

Mill Street Grill
Dinner Features
November 20th 2024

Soups

Roasted Acorn Squash Bisque
Maryland Clam Chowder

<u>Cup</u>	<u>Bowl</u>
\$5.99	\$7.99
\$7.99	\$9.99

Appetizers

Crab Dip – Creamy crab dip served piping hot with pita chips.	\$16.99
Buffalo Wings - Fresh jumbo wings fried crispy and tossed in Buffalo sauce. Served with Ranch dressing	\$16.99
Steamed Mussels - Mussels steamed in white wine with butter, lemon, garlic and fresh parsley. Served with sundried tomato bread.	\$15.99
Crab Stuffed Mushrooms - Crab Imperial stuffed mushrooms steamed in white wine and butter, served with sun-dried tomato toast.	\$16.99

Features

Lamb Chops with Israeli Cous Cous - Chargrilled full rack of New Zealand spring lamb, served over Israeli cous cous sauteed in a sundried tomato butter sauce with mushrooms, roasted red peppers, fresh spinach, onions, roasted garlic, basil, and Parmesan cheese.	\$38.99
Beef Stroganoff - Tender chunks of Prime rib, mushrooms and onions simmered in a rich and creamy beef stock with sour cream, tarragon, basil and Sherry. Served over Fettucine noodles.	\$19.99
Filet Mignon -Chargrilled 7 oz. center cut beef tenderloin.	\$45.99
Duck Marsala Fettucine - Chargrilled duck breast sliced over fettucine pasta tossed in a Marsala wine sauce with roasted garlic, mushrooms, onions and basil.	\$33.99
Brie Chicken with Wild Mushroom Ravioli - Grilled Chicken Breast tossed with Wild Mushroom Ravioli in a Brie cheese cream sauce with mushrooms, asparagus, cherry tomatoes, garlic, lemon, and basil. Topped with Parmesan Cheese.	\$25.99
Bacon Wrapped Monkfish Provencal - Fresh Atlantic Monkfish wrapped in Applewood Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter and topped with fresh Parmesan cheese.	\$25.99
Barbequed Beef Ribs - A half rack of barbequed beef ribs served with coleslaw.	\$23.99
Surf And Turf with Cowboy Butter –Chargrilled 10-ounce Sirloin topped with Cowboy Butter (Smoked paprika, tarragon, roasted garlic, black pepper, black pepper, red chili flake, whole grain Dijon mustard, and lemon) with a Maryland style Crab Cake.	\$38.99
Potato Crusted Rockfish - Served over a parmesan cream sauce with your choice of side.	\$27.99
Patsy Wrap - Cheddar cheese flour tortilla with 4oz scoop of chicken salad, lettuce, tomato and Havarti, Applewood bacon and sprouts then rolled and cut in half and served with French fries.	\$14.99
Low Country Catfish -Blackened Catfish Filet served with collard greens and a side of fried green tomatoes.	\$18.99
Wiener Schnitzel - Breaded veal scaloppini sautéed in butter, lemon, garlic, white wine and capers. Served with a house salad and choice of side.	\$27.99

Vegetable of the Day – Collard Greens

Cocktails & Mocktails

Terry's Sangria - Chilled red wine and brandy mixed with fresh fruit and juices.	\$9.99
Poppi Raspberry Rose NA - Crisp raspberry flavored prebiotic soda with floral notes.	\$5.99
Spiced Rum Cider - Bowman Caribbean Rum, Apple cider and ginger beer.	\$9.99

Beer

\$8.99

Wine

	<u>Glass</u>	<u>Bottle</u>
Kendall Jackson Chardonnay - Tasty tropical flavors such as mango, papaya and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish.	\$9.99	\$28.99
Hierogram Zinfandel - Concentrated, complex and full bodied. Ripe berries, black pepper, and beef aromas. Broad mouthfeel with mild tannins.	\$7.99	\$28.99
Yalumba Pinot Noir - Bright, ruby red in color. This wine has aromas of strawberry, sage, black olives, and hazelnut. The palate is vibrant and juicy with loads of red fruit.	\$7.99	\$20.99