

Mill Street Grill
Dinner Features
February 3rd, 2025

Soups

<u>Cup</u>	<u>Bowl</u>
4.99	6.99
4.99	6.99

Creamy Chicken and Roasted Corn
Beef Vegetable Stew

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

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 garlic.	38.99
Duck Marsala with Asiago Cheese Stuffed Gnocchi- Chargrilled duck breast over Asiago cheese stuffed gnocchi tossed in a marsala wine sauce with mushrooms, onions, roasted garlic, basil, and Parmesan cheese.	33.99
Barbequed Beef Ribs- A half rack of barbequed beef ribs served with coleslaw.	23.99
Filet Mignon with Peppercorn Cream Sauce- 7-ounce center cut beef tenderloin sauteed in a creamy Brandy sauce with cracked black peppercorns, and garlic.	45.99
San Antonio Chicken- Chargrilled chicken breast topped with Mill Street’s barbecue sauce, applewood smoked bacon, cheddar cheese, scallions, and tomatoes.	22.99

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
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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