

**Mill Street Grill**  
**Dinner Features**  
**February 21<sup>st</sup>, 2025**

<b>Soups</b>	<b><u>Cup</u></b>	<b><u>Bowl</u></b>
<b>New Orleans Shrimp and Clam Chowder</b>	<b>6.99</b>	<b>8.99</b>
<b>French Onion</b>	<b>N/A</b>	<b>6.99</b>

<b>Appetizers</b>	
<b>Spinach Cheese Dip-</b> 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.	<b>10.99</b>
<b>Crab Dip –</b> Creamy crab dip served piping hot with pita chips.	<b>16.99</b>
<b>Cajun Fried Alligator-</b> Served with a side of Remoulade Sauce.	<b>16.99</b>
<b>Steamed Mussels-</b> Fresh Mussels sauteed in white wine with lemon, butter, garlic, and parsley. Served with toasted sundried tomato bread.	<b>16.99</b>
<b>Voodoo Wings-</b> Fresh jumbo chicken wings tossed in a spicy Habanero-Chipotle sauce. Served with celery sticks and bleu cheese dressing.	<b>15.99</b>

<b>Features</b>	
<b>Filet Mignon and Fried Oyster Etouffee-</b> Chargrilled Beef Tenderloin and Fried Oysters served over Etouffee sauce (Onions, Bell Peppers, Mushrooms, Tomato, Garlic and Creole Spices) and Dirty rice.	<b>36.99</b>
<b>Oven Roasted Cornbread Stuffed Quail-</b> Two Quail stuffed with cornbread, diced onions, celery and Andouille sausage served over a Cajun cream sauce.	<b>36.99</b>
<b>Shrimp and Grits-</b> Shrimp and Andouille sausage sauteed in a white wine-lemon butter sauce with tomatoes and green onions over creamy stoneground grits.	<b>24.99</b>
<b>Barbequed Beef Ribs-</b> A half rack of barbequed beef ribs served with coleslaw.	<b>23.99</b>
<b>Ragin’ Cajun Pasta-</b> Scallops, shrimp, mussels and crawfish sauteed in a Cajun cream sauce with Andouille sausage, poblano and red bell peppers, onions, and mushrooms; tossed with Linguine and topped with Parmesan cheese.	<b>29.99</b>
<b>Chicken Cordon Bleu-</b> Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over Parmesan cheese cream sauce.	<b>24.99</b>
<b>Scallops Bienville-</b> Pan seared Sea Scallops baked in a Cajun seasoned white wine-lemon butter sauce with Diced Bell Peppers, Onion, Andouille Sausage, Smoked Bacon and Panko breadcrumbs.	<b>45.99</b>
<b>Seafood Piroque-</b> 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.	<b>29.99</b>
<b>Blackened Catfish-</b> Pan-seared Cajun spiced fresh Virginia Catfish served with a side and house salad.	<b>23.99</b>
<b>Filet Mignon Au Poivre-</b> Filet of beef tenderloin crusted with cracked black pepper, pan seared with Brandy, garlic and cream.	<b>45.99</b>
<b>Potato Crusted Rockfish-</b> Crispy potato crusted fresh Chesapeake Bay Rockfish over a creamy white wine-Parmesan cheese cream sauce.	<b>33.99</b>

**Vegetable of the Day – Macque Choux (Cajun Creamed Corn w/ Bell Peppers and Onion)**

<b>Beer</b>	
<b>Red Beard Blue Ridge Breakfast Stout –</b> Delicious Stout aged over Coffee Beans from Staunton Coffee Company.	<b>7.99</b>

<b>Cocktails</b>	
<b>French 75-</b> Gin, Lemon juice, simple syrup and Prosecco.	<b>8.99</b>

<b>Wine</b>	<b><u>Glass</u></b>	<b><u>Bottle</u></b>
<b>Chateau de la Chaize Brouilly-</b> Aromas of fresh strawberries and raspberries. The palate has silky red fruits balanced by lively acidity.	<b>7.99</b>	<b>24.99</b>
<b>Keynote Sauvignon Blanc-</b> Keynote Sauvignon Blanc invigorates the senses with zesty citrus aromas and fruit flavors, culminating in a crisp, refreshing finish	<b>7.99</b>	<b>24.99</b>