

**Mill Street Grill  
Dinner Features  
May 19<sup>th</sup>, 2024**

	<b>Soups</b>	<u><b>Cup</b></u>	<u><b>Bowl</b></u>
<b>Creamy Fingerling Potato and Leek</b>		<b>\$5.99</b>	<b>\$7.99</b>
<b>Italian Wedding Soup</b>		<b>\$6.99</b>	<b>\$8.99</b>

**Appetizers**

<b>Crab Dip</b> – Served piping hot with pita chips.	<b>\$16.99</b>
<b>Buffalo Wings</b> - Fresh jumbo chicken wings tossed in Buffalo sauce; served with Bleu cheese dressing and celery sticks.	<b>\$15.99</b>
<b>Chicken Chili Nachos</b> -Crisp corn tortilla chips topped with chicken chili, melted Monterey Jack and cheddar cheese, jalapenos, guacamole, and sour cream. Served with salsa.	<b>\$15.99</b>
<b>Fried Clams</b> - Served with a side of Tartar sauce.	<b>\$15.99</b>

**Features**

<b>New Mexican Whole Red Snapper</b> - Crispy fried fresh Caribbean New Mexican chili pepper rubbed whole Red Snapper, served over Iceberg lettuce, drizzled with salsa Verde and cilantro citrus aioli. Topped with fried onions and sliced avocado.	<b>\$30.99</b>
<b>Shrimp and Grits</b> - sauteed shrimp in a Cajun white wine garlic lemon butter sauce with scallions and tomatoes over creamy stone-ground Havarti cheese grits.	<b>\$20.99</b>
<b>Patsy’s Wrap</b> - Chicken salad, lettuce, tomato, Applewood smoked bacon, avocado and sprouts wrapped in a Cheddar flour tortilla, served with fresh fruit.	<b>\$14.99</b>
<b>Scallops Norfolk</b> - Sea scallops topped with Panko breadcrumbs baked in butter with white wine, Old Bay, lemon, garlic, and fresh parsley.	<b>\$38.99</b>
<b>Rack of Lamb</b> - Grilled rosemary red wine marinated full rack of New Zealand Spring lamb chops over a port wine sauce with mushrooms, onion, garlic, basil and sundried tomato butter.	<b>\$40.99</b>
<b>Bourbon Sirloin</b> - 10-ounce Black Angus Sirloin sauteed in Bourbon with mushrooms, onions, roasted garlic, and basil.	<b>\$28.99</b>
<b>Barbequed Beef Ribs</b> - A half rack of our barbequed beef ribs served with coleslaw.	<b>\$21.99</b>
<b>Duck Marsala Fettuccine</b> - Chargrilled duck breast over fettuccine tossed in a Marsala wine sauce with onions, mushrooms, fresh basil, and garlic.	<b>\$33.99</b>

**Vegetable of the Day – Collard Greens**

**Featured Cocktails**

<b>Terry’s Sangria</b> – Our homemade Red Wine Sangria is a refreshing combination of flavored brandies, red wine fresh juices, cinnamon, clove and fresh fruit.	<b>\$10.00</b>
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**Beer**

<b>Granny Ray’s Hard Lemonade</b> - An effervescent all-natural delight whose every sip has a twist of love, a splash of fun, and a pinch of homemade sunshine.	<b>\$8.99</b>
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**Wine**

<b>Cardinal Point Green</b> - “Green” is a co-fermented Petit Manseng and Chardonnay. Clean apple and flower nose, with pome fruit and slight pineapple flavor tones. Strong mid-palate, and pleasantly tart finish.	<b>Glass</b>		<b>Bottle</b>
	<b>\$12.99</b>		<b>\$38.99</b>
<b>Highlands 41 Pinot Noir</b> - This Pinot Noir was aged in 10% new French oak barrels and 90% neutral oak barrels. The nose is greeted with scents of black pepper, raspberry, and spice, followed by a palate of black cherry, strawberry jam, and notes of anise. Similar characteristics fill the mouth with rich, silky texture that is framed by soft tannins.	<b>Glass</b>		<b>Bottle</b>
	<b>\$7.99</b>		<b>\$24.99</b>