

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

Soups

	<u>Cup</u>	<u>Bowl</u>
New England Clam Chowder	\$6.99	\$8.99
Chicken Tortilla	\$4.99	\$6.99

Appetizers

Crab Dip – Creamy lump crab dip served piping hot with pita chips.	\$16.99
Steamed Mussels - Served in a Thai curry coconut milk broth topped with Scallions. Served with Reunion Bakery's sesame baguette.	\$15.99
Crab Imperial Stuffed Mushrooms - Topped with Havarti cheese then baked in butter and white wine. Served with sundried tomato bread.	\$16.99
Fried Calamari - Lightly breaded, golden fried and served with a side of marinara.	\$15.99
Fried Clam Strips -Deep fried and served with Tartar sauce.	\$15.99

Features

Pan Seared Wahoo -Topped with a fresh peach salsa with onions, jalapenos, cilantro, & lime juice.	\$25.99
Lamb Burgundy - Grilled full rack of New Zealand Spring Lamb served over a Burgundy wine sauce with mushrooms, onions, basil, and roasted garlic.	\$40.99
Barbecued Beef Brisket - Virginia Beef Brisket caramelized with Mill Street's barbecue sauce. Served with Cole slaw and choice of side.	\$25.99
Monkfish Provencal - Pan seared Monkfish sauteed with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter.	\$25.99
Duck Marsala Pasta - Grilled duck breast over fettuccine tossed in a marsala wine sauce with mushrooms, onions, roasted garlic and fresh basil.	\$32.99
Scallops Norfolk - Fresh jumbo Outer Banks Scallops, topped with panko breadcrumbs, baked in white wine with lemon, garlic, parsley, and butter.	\$40.99
Filet Mignon -Hand cut 7-ounce Filet Mignon cooked to perfection.	\$45.99
Barbequed Beef Ribs - A half rack of our barbequed beef ribs served with your choice of side and coleslaw.	\$21.99
Jambalaya - Blackened Bass, shrimp, and Andouille sausage served over a spicy tomato sauce with okra, mushrooms, tomatoes, celery, red & green bell peppers over rice.	\$26.99
Creamy Seafood Pasta -Mussels, clams, Monkfish & shrimp tossed with onions, mushrooms, roasted red peppers, & basil served in a creamy lemon white wine cream sauce with linguini.	\$34.99

Vegetable of the Day – Country Style Green Beans

Featured Cocktails & Mocktails

Terry's Sangria - This classic is a refreshing blend of brandy, chilled red wine, and fruit juice.	\$10.00
Poppi Raspberry Rose -This prebiotic soda is a non-alcoholic option that is light and refreshing!	\$5.99

Beer

Port City Optimal Wit - Belgian style white ale brewed with spices. From Port City Brewing in Alexandria VA	\$8.99
Buskey Tart Cherry Cider - New from Richmond VA on our rotating tap! Cherries lend this cider its signature blush color while complementing the apples to create one of the most bright and refreshing ciders you've ever had.	\$8.99

Wine

	<u>Glass</u>	<u>Bottle</u>
Gru-V -This Dry Gruner Veltliner is from Staunton's Ox-Eye Vineyard. Notes of lime, white pepper, and pineapple. This crisp wine is grown right outside of town on Little North Mountain in the heart of the Shenandoah AVA.	\$10.99	\$34.99
Greg Norman Pinot Noir -(California) Shines with fresh raspberries, cola and cherry liqueur. The palate is silky and the acidity youthful. Fresh plum, cherry and licorice carry lightly toasted oak spices through the long finish. A clean, balanced style Pinot Noir.	\$7.99	\$23.99