

**Mill Street Grill
Dinner Features
January 21st, 2025**

Soups

	<u>Cup</u>	<u>Bowl</u>
Loaded Baked Potato	4.99	6.99
Beef and Andouille Sausage Gumbo	6.99	8.99

Appetizers

Asian Sticky Wings- <i>Fresh fried Jumbo chicken wings tossed in a sweet and spicy Sesame Soy Ginger sauce. Topped with scallions and served with celery sticks & Wasabi-Ranch dressing.</i>	14.99
Fried “Popcorn” Shrimp- <i>Panko breaded and fried bite-sized shrimp served over a white wine cherry pepper butter sauce.</i>	15.99
Crab Dip – <i>Creamy crab dip served piping hot with pita chips.</i>	16.99
Steamed Mussels- <i>Fresh mussels steamed in white wine lemon butter, garlic and parsley. Served with sundried tomato bread.</i>	15.99

Features

Rack of Lamb with Port Wine Sauce – <i>Grilled full rack of lamb chops served over a port wine sauce with sundried tomatoes, mushrooms, onions, basil, and roasted garlic.</i>	38.99
Chargrilled Sirloin with Cowboy Butter- <i>10-ounce chargrilled Sirloin topped with Cowboy Butter (Tarragon, Smoked Paprika, Thyme, Chili Flake, Chives, Parsley, Lemon and Garlic).</i>	30.99
Barbequed Beef Ribs- <i>A half rack of barbequed beef ribs served with coleslaw.</i>	23.99
Seafood Fra Diavolo- <i>Sea scallops, shrimp, mussels and clams sauteed with crushed chilies and Marinara sauce. Served over Angel Hair pasta with freshly grated Parmesan cheese.</i>	28.99
Chargrilled Duck Breast Marsala with Gnocchi- <i>Grilled Duck breast sliced and served over fluffy potato gnocchi tossed in a Marsala wine sauce with onions, mushrooms, roasted garlic, and fresh basil.</i>	33.99
Crab Stuffed Trout- <i>Fresh Carolina Mountain Rainbow Trout stuffed with crab Imperial over a white wine- Parmesan cheese cream sauce.</i>	32.99
Blackened Yellowfin Tuna- <i>Pan-seared Cajun spiced Yellowfin tuna topped with sundried tomato herb butter.</i>	25.99
Lasagna Bolognese- <i>Italian sausage and seasoned ground beef layered with Marinara sauce, Ricotta, Mozzarella and Parmesan cheeses. Served with sundried tomato-herb bread.</i>	18.99
Scallops Norfolk- <i>Jumbo Sea scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic, and fresh parsley. Lightly sprinkled with breadcrumbs and baked.</i>	40.99

Vegetable of the Day – Macque Choux (Cajun Creamed Corn)

Cocktails

Terry’s Sangria- <i>Chilled red wine and a blend of brandies and fruit juices. Topped with soda.</i>	9.99
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Beer

Sierra Nevada Pale Ale - <i>Heavy on hops, with intense aromas of pine and citrus, balanced by smooth caramel malt.</i>	5.99
Red Beard Blue Ridge Breakfast Stout - <i>Milk Stout Aged on Whole Coffee Beans Roasted by our Friends at Staunton Coffee Company.</i>	8.99

Wine

	<u>Glass</u>	<u>Bottle</u>
Drop of Sunshine Brut Rose- <i>Bright and delightful with crisp red fruit led by cherry, strawberry, and raspberry. Delicate and subtle citrus blossom complements the bright, fresh fruit aromatics with mouthwatering acid and a creamy finish.</i>	8.99	29.99
Ancient Peaks Merlot - <i>Inviting aromas of dried cherry, currant, herb, clove spice and toasted oak. A plush mouthfeel unfolds with deep red fruit flavors.</i>	7.99	24.99