

Entrees (cont.)

- POTATO CRUSTED ROCKFISH** \$34.99
Crispy potato crusted and served over a parmesan cream sauce.
- CHICKEN CORDON BLEU.** \$28.99
Lightly breaded chicken breast stuffed with Black Forest ham, Swiss cheese baked and topped with a Parmesan cheese cream sauce.
- CHICKEN STUFFED WITH PROSCIUTTO HAM** \$28.99
Chicken stuffed with Prosciutto ham and Provolone cheese, sautéed in a Marsala wine sauce with onion, wild mushroom and garlic. Served over Angel Hair pasta.
- CAJUN CHICKEN FETTUCCINI** \$25.99
Chicken Breast grilled with Cajun Spices & served on a bed of Fettuccini with a Sun-dried Tomato Mushroom Cream Sauce
- BUTTERNUT SQUASH RAVIOLI** \$22.99
Wild mushrooms and caramelized onions sauteed in marsala wine with brown butter, sage, basil, and garlic then tossed with Butternut Squash Ricotta ravioli, topped with Parmesan cheese.
- ADD CHICKEN - \$26.99 SHRIMP - \$28.99 CHICKEN & SHRIMP - \$30.99**
- MEDITERRANEAN SEAFOOD PASTA** \$36.99
Sea scallops, shrimp, calamari and mussels sautéed in a plum tomato fresh basil sauce with onion, mushroom and red bell peppers served over angel hair pasta, topped with freshly grated Parmesan cheese.
- VEGETABLE CURRY.** \$19.99
Sautéed broccoli, red bell pepper, carrot, potato, Bermuda onion, zucchini, yellow squash in a spicy coconut curry sauce over Israeli Cous Cous, topped with crushed peanuts. (Vegan)
- ADD CHICKEN - \$24.99 SHRIMP - \$25.99 CHICKEN & SHRIMP - \$28.99**

– All Entrees include a House Salad and Fresh Baked Bread –
– Add a skewer of Cajun Shrimp - \$6.95 - Add a Crab Cake - \$12.00
Add Fried Oysters- \$10.00

Kids Menu (12 and Under)

- CHICKEN FINGERS** \$9.99
- CHEESEBURGER WITH AMERICAN CHEESE.** \$9.99
- FETTUCCINE ALFREDO** \$9.99



Appetizers

- BAKED BRIE IN PUFF PASTRY** \$15.99
Brie cheese with a roasted Fuji apple and sun-dried cherry compote baked in flaky puff pastry. Topped with honey & toasted almonds, served with toast points.
- FRESH MOZZARELLA & TOMATO SALAD.** \$14.99
Fresh basil & tomato layered between slices of fresh Mozzarella cheese, drizzled with pesto, olive oil & Balsamic vinegar, served with warm sun-dried tomato herb toast.
- CRAB DIP.** \$16.99
Back fin crabmeat and Boursin cheese dusted with breadcrumbs and baked until golden brown, served with pita chips.
- SHRIMP COCKTAIL** \$13.99
Six peeled cooked shrimp, dusted with Old Bay and served with cocktail sauce.
- OYSTERS ROCKEFELLER.** \$16.99
Oysters on a bed of spinach served on the 1/2 shell topped with a Pernod cream sauce and Applewood bacon and breadcrumbs baked until golden brown.
- BAKED GOAT CHEESE.** \$14.99
With roasted red peppers, Roma tomato, basil, Kalamata olives and roasted garlic, served with Sun-dried tomato herb bread.
- SMOKED ATLANTIC SALMON PLATE** \$16.99
Thinly sliced cold smoked Atlantic salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.
- STUFFED ARTICHOKE HEARTS** \$12.99
Beer battered artichoke hearts stuffed with Boursin cheese and served with honey mustard sauce.
- CHICKEN LIVER MOUSSE PATE.** \$10.99
Spreadable rich chicken liver mousse seasoned with garlic, black pepper and Cognac, served with diced Bermuda onions, capers, Country Dijon mustard and toast points.
- SPINACH CHEESE DIP.** \$15.99
Creamy Pepper Jack cheese dip with spinach, onion, red bell pepper and tomato, served hot with sour cream and warm corn tortilla chips.
- FRIED CALAMARI** \$15.99
Lightly breaded and fried crispy, served with our home-made Marinara sauce.
- CRAB IMPERIAL STUFFED MUSHROOMS.** \$16.99
Mushrooms stuffed with Crab Imperial baked in white wine and butter with melted Havarti and served with toasted sun-dried tomato French bread.
- CRAB BISQUE.** CUP - \$8.99, BOWL - \$10.99

