

**Mill Street Grill
Dinner Features
October 21st, 2024**

Soups

Creamy Roasted Corn and Crab Chowder
French Onion Soup

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

Appetizers

Caribbean Jerk Wings- <i>Fresh fried jumbo chicken wings tossed in a spicy Caribbean Jerk sauce. Served with celery sticks and Bleu cheese dressing.</i>	\$16.99
Fried Clams- <i>Crispy fried fresh New England clams served with Tartar sauce.</i>	\$15.99
Crab Dip – <i>Creamy crab dip served piping hot with pita chips.</i>	\$16.99

Features

Chicken and Shrimp Penne Pasta- <i>Chargrilled chicken, shrimp, Cremini mushrooms, and onions sauteed in a creamy Madeira wine sauce with garlic and basil. Tossed with penne; topped with fresh Parmesan cheese.</i>	\$24.99
Weiner Schnitzel- <i>Pan fried panko breaded veal cutlet topped with a white wine-lemon butter sauce.</i>	
Vegetable Lasagna- <i>Grilled eggplant and zucchini, spinach, roasted red peppers, mushrooms, onions, ricotta, Mozzarella, Parmesan, and cottage cheese lasagna; served over a red wine marinara sauce with toasted sundried tomato French bread.</i>	\$19.99
Duck Marsala with Wild Mushroom Ravioli- <i>Grilled duck breast sliced over wild mushroom ravioli tossed in a Marsala wine sauce with Cremini mushrooms, onions, basil, and roasted garlic. Topped with Parmesan cheese.</i>	\$33.99
Bourbon-Pecan Salmon- <i>Grilled fresh Canadian Salmon topped with a Bourbon-pecan butter.</i>	\$33.99
Yellowfin Tuna with Seaweed Salad- <i>Seared rare fresh Yellowfin Tuna over a ginger soy sauce with seaweed salad; drizzled with a creamy Sriracha sauce, garnished with wasabi.</i>	\$23.99
Scallops Norfolk- <i>Fresh Sea Scallops baked in a white wine-butter sauce with Old Bay, garlic, and lemon; topped with Panko breadcrumbs.</i>	\$40.99
Barbequed Beef Ribs- <i>A half rack of barbequed beef ribs served with coleslaw.</i>	\$21.99
Grilled Hawaiian Ribeye – <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>	\$40.99

Vegetable of the Day – Collard Greens

Cocktails

Terry's Sangria- <i>Chilled red wine and brandy mixed with fresh fruit and juices.</i>	\$9.99
Apple Cider Sangria- <i>A blend of apple brandy, apple cider, and white wine. Topped with Ginger Beer.</i>	\$9.99

Beer

Redbeard Blue Ridge Breakfast Stout- <i>Milk Stout Aged on Whole Coffee Beans Roasted by our Friends at Staunton Coffee Company 6.5 ABV, 20IBU</i>	\$8.99
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Wine

	<u>Glass</u>	<u>Bottle</u>
Kuentz-Bas Alsace Blanc- <i>Alsace Blanc achieves the impressive task of balancing roundness and crisp refreshment with its mouthwatering flavors of lychee, peach, and jasmine.</i>	\$10.99	\$34.99
Ox-Eye Vineyards Lemberger- <i>A dry red wine with rich cherry flavors on the nose and palate. Hint of pepper on the finish and smooth tannins.</i>	\$11.99	\$36.99