

Mill Street Grill
Dinner Features
April 24th, 2024
Jazz Will Begin at 6:00 Featuring Tom Harbeck & Liz Barnes

Soups

Creamy Crab and Bleu Cheese Bisque
Chicken Tortilla Soup

<u>Cup</u>	<u>Bowl</u>
\$8.99	\$10.99
\$5.99	\$7.99

Appetizers

Crab Dip – Served piping hot with pita chips.

\$16.99

Voodoo Wings- 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.

\$15.99

Features

Grilled Filet Mignon – Chargrilled seven-ounce center cut Beef Tenderloin.

\$48.99

Lasagna- Seasoned ground beef and Italian sausage layered with Marinara sauce, cottage cheese, Ricotta cheese and Parmesan. Topped with Mozzarella cheese and baked. Served with sundried tomato bread.

\$18.99

Veal Rouladen- Tender veal cutlets stuffed with mushrooms, Swiss, onions and pickles topped with a red wine-Dijon sauce with mushrooms, onions, roasted garlic and basil.

\$26.99

Duck Marsala with Asiago Gnocchi-Grilled duck breast sliced over Asiago gnocchi tossed in a marsala wine sauce with mushrooms, onions, roasted garlic, and fresh basil.

\$33.99

Blackened Arctic Char- Pan-seared Cajun spiced fresh Arctic Char served with a cucumber-avocado salad and choice of side.

\$26.99

Barbequed Beef Ribs- A half rack of our barbequed beef ribs served with coleslaw.

\$21.99

Scallops Norfolk- 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.

\$42.99

Thai Curried Coconut Beef- Tender chunks of Prime rib simmered in a red curry-coconut broth with lemongrass, onions, Bell peppers, pineapple and garlic. Served over Jasmine rice.

\$20.99

New Zealand Spring Lamb- Char-grilled full rack of lamb over roasted fingerling potatoes and Port wine sauce with sundried tomatoes, mushrooms, onions, roasted garlic, and basil.

\$40.99

Vegetable of the Day – Smashed Cauliflower b

Featured Cocktails

Dead Weight – a twist on the classic Dark and Stormy, this cocktail is a blend of white rum, lime juice, ginger beer and bitters, garnished with a lime wheel.

\$9.99

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

Catarrato Baglio Di Pianetto- Starting with its straw yellow color, this Catarratto displays forward notes of citrus and blossoms, enriched with fragrant lemon zest, orange blossom, and jasmine. On the palate, a zesty acidity complements full, rich flavors.

Glass	Bottle
\$9.99	\$27.99

Buck Shack Bourbon Barrel Red Blend- Concentrated blackberry, cherry and blueberry flavors meld with warm, zesty spices and echoes of bourbon vanilla on the palate leading to a long, full finish.

Glass	Bottle
\$10.99	\$30.99