

**Mill Street Grill
Dinner Features
November 6th 2024**

Soups

	<u>Cup</u>	<u>Bowl</u>
Potato Leek	\$4.99	\$6.99
Italian Wedding	\$5.99	\$7.99

Appetizers

Honey-Chipotle Wings- <i>Crispy fried jumbo fresh chicken wings tossed in a chipotle pepper honey sauce. Served with celery sticks and Bleu cheese dressing.</i>	\$16.99
Crab Dip – <i>Creamy crab dip served piping hot with pita chips.</i>	\$16.99
Steamed Mussels- <i>Fresh mussels steamed with white wine, lemon, butter, and parsley. Served with toasted sundried tomato bread.</i>	\$16.99
Cajun Spinach Cheese Dip- <i>Jalapeno and Scotch Bonnet spiced spinach cheese dip in a crispy cheddar flour tortilla bowl; topped with a dallop of sour cream. Served with crispy corn tortillas.</i>	\$12.99

Features

Duck Marsala with Wild Mushroom Ravioli- <i>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 Parmesan cheese.</i>	\$33.99
Rainbow Trout- <i>Pan-fried cornmeal coated Idaho Rainbow Trout.</i>	\$25.99
Scallops Norfolk- <i>Sea Scallops sauteed in white wine with Old Bay seasoning, butter, lemon, garlic, and parsley; topped with panko breadcrumbs and baked.</i>	\$40.99
Rack of Lamb with Port Wine Sauce- <i>Chargrilled full rack of lamb over a port wine sauce with mushrooms, onions, sundried tomatoes, roasted garlic, basil, and oregano.</i>	\$38.99
Barbequed Beef Ribs- <i>A half rack of barbequed beef ribs served with coleslaw.</i>	\$21.99
Brandy Peppercorn Sirloin- <i>10-ounce Sirloin sauteed in a creamy Brandy sauce with cracked black peppercorns and garlic.</i>	\$30.99
Wahoo Piccata- <i>Fresh Atlantic Wahoo sauteed in white wine with butter, capers, lemon, and parsley.</i>	\$27.99
Potato Crusted Walleye Pike- <i>Fresh Walleye pike with a crunchy potato crust served over a white wine Parmesan cream sauce.</i>	\$27.99

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
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Beer

Two Moons Pilsner- <i>Clean, Crisp Pilsner Style Lager, brewed with 100% Pilsner Malt & Sterling Hops, & Fermented w/ a Classic German Lager Yeast</i>	\$8.99
Port City Pizza Night- <i>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.</i>	\$8.99

Wine

	Glass	Bottle
Mosul Basic Riesling- <i>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.</i>	\$9.99	\$28.99
Hierogram Zinfandel- Concentrated, complex and full bodied. <i>Ripe berries, black pepper, and beef aromas. Broad mouthfeel with mild tannins.</i>	\$9.99	\$28.99