

**Mill Street Grill
Dinner Features
May 3rd, 2024**

Soups

	<u>Cup</u>	<u>Bowl</u>
Creamy Crab and Bleu Cheese Bisque	\$8.99	\$10.99
Hatteras Clam Chowder	\$5.99	\$7.99

Appetizers

Crab Dip – Served piping hot with pita chips.	\$16.99
Buffalo Wings - Crispy fried fresh jumbo chicken wings tossed in Buffalo sauce. Served with celery sticks and a side of blue cheese dressing.	\$15.99

Features

Seafood Fra Diavolo Linguine - Sea scallops, shrimp, mussels, and clams sauteed in olive oil; tossed in a spicy plum tomato- red wine sauce with Linguine, topped with Parmesan cheese.	\$32.99
Cajun Cornmeal Crusted Catfish - Topped with sauteed shrimp in a white wine-Cajun butter sauce with diced tomato and scallions.	\$25.99
Lasagna - Italian sausage and fresh ground beef, ricotta, Mozzarella, Parmesan and cottage cheese baked in marinara sauce. Served with toasted sundried tomato bread.	\$18.99
Crab Stuffed Virginia Flounder - Lump crab Imperial stuffed fresh Virginia flounder lightly topped with Panko breadcrumbs baked in white wine and butter.	\$32.99
Black and Blue Filet Mignon – Pan seared Cajun spiced seven-ounce center cut Beef Tenderloin broiled with creamy Gorgonzola cheese.	\$38.99
Duck Marsala with Wild Mushroom Ravioli - Chargrilled duck over wild mushroom ravioli tossed in a Marsala wine sauce with onions, mushrooms, fresh basil and garlic.	\$32.99
Surf and Turf - Chargrilled ten-ounce Black Angus sirloin & pan-fried Maryland style crab cake.	\$32.99
Sesame Crusted Yellowfin Tuna - Served over Stir-fried vegetables with rice.	\$26.99
Barbequed Beef Ribs - A half rack of our barbequed beef ribs served with coleslaw.	\$21.99
New Zealand Spring Lamb - Char-grilled full rack of lamb over a port wine- sundried tomato sauce with garlic, mushrooms, onions, and basil.	\$40.99
Grilled Tuscan Pork Tenderloin - Served over Israeli cous cous with artichokes, mushrooms, onions, spinach, roasted red peppers, basil, and roasted garlic.	\$23.99

Vegetable of the Day – Honey Herbed Baby Carrots

Featured Cocktails

Jalapeno Margarita – A sweet and spicy twist on a classic Margarita. Tequila, lime, jalapeno, and pineapple juice with a Tajin rim	\$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.	<u>Glass</u>	<u>Bottle</u>
	\$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.	<u>Glass</u>	<u>Bottle</u>
	\$9.99	\$27.99