

**Mill Street Grill
Dinner Features
October 28th 2024**

Soups

Roasted Acorn Squash Bisque
Black Bean Soup

<u>Cup</u>	<u>Bowl</u>
\$4.99	\$6.99
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Appetizers

Buffalo Wings- Fresh fried jumbo chicken wings tossed in Buffalo sauce. Served with celery sticks and Bleu cheese dressing. **\$16.99**

Crab Dip – Creamy crab dip served piping hot with pita chips. **\$16.99**

Steamed Mussels- Fresh Canadian Mussels steamed in white wine with lemon, butter, garlic, and parsley. Served with sundried tomato toast. **\$16.99**

Features

Crab Imperial Stuffed Flounder- Fresh Virginia Flounder stuffed with Crab Imperial baked in white wine with butter and lemon. Served over white wine-Parmesan cheese cream sauce. **\$33.99**

Chargrilled Duck Marsala Fettucine- Chargrilled Duck breast sliced and served over Fettucine noodles tossed in a Marsal wine sauce with onions, mushrooms, roasted garlic and fresh basil. Topped with freshly grated Parmesan cheese. **\$33.99**

Rack of Lamb with Port Wine Sauce- Chargrilled full rack of New Zealand Spring Lamb over Port wine sauce with onions, mushrooms, roasted garlic, sun-dried tomatoes, and fresh basil. **\$38.99**

Scallops Norfolk- Fresh Sea Scallops baked in a white wine-butter sauce with Old Bay, garlic, and lemon; topped with Panko breadcrumbs. **\$40.99**

Barbequed Beef Ribs- A half rack of barbequed beef ribs served with coleslaw. **\$21.99**

St. Louis Rib and Shrimp Combo- A half rack of our caramelized St. Louis ribs with a ¼ lb. of Old Bay spiced steamed shrimp and cocktail sauce. Served with coleslaw and your choice of side. **\$25.99**

Chargrilled Sirloin – Chargrilled 10 ounce hand-cut Sirloin grilled to order. **\$30.99**

Catfish and Shrimp Jambalaya- Fresh Rappahannock River Catfish and shrimp simmered in a spicy Jambalaya sauce with eggplant, red and green bell peppers, onions, celery, and tomato. Served over rice. **\$23.99**

Vegetable of the Day – Country Style Green Beans

Cocktails

Apple Cider Sangria- A blend of apple brandy, apple cider, and white wine. Topped with Ginger Beer. **\$9.99**

Terry’s Sangria- Chilled red wine and brandy mixed with fresh fruit and juices. **\$9.99**

Beer

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

Port City Pizza Night- This amber lager is a Czech-style Polotmavé or half-dark lager, that is unfiltered and lagered for over three months, giving the beer time to naturally clear. Amber in color, Pizza Night has a medium body with a crisp and toasty malt backbone that is balanced by notes of citrus and spicy tones implemented using Czech hops. **\$8.99**

Wine

	<u>Glass</u>	<u>Bottle</u>
Mosul Basic Riesling- Pale lemon in color with a youthful medium minus intensity nose. Pear, peach, petrol, Asian pear, lemon, citrus. Off dry, medium plus acid, medium minus body, low alcohol and medium intensity on the body.	\$9.99	\$28.99
Bonanza Cabernet Sauvignon- A new California Cabernet Sauvignon, Bonanza is produced by Chuck Wagner, owner and winemaker of Caymus Vineyards. It reflects the “bonanza” of the great state of California – the discovery of land where delicious Cabernet can be farmed. Calling back to a time when good wine with dinner was a simple pleasure, Bonanza features flavors of dark berries, vanilla and toasty bread with silky tannins.	\$9.99	\$28.99