

**Mill Street Grill**  
**Dinner Features**  
**April 18<sup>th</sup>, 2024**

	<u>Cup</u>	<u>Bowl</u>
<b>New England Clam Chowder</b>	<b>\$7.99</b>	<b>\$9.99</b>
<b>Maryland Crab Chowder</b>	<b>\$8.99</b>	<b>\$10.99</b>

**Appetizers**

<b>Crab Dip</b> – Served piping hot with pita chips.	<b>\$16.99</b>
<b>Buffalo Wings</b> - Crispy fried fresh jumbo chicken wings tossed in Buffalo sauce; served with Bleu cheese dressing and celery sticks.	<b>\$15.99</b>
<b>Crab Stuffed Mushrooms</b> - Lump Imperial stuffed mushrooms topped with Havarti cheese baked in white wine and butter. Served with toasted sundried tomato bread.	<b>\$16.99</b>
<b>Spinach Cheese Dip</b> - Creamy jalapeno cheese dip served in a crispy cheddar tortilla bowl with a dallop of sour cream. Served with crispy tortilla chips.	<b>\$12.99</b>

**Features**

<b>Filet Mignon</b> - Tender Filet Mignon char-grilled to order and served with your choice of side and a salad.	<b>\$48.99</b>
<b>Veal Rouladen</b> - Tender veal cutlet stuffed with mushrooms, Swiss, onions, and Dijon mustard topped with a red wine-Dijon mustard sauce with mushrooms, onions, garlic, and basil.	<b>\$26.99</b>
<b>Barbequed Beef Ribs</b> - A half rack of our barbequed beef ribs served with coleslaw.	<b>\$21.99</b>
<b>Scallops Norfolk</b> - 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.	<b>\$42.99</b>
<b>Bacon Wrapped Monkfish</b> - Fresh Monkfish wrapped in bacon and sauteed in olive oil. Served with a Provencal sauce with onions, Roma tomatoes, garlic, capers, and a white wine lemon butter.	<b>\$26.99</b>
<b>Grilled Duck with Wild Mushroom Ravioli</b> - Grilled duck breast sliced over wild mushroom ravioli tossed in a creamy Marsala wine sauce with onions, mushrooms, garlic, and basil.	<b>\$33.99</b>
<b>Charbroiled Rack of Lamb</b> - Rack of Lamb char-grilled to order over a port wine sauce with sundried tomatoes, mushrooms, onions, roasted garlic, and basil.	<b>\$40.99</b>

**Vegetable of the Day – Collard Greens**

**Featured Cocktails**

<b>White Wine Sangria</b> – A blend of flavored brandies, orange juice, lemon juice, lemons, apples, and oranges mixed with white wine and a splash of club soda.	<b>\$9.00</b>
---	---------------

**Beer**

<b>Port City Pizza Night</b> – Amber Lager from Alexandria, VA. Czech style half-dark lager that is unfiltered with a medium body and a toasty malt backbone.	<b>\$8.99</b>
<b>Blue Mountain Drink a Peach Gose</b> - A juicy, roll-down-your-chin yin and yang jam of fruit and sour. A classic gose mix of salt, coriander, wheat, and oats sour fermented on peach puree. If you don't know, now you know... Drink a peach for peace!	<b>\$6.99</b>

**Wine**

<b>Root 1 Sauvignon Blanc</b> - The cooler coastal vineyards of Casablanca are perfectly suited for Sauvignon Blanc. Maritime breezes keep temperatures cool, while the daytime sun encourages a lengthy growing season. This creates a versatile, food-friendly wine with bright, tropical, and citrus flavors.	<b>Glass</b>	<b>Bottle</b>
	<b>\$7.99</b>	<b>\$23.99</b>
<b>Lindeman's Bin 50 Shiraz</b> - This Shiraz features aromas of vanilla, liquorice, dark berry fruits with a hint of peppery spice, while the full bodied palate shows blackcurrant, plum and vanilla flavors supported within a soft tannin structure that makes this wine immediately approachable.	<b>Glass</b>	<b>Bottle</b>
	<b>\$8.99</b>	<b>\$26.99</b>