

STAUNTON
19 MILL 92
STREET
GRILL
VA

DINNER FEATURES

MARCH 25TH, 2025

SOUPS

CURRIED SWEET POTATO AND LENTIL

CUP
4.99

BOWL
6.99

NEW ENGLAND CLAM CHOWDER

6.99

8.99

APPETIZERS

BANG BANG WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN A SWEET & SPICY BANG BANG SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING.

15.99

FEATURES

DUCK WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST, THINLY SLICED, SERVED OVER WILD MUSHROOM RAVIOLI. TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

33.99

RACK OF LAMB WITH PORT WINE SAUCE

GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC.

38.99

BEEF STROGANOFF

TENDER CHUNKS OF PRIME RIBEYE SIMMERED IN A CREAMY SHERRY SAUCE WITH ONIONS, MUSHROOMS, BASIL, OREGANO, AND GARLIC. SERVED OVER FETTUCCHINE AND TOPPED WITH A DALLOP OF SOUR CREAM.

23.99

BOURBON SIRLOIN

HAND-CUT 10-OUNCE SIRLOIN PAN-SEARED WITH BOURBON, MUSHROOMS, ONIONS, FRESH BASIL, ROASTED GARLIC, AND A PINCH OF BROWN SUGAR.

30.99

BARBEQUED BEEF RIBS

A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLESLAW

22.99

GREEK STYLE STEELHEAD TROUT

SAUTEED IN WHITE WINE WITH ARTICHOKE HEARTS, ROASTED RED PEPPERS, BLACK OLIVES, ROASTED GARLIC, ROMA TOMATOES, FRESH BASIL, ONIONS, AND FETA CHEESE. TOPPED WITH FRESH PARMESAN CHEESE.

26.99

CRAB STUFFED TROUT

CAROLINA MOUNTAIN TROUT STUFFED WITH CRAB IMPERIAL, AND SERVED OVER A WHITE WINE PARMESAN CREAM SAUCE.

30.99

SCALLOPS NORFOLK

SEA SCALLOPS SAUTEED IN BUTTER WITH WHITE WINE, LEMON, GARLIC, OLD BAY, AND PARSLEY. TOPPED WITH PANKO BREAD CRUMBS AND BAKED TIL BUBBLY AND GOLDEN BROWN.

38.99

BLACKBERRY PORK

BONELESS PORK LOIN CHOPS SAUTEED IN A CREAMY BLACKBERRY BRANDY SAUCE WITH MUSHROOMS,

22.99

YELLOWFIN TUNA

FRESH SEARED TUNA SERVED OVER A CUCUMBER, AVOCADO, & CAPER SALAD. SERVED WITH A CHOICE OF SIDE DISH.

26.99

VEGETABLE OF THE DAY COUNTRY STYLE GREEN BEANS

WINE

TERRY'S SANGRIA

A BLEND OF CHILLED RED WINE WITH VARIOUS FLAVORED BRANDIES AND FRUIT JUICES. TOPPED WITH A SPLASH OF SPRITE.

7.99

BRICCO PESO DOLCETTO D'ALBA

AN ITALIAN DEEP RUBY RED WINE WITH VIOLET REFLEX PERSISTENT WITH THE SENSATION OF RIPE FRUIT.

GLASS | BOTTLE
7.99 | 24.99

AFTER DINNER MENU

DESSERTS

CREME BRULEE

LIGHT CREAMY CUSTARD WITH A CARAMELIZED SUGAR GLAZE.

GLUTEN FREE BROWNIE

GLUTEN FREE CHOCOLATE CHIP BROWNIE SERVED WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM.

CINNAMON CHURRO CHEESECAKE

CREAMY CHEESECAKE WITH A LAYER OF CHURRO CAKE DUSTED WITH CINNAMON SUGAR.

LEMON BERRY MARSCAPONE CAKE

A DELIGHTFULLY LIGHT VANILLA CRUMB CAKE WITH A CREAMY LEMON FILLING. TOPPED WITH BLUEBERRIES, CRANBERRIES, AND POWDERED SUGAR

MARSHMALLOW CHOCOLATE CHIP COOKIE DOUGH CAKE

LAYERS OF MOIST CHOCOLATE SOAKED WITH SIMPLE SYRUP ALTERNATE WITH TWO LAYERS OF OUR CHOCOLATE CHIP COOKIE DOUGH AND TWO LAYERS OF MARSHMALLOW CREAM.

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CREAMY WHITE CHOCOLATE WITH SWIRLS OF RASPBERRY JAM.

DESSERT WINE

GRAHAMS 6 GRAPES PORT

FULL-BODIED WITH FRESH AROMAS OF BLACKBERRY, LICORICE, AND CASSIS.

HARVEY'S BRISTOL CREAM

SMOKEY ORANGE RIND AND CARAMEL AROMAS. FLAVORS OF VANILLA BEAN, CARAMEL, AND TOFFEE.

TAYLOR FLADGATE 10 YEAR TAWNY

RIPE BERRY AND DELICATE NUTTINESS WITH SUBTLE MELLOW FLAVORS OF CHOCOLATE.

AFTER DINNER CORDIALS

GRAND MARNIER

LUXURIOUS ORANGE LIQUEUR BLENDED WITH FINE COGNAC

AMARETTO DISARONNO

SWEET ALMOND-FLAVORED LIQUEUR WITH A NUTTY RICHNESS.

BAILEY'S IRISH CREAM

CREAMY LIQUEUR WITH FLAVORS OF CHOCOLATE, VANILLA, AND COFFEE.

LIMONCELLO

AN ITALIAN LEMON LIQUEUR THAT IS BRIGHT AND REFRESHING.

FRANGELICO

A HAZELNUT LIQUEUR WITH A HINT OF VANILLA AND COCOA.

SAMBUCA

A POTENT ANISE FLAVORED LIQUEUR, TRADITIONALLY SERVED WITH 3 COFFEE BEANS.



PARKS DEKLE