

**Mill Street Grill
Dinner Features
April 28th, 2024**

Soups

| | <u>Cup</u> | <u>Bowl</u> |
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| Creamy Crab and Bleu Cheese Bisque | \$8.99 | \$10.99 |
| Chicken Tortilla Soup | \$5.99 | \$7.99 |

Appetizers

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| 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

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| Filet Mignon – Seven-ounce center cut Beef Tenderloin char grilled and cooked to your liking. | \$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 |
| Patsy’s Wrap - Homemade chicken salad, lettuce, tomato, bacon, Havarti, sprouts in a cheddar cheese wrap. | \$15.99 |
| 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 |
| Grilled Duck Marsala -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. | \$33.99 |
| Rainbow Trout Picatta - Rainbow trout sauteed in olive oil with capers, lemon, parsley, and garlic; finished with butter. | \$23.99 |
| Barbequed Beef Ribs - A half rack of our barbequed beef ribs served with coleslaw. | \$21.99 |
| Grilled Wahoo -Tequila Lime marinated, char grilled, fresh Outer banks, Wahoo. Topped with mango-pineapple salsa. | \$25.99 |
| New Zealand Spring Lamb - Char-grilled full rack of lamb, served over our port wine sundried tomato sauce with garlic, mushrooms, onions, and basil. | \$40.99 |

Vegetable of the Day – Fried Okra

Featured Cocktails

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| Dead Weight – 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. | \$9.99 |
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Beer

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| 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

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| 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 |