

**Mill Street Grill**  
**Dinner Features**  
**November 8<sup>th</sup> 2024**

**Soups**

	<u>Cup</u>	<u>Bowl</u>
<b>Shrimp, Andouille Sausage, and Corn Chowder</b>	<b>\$5.99</b>	<b>\$7.99</b>
<b>Italian Wedding Soup</b>	<b>\$5.99</b>	<b>\$7.99</b>

**Appetizers**

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

**Features**

<b>Georgia Peach Pork-</b> <i>Boneless pork loin chops sauteed in a creamy Brandy sauce with peaches and mushrooms.</i>	<b>\$23.99</b>
<b>Scallops Norfolk-</b> <i>Sea Scallops sauteed in white wine with Old Bay seasoning, butter, lemon, garlic, and parsley; topped with panko breadcrumbs and baked.</i>	<b>\$40.99</b>
<b>Rack of Lamb with Port Wine Sauce-</b> <i>Chargrilled full rack of lamb over a port wine sauce with mushrooms, onions, sundried tomatoes, roasted garlic, basil, and oregano.</i>	<b>\$38.99</b>
<b>Barbequed Beef Ribs-</b> <i>A half rack of barbequed beef ribs served with coleslaw.</i>	<b>\$21.99</b>
<b>Brandy Peppercorn Sirloin–</b> <i>10-ounce Sirloin sauteed in a creamy Brandy sauce with cracked black peppercorns and garlic.</i>	<b>\$30.99</b>
<b>Blackened Wahoo with Thai Cucumber-Peanut Salad-</b> <i>Pan-seared Cajun spiced fresh Atlantic Wahoo served over a Thai chili spiced cucumber salad with peanuts, sesame seeds, green onions, and cilantro.</i>	<b>\$25.99</b>
<b>Beef Stroganoff -</b> <i>Tender chunks of Ribeye cooked in a red wine and sherry cream sauce with mushrooms, onions, garlic, and fresh basil. Served over fettuccine and topped with a dollop of sour cream.</i>	<b>\$23.99</b>

**Vegetable of the Day – Collard Greens**

**Cocktails**

<b>Terry’s Sangria-</b> <i>Chilled red wine and brandy mixed with fresh fruit and juices.</i>	<b>\$9.99</b>
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**Beer**

<b>Two Moons Pilsner-</b> <i>Clean, Crisp Pilsner Style Lager, brewed with 100% Pilsner Malt &amp; Sterling Hops, &amp; Fermented w/ a Classic German Lager Yeast</i>	<b>\$8.99</b>
<b>White Claw Natural Lime OR Black Cherry –</b> <i>Gluten Free, 100 calories with only 2 grams of sugar, sparkling seltzer with hints of fruit flavor</i>	<b>\$6.99</b>

**Wine**

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