

**Mill Street Grill
Dinner Features
January 29th, 2025**

Soups	<u>Cup</u>	<u>Bowl</u>
New England Clam Chowder	6.99	8.99
Italian Wedding Soup	5.99	7.99

Appetizers	
Crab Dip – Creamy crab dip served piping hot with pita chips.	16.99
Honey Chipotle Wings - Jumbo wings tossed in a sweet, spicy, and smokey Honey Chipotle sauce, served with Bleu cheese dressing and celery sticks.	15.99
Steamed Mussels - Fresh mussels steamed in white wine with butter, garlic, lemon, and parsley. Served with toasted sundried tomato bread.	16.99

Features	
Rack of Lamb with Port Wine Sauce – Grilled full rack of lamb chops served over a port wine sauce with sundried tomatoes, mushrooms, onions, basil, and roasted garlic.	38.99
Potato Crusted Rockfish - Crispy potato crusted fresh Rockfish over a creamy white wine - Parmesan cheese sauce.	25.99
Barbequed Beef Ribs - A half rack of barbequed beef ribs served with coleslaw.	23.99
Duck Marsala with Asiago Stuffed Gnocchi - Grilled Duck breast sliced and served over fluffy Asiago stuffed gnocchi tossed in a Marsala wine sauce with onions, mushrooms, roasted garlic, and fresh basil.	35.99
Crab Stuffed Rainbow Trout - Idaho Rainbow Trout stuffed with crab Imperial over a creamy white wine-Parmesan cheese cream sauce.	25.99
Scallops Norfolk - Jumbo Sea scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic, and fresh parsley. Lightly sprinkled with breadcrumbs and baked.	40.99
Weiner Schnitzel - Breaded veal cutlet sautéed in butter with lemon, garlic, white wine and capers. Served with a house salad and choice of side.	24.99
Bourbon Sirloin - 10 oz Sirloin sauteed in Henry Mckenna bourbon with mushrooms, onions, roasted garlic and basil.	33.99
Monkfish with Shrimp Scampi Sauce - Fresh Monkfish and shrimp sauteed in olive oil with white wine, garlic, lemon, and parsley.	27.99

Vegetable of the Day – Mashed Cauliflower

Terry's Sangria - Chilled red wine and a blend of brandies and fruit juices. Topped with soda.	9.99
Heartbreaker – Vanilla Vodka, Chambord, Raspberry syrup and Cranberry Juice served up in a coupe glass.	8.99

Beer	
Port City Optimal Wit - Optimal Wit is crisp and citrusy with layers of flavor that evolve in the glass. Brewed with 100% Virginia grown wheat and the perfect balance of spices.	6.99
Red Beard Blue Ridge Breakfast Stout - Milk Stout Aged on Whole Coffee Beans Roasted by our Friends at Staunton Coffee Company.	8.99

Wine	<u>Glass</u>	<u>Bottle</u>
Risata Moscato Split (187ml) - Juicy stone fruit, tart citrus and floral honey flavors. The wine is fresh and fragrant.	9.99	N/A
Chateau de la Chaize - Aromas of fresh strawberries and raspberries. The palate has silky red fruits balanced by lively acidity.	7.99	24.99