

**Mill Street Grill**  
**Dinner Features**  
**October 17<sup>th</sup>, 2024**

**Soups**

	<u>Cup</u>	<u>Bowl</u>
<b>Butternut Squash Bisque</b>	<b>\$5.99</b>	<b>\$7.99</b>
<b>Maryland Crab Chowder</b>	<b>\$6.99</b>	<b>\$8.99</b>

**Appetizers**

<b>Caribbean Jerk Wings-</b> <i>Fresh fried jumbo chicken wings tossed in a spicy Caribbean Jerk sauce. Served with celery sticks and Bleu cheese dressing.</i>	<b>\$16.99</b>
<b>Crab Dip –</b> <i>Creamy crab dip served piping hot with pita chips.</i>	<b>\$16.99</b>
<b>Steamed Mussels-</b> <i>Fresh Mussels steamed in a white wine lemon butter sauce with lemon and parsley.</i>	<b>\$16.99</b>

**Features**

<b>Grilled Rack of Lamb with Port Wine Sauce-</b> <i>Chargrilled full rack of New Zealand Spring Lamb over Port wine sauce with onions, mushrooms, roasted garlic and fresh basil.</i>	<b>\$38.99</b>
<b>Chargrilled Chicken and Shrimp with Butternut Squash Ravioli-</b> <i>Chargrilled chicken and shrimp tossed with Butternut squash ravioli in a brown butter sauce with fresh sage and roasted garlic.</i>	<b>\$25.99</b>
<b>Chargrilled Duck Breast with Asiago Stuffed Gnocchi-</b> <i>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.</i>	<b>\$33.99</b>
<b>Beef Stroganoff-</b> <i>Tender chunks of Ribeye cooked in red wine and sherry cream sauce with mushrooms, onions, garlic, and fresh basil. Served over fettuccine and topped with a dollop of sour cream.</i>	<b>\$25.99</b>
<b>Barbequed Beef Ribs-</b> <i>A half rack of barbequed beef ribs served with coleslaw.</i>	<b>\$21.99</b>
<b>St. Louis Ribs and Beef Brisket Combo Platter-</b> <i>A half rack of St. Louis ribs and beef brisket served with your choice of side and Cole slaw.</i>	<b>\$27.99</b>
<b>Grilled Hawaiian Ribeye –</b> <i>Chargrilled 12 oz Black Angus Ribeye marinated in soy sauce. Sherry, pineapple juice, ginger, garlic and brown sugar. Topped with a grilled pineapple ring.</i>	<b>\$40.99</b>
<b>Bacon Wrapped Monkfish -</b> <i>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.</i>	<b>\$25.99</b>

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

**Beer**

<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>
<b>Blue Mountain Key Lime on Acid -</b> <i>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.</i>	<b>\$8.99</b>

**Wine**

	<b>Glass</b>	<b>Bottle</b>
<b>Kuentz-Bas Alsace Blanc-</b> <i>Alsace Blanc achieves the impressive task of balancing roundness and crisp refreshment with its mouthwatering flavors of lychee, peach, and jasmine.</i>	<b>\$10.99</b>	<b>\$34.99</b>
<b>Ox-Eye Vineyards Lemberger-</b> <i>A dry red wine with rich cherry flavors on the nose and palate. Hint of black pepper on the finish and smooth tannins.</i>	<b>\$11.99</b>	<b>\$36.99</b>
<b>Terry’s Sangria-</b> <i>Chilled red wine and brandy mixed with fresh fruit and juices.</i>	<b>\$10.00</b>	