

Mill Street Grill
Dinner Features
April 19th, 2024

	<u>Cup</u>	<u>Bowl</u>
Creamy Crab and Asparagus	\$8.99	\$10.99
Beef Stew	\$5.99	\$7.99

Appetizers

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

Features

Filet Mignon - Tender Filet Mignon char-grilled to order and served with your choice of side and a salad.	\$48.99	
Barbequed Beef Brisket - Tender barbequed beef brisket served with Cole Slaw.	\$18.99	
Crab Imperial Stuffed Rainbow Trout - Pan fried and served over white wine Parmesan cheese cream sauce.	\$36.99	
Veal Rouladen - 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.	\$26.99	
Sesame Crusted Yellowfin Tuna - Seared rare and served over seaweed salad with a sweet soy-ginger sauce, garnished with wasabi, Thai chili aioli and green onions.	\$27.99	
Barbequed Beef Ribs - A half rack of our barbequed beef ribs served with coleslaw.	\$21.99	
Seafood Fra Diavolo - Sea scallops, shrimp and mussels tossed with Linguine in a spicy Marinara sauce with onions, roasted red Bell peppers and mushrooms.	\$36.99	
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.	\$42.99	
Bacon Wrapped Monkfish - 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.	\$26.99	
Grilled Duck with Wild Mushroom Ravioli - Grilled duck breast sliced over wild mushroom ravioli tossed in a creamy Marsala wine sauce with onions, mushrooms, garlic, and basil.	\$33.99	
Charbroiled Rack of Lamb - Rack of Lamb char-grilled to order over a port wine sauce with sundried tomatoes, mushrooms, onions, roasted garlic, and basil.	\$40.99	

Vegetable of the Day – Collard Greens

Featured Cocktails

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

Port City Pizza Night – Amber Lager from Alexandria, VA. Czech style half-dark lager that is unfiltered with a medium body and a toasty malt backbone.	\$8.99	
Blue Mountain Drink a Peach Gose - 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!	\$6.99	

Wine

Root 1 Sauvignon Blanc - 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.	Glass \$7.99	Bottle \$23.99
Lindeman's Bin 50 Shiraz - 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.	Glass \$8.99	Bottle \$26.99