

Mill Street Grill
Dinner Features
November 12th 2024

Soups

	<u>Cup</u>	<u>Bowl</u>
Butternut Squash Bisque	\$5.99	\$7.99
Beef Stew	\$5.99	\$7.99

Appetizers

Crab Dip – Creamy crab dip served piping hot with pita chips.	\$16.99
Fried Calamari - Served with marinara sauce.	\$16.99

Features

Lasagna - Fresh ground beef, mozzarella, ricotta, Parmesan, and cottage cheese lasagna baked in marinara sauce. Served with toasted sundried tomato bread.	\$18.99
Crab Stuffed Trout - Pan-fried Rainbow Trout stuffed with crab Imperial over a white wine- Parmesan cream sauce.	\$30.99
Grilled Ribeye - Chargrilled local Seven Hills Farms 12-ounce beef ribeye; served with asparagus sauteed in olive oil with garlic.	\$34.99
Filet Mignon with Asparagus -Chargrilled center cut beef tenderloin served with asparagus sauteed in olive oil with garlic.	\$45.99
Duck Marsala with Wild Mushroom Ravioli - Chargrilled duck breast sliced over wild mushroom ravioli tossed in a marsala wine sauce with roasted garlic and basil.	\$33.99
Bayou Catfish and Shrimp – Pan-seared Cajun spiced fresh Wild Virginia Catfish topped with shrimp sauteed in a lemon cream sauce with scallions and tomatoes.	\$22.99
Caribbean Yellowfin Tuna -Chargrilled Caribbean Jerk spiced fresh Yellowfin Tuna served over rice; topped with a Mango-pineapple salsa.	\$28.99
Barbequed Beef Ribs - A half rack of barbequed beef ribs served with coleslaw.	\$21.99
Sirloin with Brandy Cremini Mushroom Sauce –10-ounce beef Sirloin sauteed in a creamy Brandy sauce with cremini mushrooms, onions, and roasted garlic.	\$28.99
Grilled Swordfish with Herb Butter - Chargrilled fresh Atlantic Swordfish topped with herb butter.	\$27.99
Scallops Norfolk - Sea Scallops sauteed in white wine with Old Bay seasoning, butter, lemon, garlic, and parsley; topped with panko breadcrumbs and baked.	\$40.99

Vegetable of the Day – Collard Greens

Cocktails

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

	Glass	Bottle
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
Hierogram Zinfandel - Concentrated, complex and full bodied. Ripe berries, black pepper, and beef aromas. Broad mouthfeel with mild tannins.	\$9.99	\$28.99