamata & Green Olives, Artichoke Hearts, Pepperoncini Peppers, & Feta Cheese crumbles, served with a Balsamic Vinaigrette.

Add a Grilled Chicken Breast \$14.99

Add a Grilled Fresh Salmon \$15.99

Add Cajun Grilled Shrimp \$15.99

Add Fried Oysters \$15.99

Make it Cajun for an extra 50¢

Iceberg Salad \$6.99

Quarter head of Iceberg lettuce topped with a blend of Monterey Jack & Cheddar Cheeses, Applewood Smoked Bacon, Egg wedges, Bermuda Onion, Cucumber and Tomatoes. Served with your choice of dressing.

Our Homemade Dressings

Thousand Island	Non-fat Raspberry Vinaigrette	French
Balsamic Vinaigrette	Hot Honey Mustard Bacon	Bleu Cheese
Oil & Vinegar	Non-fat Orange Poppy Seed	Ranch

V E G E T A R I A N . M E N U

Cajun Vegetable Pasta \$14.99

Zucchini, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Cajun Spices. Served over Angel Hair Pasta, & topped with Marinara Sauce.

Vegetable Primavera Alfredo \$15.99

Zucchini, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Roasted Garlic in a Parmesan Cheese, White Wine Cream Sauce. Served over Fettuccini Pasta with fresh Parmesan Cheese.

*Add a Grilled Chicken Breast \$18.99

*Add a Skewer of Cajun Shrimp \$19.99

*Add a Skewer of Cajun Shrimp & Half Breast of Chicken. . \$22.99

Vegetable Platter \$10.99

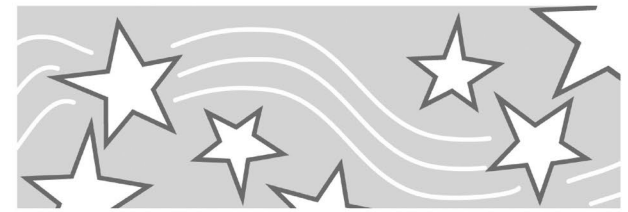
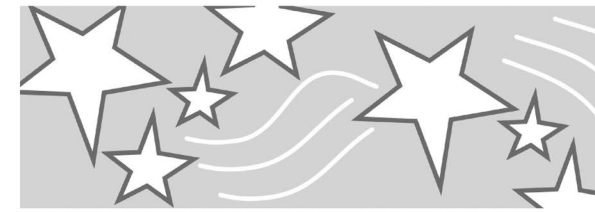
Zucchini, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Angelica Butter & topped with shredded Monterey Jack & Cheddar Cheese. Served with your choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, French Fries, Vegetable of the Day.

* These items are cooked to order. Consuming fresh, raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

** These items contain nuts (walnuts, peanuts, almonds, pecans) please ask if you are allergic.

HOURS OF OPERATION

Look for our Hours on our
Facebook Page.
They may change Daily.



SPECIALTY RIBS, PORK & BEEF

Patrons from everywhere rave about our ribs. A Kansas City native, recognizing savory and delectable ribs, proclaimed Mill Street ribs finer than any he consumed in the “Rib Capital of America.” Our exclusive marinade, own homemade barbecue sauce and the special attention we take to slow cook our ribs until tender create a special taste sensation. You too will think Mill Street when you want great ribs.

Barbecued Baby Back Ribs

Slow cooked until tender & brushed with our Homemade Barbecue Sauce.

Half Rack \$18.99

Full Rack \$25.99

St. Louis Ribs

Tender, meaty Pork Ribs, glazed with our Homemade Barbecue Sauce.

Half Rack \$18.99

Full Rack \$25.99

White Star Rib Platter \$25.99

Try a half rack of our famous Barbecue Baby Back Ribs & a half rack of our famous St. Louis Ribs, smothered in our Homemade Barbecue Sauce.

Chicken & Rib Platter \$22.99

Grilled Barbeque Boneless Chicken Breast & a half rack of Barbeque Baby Back Ribs.

All Barbecue Ribs are served with Cole Slaw and choice of one of the following:
French Fries, Baked Potato,
Roasted Garlic Mashed Potatoes, Rice,
Fried Green Tomatoes, Vegetable of the Day.

Prime Rib - 10 oz. Market Price

10 ounces of Slow cooked aged beef, tender & juicy

12 oz Market Price

16 oz Market Price

Grilled with Cajun Spices Market Price

12 oz Market Price

16 oz Market Price

New York Strip - 10 oz. \$29.99

Hand-cut & trimmed, then grilled to your taste.

Grilled with Cajun Spices \$30.99

Sautéed in a Peppercorn Cream Sauce \$31.99

Served in a Port Wine, Sun-dried

Tomato Sauce \$31.99

Steak & Crab Cake \$40.99

10 oz New York Strip; grilled to order & a sautéed Maryland Style Crab Cake

Charbroiled Boneless Pork Chops ... \$18.99

Two 5 oz. Center Cut Boneless Pork Chops

Grilled with Cajun spices \$19.99

Sautéed in a Peppercorn Cream Sauce \$20.99

Served in a Port Wine, Sun-dried Tomato

Sauce \$20.99

Includes choice of one of the following:
French Fries, Baked Potato,
Roasted Garlic Mashed Potatoes, Rice,
Fried Green Tomatoes, Vegetable of the Day.

Please let us know your dietary preferences.
We will modify our recipes on many items to accommodate you.
We want your dining experience with us to be a pleasurable one.

P A S T A

Chicken & Shrimp Marinara \$18.99

Sautéed Chicken & Shrimp with Mushrooms in a tangy Marinara Sauce over Angel Hair Pasta.

Tilapia Angelica \$16.99

Flaky Tilapia lightly seasoned with garlic, onion and paprika, grilled, then served over angel hair pasta tossed in sun-dried tomato herb butter with roasted red peppers, tomato scallions and fresh Parmesan Cheese.

Cajun Chicken Fettuccini \$17.99

Chicken Breast grilled with Cajun Spices & served on a bed of Fettuccini with a Sun-dried Tomato Mushroom Cream Sauce.

Prosciutto & Provolone Stuffed Chicken \$19.99

Chicken stuffed with Prosciutto Ham & Provolone, sautéed in a Marsala Wine Sauce with Onions, Mushrooms, & Garlic. Served over Angel Hair Pasta.