

**Mill Street Grill
Dinner Features
October 30th 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**

Fried Calamari- Served with marinara sauce. **\$15.99**

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**

Blackened Tuna- Cajun spiced Yellowfin tuna topped with sundried tomato butter. **\$23.99**

Chargrilled Duck Marsala with Wild Mushroom Ravioli- Chargrilled Duck breast sliced and served over wild mushroom ravioli tossed in a Marsala wine sauce with onions, mushrooms, roasted garlic and fresh basil. Topped with freshly grated Parmesan cheese. **\$33.99**

Potato Crusted Rockfish- Crispy potato crusted pan-fried Rockfish served over white wine Parmesan cheese cream sauce. **\$27.99**

Shrimp and Mushroom Alla Vodka Penne Pasta- Shrimp, mushrooms, and onions sauteed in a creamy vodka tomato sauce with basil, garlic, and Parmesan cheese; tossed with penne pasta. **\$24.99**

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 with Cowboy Butter– Chargrilled 10-ounce hand-cut Sirloin grilled to order topped with Cowboy butter (Smoked paprika, tarragon, crushed red pepper, scallions, garlic and lemon) **\$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

Two Moons Pilsner- Clean, Crisp Pilsner Style Lager, brewed with 100% Pilsner Malt & Sterling Hops, & Fermented w/ a Classic German Lager Yeast **\$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
Storypoint Pinot Noir- Layers of dark plum and blackberry complement notes of toasted oak to give this robust Pinot Noir a balanced structure.	\$9.99	\$28.99