

**Mill Street Grill
Dinner Features
April 26th, 2024**

Soups	Cup	Bowl
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
Smoked Salmon - Cold smoked fresh Maine Salmon served with toasted French baguette, whole grain mustard, diced red onion, and capers.		\$15.99
Features		
Filet Mignon with Brandy Blue Cheese Sauce – Seven-ounce center cut Beef Tenderloin sauteed in a creamy Brandy Blue cheese sauce.		\$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
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
Scallops Norfolk - Pan-seared Sea Scallops, lightly topped with panko breadcrumbs, baked in white wine with butter, garlic, parsley, lemon, and Old Bay seasoning.		\$42.99
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 Salsa - Pan-seared Cajun spiced fresh Chilean Sea Bass topped with an Avocado-cucumber salsa. 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
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