

**Mill Street Grill**  
**Dinner Features**  
**April 23<sup>rd</sup>, 2024**

	<u>Cup</u>	<u>Bowl</u>
<b>Creamy Crab and Bleu Cheese Bisque</b>	<b>\$8.99</b>	<b>\$10.99</b>
<b>Chicken Tortilla Soup</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>Steamed Mussels</b> - Steamed in white wine with butter, lemon, garlic and parsley. Served with sundried tomato bread.		<b>\$15.99</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>

**Features**

<b>Grilled Filet Mignon</b> – Chargrilled seven-ounce center cut Beef Tenderloin.		<b>\$48.99</b>
<b>Veal Rouladen</b> - Tender veal cutlets stuffed with mushrooms, Swiss, onions and pickles topped with a red wine-Dijon sauce with mushrooms, onions, roasted garlic and basil.		<b>\$26.99</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 Arctic Char</b> - Pan-seared Cajun spiced fresh Arctic Char served with a cucumber-avocado salad and choice of side.		<b>\$26.99</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>Bottle</b>
	<b>\$7.99</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>Bottle</b>
	<b>\$8.99</b>		<b>\$26.99</b>