

**Mill Street Grill**  
**Dinner Features**  
**April 27<sup>th</sup>, 2024**

**Soups**

	<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>Smoked Salmon</b> - Cold smoked fresh Maine Salmon served with toasted French baguette, whole grain mustard, diced red onion, and capers.	<b>\$15.99</b>

**Features**

<b>Filet Mignon</b> – Seven-ounce center cut Beef Tenderloin char grilled and cooked to your liking.	<b>\$48.99</b>
<b>Lasagna</b> - 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.	<b>\$18.99</b>
<b>Scallops Norfolk</b> - Pan-seared Sea Scallops, lightly topped with panko breadcrumbs, baked in white wine with butter, garlic, parsley, lemon, and Old Bay seasoning.	<b>\$42.99</b>
<b>Grilled Duck Marsala</b> -Grilled duck breast sliced and served over a marsala wine sauce with mushrooms, onions, roasted garlic, and fresh basil. Served with our house roasted garlic mashed potatoes.	<b>\$33.99</b>
<b>Arctic Char Picatta</b> - Fresh Arctic Char sauteed in olive oil with capers, lemon, parsley, and garlic; finished with butter.	<b>\$21.99</b>
<b>Barbequed Beef Ribs</b> - A half rack of our barbequed beef ribs served with coleslaw.	<b>\$21.99</b>
<b>Blackened Chilean Sea Bass with Avocado-Cucumber Salsa</b> - Pan-seared Cajun spiced fresh Chilean Sea Bass topped with an Avocado-cucumber salsa. Served with a choice of side.	<b>\$35.99</b>
<b>Grilled Wahoo</b> -Tequila Lime marinated, char grilled, fresh Outer banks, Wahoo. Topped with mango-pineapple salsa.	<b>\$25.99</b>
<b>New Zealand Spring Lamb</b> - Char-grilled full rack of lamb, marinated in red wine and rosemary served over roasted fingerling potatoes.	<b>\$40.99</b>

**Vegetable of the Day** – Mashed Cauliflower

**Featured Cocktails**

<b>Dead Weight</b> – a twist on the classic Dark and Stormy, this cocktail is a blend of white rum, lime juice and bitters, garnished with a lime wheel.	<b>\$9.99</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>Catarrato Baglio Di Pianetto</b> - 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.	<b>Glass</b>	<b>Bottle</b>
	<b>\$9.99</b>	<b>\$27.99</b>
<b>Buck Shack Bourbon Barrel Red Blend</b> - 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.	<b>Glass</b>	<b>Bottle</b>
	<b>\$10.99</b>	<b>\$30.99</b>