

**Mill Street Grill  
Dinner Features  
October 15<sup>th</sup>, 2024**

**Soups**

**Potato Leek**

**Maryland Crab Chowder**

<u>Cup</u>	<u>Bowl</u>
<b>\$4.99</b>	<b>\$6.99</b>
<b>\$6.99</b>	<b>\$8.99</b>

**Appetizers**

**Caribbean Jerk Wings-** *Fresh fried jumbo chicken wings tossed in a spicy Caribbean Jerk sauce. Served with celery sticks and Bleu cheese dressing.*

**\$16.99**

**Crab Dip –** *Creamy crab dip served piping hot with pita chips.*

**\$16.99**

**Features**

**Grilled Rack of Lamb with Port Wine Sauce-** *Chargrilled full rack of New Zealand Spring Lamb over Port wine sauce with onions, mushrooms, roasted garlic and fresh basil.*

**\$38.99**

**Pan Seared Sea Scallops with Butternut Squash Ravioli-** *Pan seared sea scallops tossed with Butternut squash ravioli in a brown butter sauce with fresh sage and roasted garlic.*

**\$33.99**

**Chicken Cordon Bleu-** *Baked Black Forest ham and Swiss cheese stuffed breaded chicken breast topped with Parmesan cheese cream sauce.*

**\$24.99**

**Chargrilled Duck Breast with Asiago Stuffed Gnocchi-** *Chargrilled Duck breast sliced and served over Asiago cheese stuffed gnocchi tossed in Marsala wine sauce with onions, mushroom, roasted garlic and fresh basil. Topped with freshly grated Parmesan cheese.*

**\$33.99**

**Scallops Norfolk-** *Fresh Outer Banks scallops lightly topped with panko breadcrumbs and baked in a white wine butter sauce with Old Bay seasoning, lemon, garlic, and parsley.*

**\$42.99**

**Barbequed Beef Ribs-** *A half rack of barbequed beef ribs served with coleslaw.*

**\$21.99**

**St. Louis Ribs and Beef Brisket Combo Platter-** *A half rack of St. Louis ribs and beef brisket served with your choice of side and Cole slaw.*

**\$27.99**

**Grilled Ribeye with Cowboy Butter –** *Chargrilled 12 oz Black Angus Ribeye topped with a smoked paprika, tarragon, and roasted garlic butter.*

**\$40.99**

**Blackened Tuna with Kiwi Salsa –** *Pan-seared Cajun spiced fresh Outer Banks Yellowfin Tuna topped with a fresh kiwi salsa.*

**\$22.99**

**Bacon Wrapped Monkfish -** *Fresh Atlantic Monk fish wrapped in Applewood Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, white wine, fresh basil and onions; finished with butter and topped with fresh Parmesan cheese.*

**\$25.99**

**Vegetable of the Day – Braised German Red Cabbage**

**Beer**

**Redbeard 221B Baker Brown Ale-** *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.*

**\$8.99**

**Blue Mountain Key Lime on Acid -** *Imperial Witbier brewed with oats, barley malt, orange peel and coriander, soured in the kettle with lactobacillus bacteria, and complimented with light hopping for a bigger-than-normal and pleasantly sour wheat ale.*

**\$8.99**

**Wine**

**Kuentz-Bas Alsace Blanc-** *Alsace Blanc achieves the impressive task of balancing roundness and crisp refreshment with its mouthwatering flavors of lychee, peach, and jasmine.*

<u>Glass</u>	<u>Bottle</u>
<b>\$10.99</b>	<b>\$34.99</b>

**Ox-Eye Vineyards Lemberger-** *A dry red wine with rich cherry flavors on the nose and palate. Hint of black pepper on the finish and smooth tannins.*

<b>\$11.99</b>	<b>\$36.99</b>
----------------	----------------