**** 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE ****



Mill Street
G R I L L

Christmas Eve
and
New Year's Eve
Holiday Menu

1 Mill Street
Staunton, Virginia
(540) 886-0656

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Entrees

- DUCK WITH BRANDY BLUEBERRY SAUCE** \$34.99
Chargrilled boneless duck breast sliced thin over a Brandy-Blueberry sauce with mushrooms, and garlic.
- SAUSAGE AND APPLE STUFFED PORK LOIN** \$24.99
Baked Pork loin stuffed with a sage herb stuffing with apples, country sausage eggs and sherry, topped with a Green peppercorn.
- CRAB IMPERIAL STUFFED JUMBO SHRIMP** \$38.99
Four jumbo shrimp stuffed with crab imperial and baked in a white wine lemon butter sauce
- RACK OF LAMB IN A PORT WINE, SUN-DRIED TOMATO SAUCE** \$40.99
Grilled lamb served over a Port wine, sun-dried tomato sauce with onions, mushrooms, roasted garlic, and fresh basil.
- HALF POUND STEAMED SPICED SHRIMP** \$25.99
Spiced with Old Bay seasoning and served with our home-made cocktail sauce.
- GRILLED FRESH SALMON** \$30.99
Fresh char-broiled salmon topped with Angelica butter.
- GRILLED WITH CAJUN SPICES** \$31.50
- FRIED OYSTERS** \$37.99
Lightly breaded and deep-fried until plump and juicy.
- CRAB CAKE DINNER** \$40.99
Back-fin crab meat with egg, lemon, garlic and breadcrumbs, pan-fried with cocktail sauce on the side
- CRAB IMPERIAL STUFFED RAINBOW TROUT** \$40.99
Pan-fried and served over Parmesan cheese cream sauce.
- SCALLOPS NORFOLK** \$43.99
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.
- GREEK STYLE MAHI MAH** \$30.99
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
- CATCH OF THE DAY** MARKET PRICE

Add a skewer of Cajun Shrimp - \$6.95 - Add a Crab Cake - \$12.00 - Add Fried Oysters- \$11.00

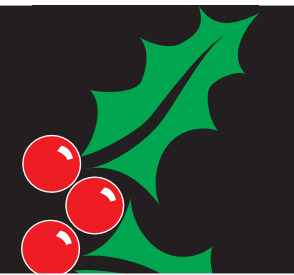
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- PRIME RIB**..... 10oz - \$36.99....12 oz - \$39.99.... 16 oz - \$45.99
Slowly cooked, aged beef, tender and juicy.
- GRILLED w/ CAJUN SPICES** 10oz - \$37.50....12 oz - \$40.50.... 16 oz - \$46.50
- BARBEQUED BABY BACK RIBS** \$31.99
A full rack of Baby Back Ribs slowly cooked until tender and brushed with our homemade barbeque Sauce.
- 1/2 RACK** \$25.99
- BARBEQUED ST LOUIS RACK & BEEF RIBS COMBO** \$42.99
Try a half rack of our St. Louis ribs and a half rack of Beef Rib, brushed with our homemade barbeque sauce.
- BARBEQUED BEEF RIBS** \$46.99
Full rack of Beef ribs cooked slowly until tender and brushed with our homemade barbeque sauce.
- 1/2 RACK** \$28.99
- BARBEQUED BABY BACK RIBS AND BEEF RIBS COMBO** \$43.99
A ½ rack of baby back ribs and a half rack of Beef Rib brushed with our homemade barbeque sauce.
- NEW YORK STRIP** \$33.99
10 oz. of New York Strip, hand-trimmed and grilled to order.
- GRILLED WITH CAJUN SPICES** \$34.99
- SAUTÉED IN A BLACK PEPPERCORN CREAM SAUCE** \$35.99
- SAUTÉED WITH PORT WINE SUN-DRIED TOMATO SAUCE** \$35.99
- FILET MIGNON** \$45.99
7 oz. of US Grade A Choice center cut of beef tenderloin, trimmed and grilled to order.
- GRILLED WITH CAJUN SPICES** \$46.99
- SAUTÉED IN A PEPPERCORN CREAM SAUCE** \$48.99
- SAUTÉED WITH PORT WINE SUN-DRIED TOMATO SAUCE** \$48.99

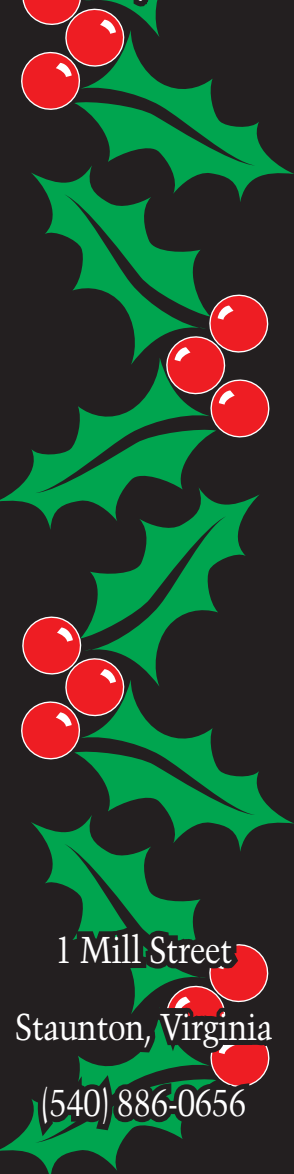
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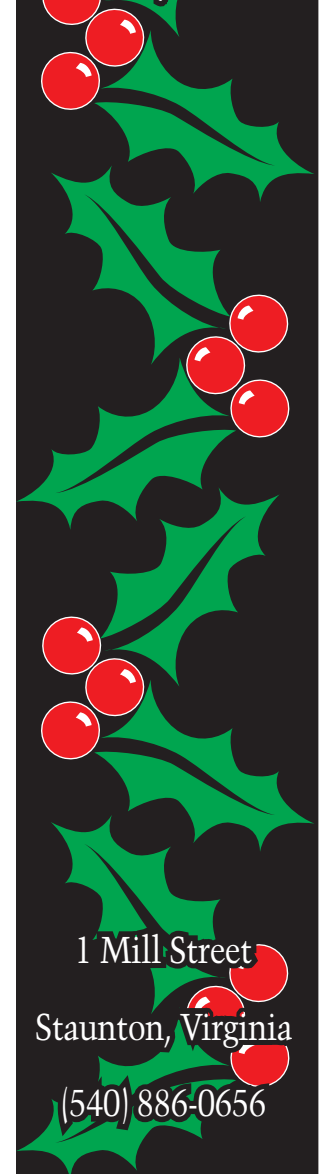


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