

Mill Street Grill
Dinner Features
February 20th, 2025

Soups

New Orleans Shrimp and Clam Chowder
French Onion

<u>Cup</u>	<u>Bowl</u>
6.99	8.99
N/A	6.99

Appetizers

Spinach Cheese Dip- Creamy cheese dip with spinach, jalapenos, diced red pepper, onions, and tomatoes. Served in a crispy cheddar flour tortilla bowl, topped with a dollop of sour cream.	10.99
Crab Dip – Creamy crab dip served piping hot with pita chips.	16.99
Cajun Fried Alligator- Served with a side of Remoulade Sauce.	16.99
Steamed Mussels- Fresh Mussels sauteed in white wine with lemon, butter, garlic, and parsley. Served with toasted sundried tomato bread.	16.99
Voodoo Wings- Fresh jumbo chicken wings tossed in a spicy Habanero-Chipotle sauce. Served with celery sticks and bleu cheese dressing.	15.99

Features

Filet Mignon and Fried Oyster Etouffee- Chargrilled Beef Tenderloin and Fried Oysters served over Etouffee sauce (Onions, Bell Peppers, Mushrooms, Tomato, Garlic and Creole Spices) and Dirty rice.	35.99
Oven Roasted Cornbread Stuffed Quail- Two Quail stuffed with cornbread, diced onions, celery and Andouille sausage served over a Cajun cream sauce.	36.99
Shrimp and Grits- Shrimp and Andouille sausage sauteed in a white wine-lemon butter sauce with tomatoes and green onions over creamy stoneground grits.	24.99
Barbequed Beef Ribs- A half rack of barbequed beef ribs served with coleslaw.	23.99
Ragin' Cajun Penne Pasta- Scallops, shrimp, mussels and crawfish sauteed in a Cajun cream sauce with Andouille sausage, poblano and red bell peppers, onions, and mushrooms; tossed with Penne pasta and topped with Parmesan cheese.	28.99
Chicken Cordon Bleu- Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over Parmesan cheese cream sauce.	24.99
Scallops Bienville- Pan seared Sea Scallops in a white wine-lemon butter sauce with Cajun Spices. Topped with diced Bell peppers, onions, Andouille sausage, Applewood smoked bacon and breadcrumbs then finished in the oven until golden brown.	45.99
Seafood Piroque- Fried eggplant boat stuffed with Tasso ham, scallops, shrimp, and crawfish that's been sauteed in a Cajun cream sauce with poblano and red bell peppers, onions, and mushrooms. Topped with melted Monterey Jack and Cheddar cheese.	28.99
Blackened Catfish- Pan-seared Cajun spiced fresh Virginia Catfish served with a side and house salad.	23.99
Filet Mignon Au Poivre- Filet of beef tenderloin crusted with cracked black pepper, pan seared with Brandy, garlic and cream.	45.99
Potato Crusted Rockfish- Crispy potato crusted fresh Chesapeake Bay Rockfish over a creamy white wine-Parmesan cheese cream sauce.	33.99

Vegetable of the Day – Country Style Green Beans

Beer

Red Beard Blue Ridge Breakfast Stout – Delicious Stout aged over Coffee Beans from Staunton Coffee Company.	7.99
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Cocktails

Terry Sangria-- Chilled red wine and a blend of brandies and fruit juices. Topped with soda.	9.99
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Wine

<u>Glass</u>	<u>Bottle</u>
Chateau de la Chaize Brouilly- Aromas of fresh strawberries and raspberries. The palate has silky red fruits balanced by lively acidity.	7.99 24.99
Stella Pinot Grigio- A plump, round, fruity delight, with true varietal character. It's fresh with sweet pear flavors and weightier than counterparts in the region.	7.99 24.99