

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

**Soups**

**Creamy Cajun Chicken and Andouille Chowder**  
**Hatteras Clam Chowder**

<u>Cup</u>	<u>Bowl</u>
<b>\$5.99</b>	<b>\$7.99</b>
<b>\$6.99</b>	<b>\$8.99</b>

**Appetizers**

<b>Blackberry Chipotle Wings-</b> <i>Fried jumbo chicken wings tossed in sweet and spicy Blackberry Chipotle sauce, served with celery sticks and Ranch dressing.</i>	<b>\$16.99</b>
<b>Crab Dip –</b> <i>Creamy lump crab dip served piping hot with pita chips.</i>	<b>\$16.99</b>
<b>Spinach Cheese Dip-</b> <i>Cheesy jalapeno dip served in a crispy Cheddar flour tortilla bowl; topped with sour cream. Served with crispy corn tortilla chips.</i>	<b>\$13.99</b>
<b>Fried Calamari-</b> <i>Served over a spicy cherry pepper white wine butter sauce with garlic, lemon and parsley.</i>	<b>\$15.99</b>

**Features**

<b>Pork Normandy-</b> <i>Boneless pork loin chops sauteed in a creamy Brandy sauce with fire roasted Fuji apples, mushrooms, and garlic.</i>	<b>\$22.99</b>
<b>Coho Salmon Picatta-</b> <i>Fresh Wild Coho Salamon sauteed in olive oil with white wine, butter, lemon, capers, garlic, and parsley.</i>	<b>\$30.99</b>
<b>Mediterranean Lamb-</b> <i>Rosemary and Port wine marinated chargrilled full rack of lamb over Israeli cous cous sauteed in sundried tomato butter and olive oil with fresh spinach, roasted red peppers, mushrooms, and onions.</i>	<b>\$38.99</b>
<b>Bacon Wrapped Monkfish Provencal-</b> <i>Fresh Atlantic Monkfish wrapped in Applewood Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter.</i>	<b>\$25.99</b>
<b>Barbequed Beef Ribs-</b> <i>A half rack of barbequed beef ribs served with coleslaw and a choice of side.</i>	<b>\$21.99</b>
<b>Bourbon Sirloin-</b> <i>10 oz sirloin sauteed in a bourbon sauce with onions, mushrooms, roasted garlic, and fresh basil.</i>	<b>\$32.99</b>

**Vegetable of the Day – Maque Choux (Creamy Cajun Corn)**

**Featured Cocktails**

<b>Terry’s Sangria –</b> <i>Chilled red wine, lemon and orange juice, a blend of brandies, and a splash of lemon-lime soda.</i>	<b>\$9.99</b>
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**Beer & NA Beer**

<b>Lagunitas Hoppy Refresher NA-</b> <i>This’ll float your boat any time of day. Zero alc, zero cal, zero carbs... with a big splash of flavor that’s crisp, zingy, and hoppily refreshing. What’s in a name? Nothing and everything. Dive in.</i>	<b>\$6.99</b>
<b>Starr Hill “Festie” Beer-Oktoberfest Lager-</b> <i>Smooth and Malty with a clean finish. This is a tribute to Marzen Lagers.</i>	<b>\$6.99</b>
<b>Port City Optimal Wit-</b> <i>Optimal Wit is crisp and citrusy with layers of flavor that evolve in the glass. Brewed with 100% Virginia grown wheat and the perfect balance of spices.</i>	<b>\$8.99</b>
<b>Redbeard 221B Baker Brown Ale-</b> <i>A delicious beer from one of Staunton’s own breweries! This ale is award winning with classic roasted nuts and warm notes of an English style Brown Ale.</i>	<b>\$8.99</b>

**Wine**

	<b>Glass</b>	<b>Bottle</b>
<b>Root 1 Sauvignon Blanc-</b> <i>Tropical aromas with crisp, fresh pineapple and pear flavors. The cool, maritime climate of this estate vineyard in the Casablanca region reserves the natural aromatics and bright acidity of the Sauvignon Blanc grapes grown to make this refreshing wine.</i>	<b>\$7.99</b>	<b>\$20.99</b>
<b>Castano Monastrell -</b> <i>Velvety and invigorating, with a succulent and fruity essence. Harmonious and well-structured. hue with violet undertones and an attractive medium body. Ripe red fruits: predominantly cranberry and raspberry.</i>	<b>\$7.99</b>	<b>\$24.99</b>

**Join us for Happy Hour Sunday-Thursday, 4-6pm at the bar!**  
**Check out our new Fall cocktail list!**