

Mill Street Grill
Dinner Features
April 25th, 2024

Soups	<u>Cup</u>	<u>Bowl</u>
Creamy Crab and Bleu Cheese Bisque	\$8.99	\$10.99
Chicken Tortilla Soup	\$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
Smoked Salmon - Cold smoked fresh Maine Salmon served with toasted French baguette, whole grain mustard, diced red onion, and capers.	\$15.99

Features

Grilled Filet Mignon – Chargrilled seven-ounce center cut Beef Tenderloin.	\$48.99
Lasagna - Fresh 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
Chicken and Shrimp Fajitas - Tequila lime marinated chargrilled chicken, shrimp, bell peppers, and onions on a sizzle skillet topped with chimichurri; served with guacamole, sour cream, Pico de Gallo, shredded Iceberg lettuce, Monterey Jack, and cheddar cheese.	\$20.99
Shrimp and Chicken Linguini - Grilled chicken, shrimp, mushrooms, onions, and roasted red peppers tossed in a creamy white wine walnut-basil pesto sauce with linguini; topped with fresh Parmesan cheese.	\$23.99
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
Arctic Char Picatta - Fresh Arctic Char sauteed in olive oil with capers, lemon, parsley, and garlic; finished with butter.	\$21.99
Barbequed Beef Ribs - A half rack of our barbequed beef ribs served with coleslaw.	\$21.99
Blackened Chilean Sea Bass with Avocado-Cucumber Salad - Pan-seared Cajun spiced fresh Chilean Sea Bass with Avocado-cucumber salad. Served with a choice of side.	\$35.99
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 – Mashed Cauliflower

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
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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

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 \$9.99	Bottle \$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 \$10.99	Bottle \$30.99