

**Mill Street Grill**  
**Dinner Features**  
**April 22<sup>nd</sup>, 2024**

<b>Soups</b>	<b>Cup</b>	<b>Bowl</b>
<b>Creamy Shrimp &amp; Corn Chowder</b>	<b>\$7.99</b>	<b>\$9.99</b>
<b>Beef Stew</b>	<b>\$5.99</b>	<b>\$7.99</b>

**Appetizers**

<b>Crab Dip</b> – Served piping hot with pita chips.	<b>\$16.99</b>
<b>Fried Clams</b> -Fresh crispy fried New England clams served with a side of tartar sauce	<b>\$14.99</b>
<b>Voodoo Wings</b> - Crispy fried fresh jumbo chicken wings tossed in a spicy Scotch Bonnet pepper sauce with ginger, roasted garlic, honey, and thyme. Served with celery sticks and a side of Bleu cheese dressing.	<b>\$15.99</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>Grilled Filet Mignon</b> – Chargrilled seven-ounce center cut Beef Tenderloin.	<b>\$48.99</b>
<b>Barbequed Beef Brisket</b> - Tender barbequed beef brisket served with Cole Slaw.	<b>\$25.99</b>
<b>Duck Marsala with Wild Mushroom Ravioli</b> -Grilled duck breast sliced over wild mushroom ravioli tossed in a marsala wine sauce with mushrooms, onions, roasted garlic, and fresh basil.	<b>\$33.99</b>
<b>Blackened Yellowfin Tuna</b> - Pan-seared Cajun spiced fresh Yellowfin Tuna served with a cucumber-avocado salad and choice of side.	<b>\$25.99</b>
<b>Chicken Livers</b> - Fresh chicken livers & onions pan-fried in butter. Served with a side of country gravy.	<b>\$17.99</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> - Fresh Outer Banks Sea Scallops pan seared in olive oil lightly topped with panko breadcrumbs. Baked in white wine with butter, garlic, lemon, garlic, parsley, and Old Bay seasoning.	<b>\$42.99</b>
<b>Virginia Speckled Trout Picatta</b> - Fresh Virginia Speckled Trout sauteed in olive oil with lemon, capers, garlic, and parsley; finished with butter.	<b>\$25.99</b>
<b>New Zealand Spring Lamb</b> - Char-grilled full rack of lamb 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>Paper Plane</b> - Bourbon, Amaro, Aperol, & lemon juice shaken and served neat with a lemon twist.	<b>\$10.95</b>
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**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>\$7.99</b>	<b>Bottle</b> <b>\$23.99</b>
<b>Lindeman's Bin 50 Shiraz</b> - This Shiraz features aromas of vanilla, licorice, 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>\$8.99</b>	<b>Bottle</b> <b>\$26.99</b>