

**Mill Street Grill
Dinner Features
March 12th, 2025**

Soups

	Cup	Bowl
Chicken Tortilla	\$5.99	\$7.99
Cajun Shrimp, Chicken, and Corn Chowder	\$6.99	\$8.99

Appetizers

Cajun Fried Alligator- <i>Served with a side of Remoulade sauce.</i>	\$16.99
Buffalo Wings- <i>Fresh jumbo chicken wings tossed in Buffalo sauce. Served with Bleu cheese and celery.</i>	\$15.99
Thai Curry Mussels- <i>Fresh Maine Mussels steamed in a Thai Red Curry-Coconut broth with coconut milk.</i>	\$16.99

Features

Duck Marsala- <i>Chargrilled duck breast, thinly sliced and served over fettuccine. Tossed in a marsala wine sauce with mushrooms, onions, roasted garlic, and fresh basil.</i>	\$31.99
Crab Stuffed Trout- <i>Fresh Carolina Mountain trout stuffed with crab imperial and served over a white wine parmesan cream sauce.</i>	\$29.99
Seafood Fra Diavolo Linguini- <i>Sea Scallops, shrimp, clams, and mussels sauteed in a spicy red wine marinara sauce with mushrooms, onions, basil, and garlic. Tossed with linguini; topped with Parmesan cheese.</i>	\$34.99
Monkfish Provencal- <i>Fresh Atlantic Monkfish sauteed in olive oil and topped with a Provencal sauce with Roma tomatoes, onions, garlic, fresh basil with a white wine lemon butter sauce.</i>	\$25.99
Chicken Cordon Blue- <i>Baked panko breaded chicken breast stuffed with Black Forrest Ham and Swiss cheese; topped with a white wine-Parmesan cheese cream sauce.</i>	\$18.99
Weiner Schnitzel- <i>Breaded veal scaloppini sautéed in butter, lemon, garlic, white wine and capers.</i>	\$23.99
Scallops Norfolk- <i>Fresh Sea Scallops sauteed in white wine lemon butter sauce, with old bay, parsley, and garlic, lightly topped with panko breadcrumbs and baked golden brown.</i>	\$38.99
Chicken Livers and Onions – <i>Pan fried Chicken Livers and Onions served with Country Gravy and your choice of side and salad.</i>	\$18.99
Barbequed Beef Ribs- <i>A half rack of barbequed beef ribs served with coleslaw and a choice of side.</i>	\$22.99

Vegetable of the Day- Collard Greens

Red Beard Blue Ridge Breakfast Stout- <i>Delicious Stout aged over Coffee Beans from Staunton Coffee Company.</i>	\$7.99
Starr Hill Roxanne Raspberry Sour- <i>This ruby red ale is bursting with ripe raspberry flavor. Berry sweetness with a touch of tart, delivers a pleasing punch.</i>	\$7.99

Cocktail

Mojito- <i>Muddled mint and simple syrup with white rum, lime juice, and a splash of sprite.</i>	\$9.99
---	---------------

Wine

	Glass	Bottle
Degiorgis Bricco Peso Dolcetto d'Alba - <i>Deep ruby red with violet reflex persistent with sensation of ripe fruit. The flavor is out dry of strong body with marked varietals notes, soft; it has a typical intense mark of violet to the aftertaste.</i>	\$7.99	\$20.99
Alexander Valley Chardonnay- <i>Full-bodied, well-balanced Chardonnay with loads of fresh fruit flavors. Aromas of apple, pear, vanilla along with floral notes and a hint of oak.</i>	\$7.99	N/A