

# DINNER FEATURES MAY 27, 2025

MILL  
STREET  
GRILL

## SOUPS

HATTERAS CLAM CHOWDER

CUP BOWL

5.99 7.99

WHITE BEAN, CHICKEN AND ANDOUILLE

5.99 7.99

## APPETIZERS

13.99 GOBI CAULIFLOWER

BATTERED AND DEEP-FRIED CAULIFLOWER FLORETS TOSSED IN A SPICY MANCHURIAN SAUCE WITH GREEN ONIONS, GINGER, SOY, GARLIC, AND SERRANO PEPPERS.

15.99 HONEY CHIPOTLE WINGS

DEEP FRIED FRESH JUMBO CHICKEN WINGS TOSSED IN HONEY CHIPOTLE SAUCE WITH BLEU CHEESE AND CELERY ON THE SIDE.

## FEATURES

25.99 CHICKEN AND SHRIMP A LA VODKA ZITI

GRILLED CHICKEN BREAST SAUTEED IN A LA VODKA SAUCE WITH SHRIMP, MUSHROOMS, ONIONS, FRESH BASIL, AND GARLIC. TOPPED WITH FRESH PARMESAN CHEESE.

26.99 BARBEQUED BEEF RIBS

A HALF RACK OF MEATY BEEF BACK RIBS CARAMELIZED WITH OUR BARBEQUE SAUCE.

40.99 MOROCCAN LAMB CHOPS

CHARGRILLED ROSEMARY, ZAHTAR, AND MADEIRA MARINATED LAMB CHOPS SERVED OVER ISRAELI COUS COUS SAUTEED IN OLIVE OIL WITH MUSHROOMS, SPINACH, ONIONS, ROASTED RED PEPPERS, SUN-DRIED TOMATOES, BASIL, AND GARLIC.

35.99 DUCK MARSALA WITH GNOCCHI

GRILLED DUCK BREAST OVER GNOCCHI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONION, FRESH BASIL, AND ROASTED GARLIC.

30.99 GRILLED SIRLOIN WITH CHIMICHURRI

CHARGRILLED HAND CUT 10-OZ. SIRLOIN SERVED WITH A SIDE OF CHIMICHURRI SAUCE WITH CILANTRO, EXTRA VIRGIN OLIVE OIL, PARSLEY, LIME, GARLIC, CAPERS, RED PEPPER FLAKE, AND RED WINE VINEGAR.

40.99 SEAFOOD FRA DIAVOLO

SEA SCALLOPS, MUSSELS, SHRIMP, AND CLAMS SAUTEED IN A SPICY MARINARA SAUCE AND TOSSED WITH LINGUINI. TOPPED WITH FRESH PARMESAN CHEESE.

32.99 CRAB STUFFED TROUT

FRESH CAROLINA MOUNTAIN TROUT STUFFED WITH CRAB IMPERIAL AND PAN-FRIED IN BUTTER. SERVED OVER A WHITE WINE PARMESAN CREAM SAUCE.

24.99 BLACKENED YELLOWFIN TUNA

PAN-SEARED CAJUN SPICED YELLOWFIN TUNA SEARED RARE OVER A SEAWEED SALAD WITH GINGER SOY SAUCE.

40.99 SCALLOPS NORFOLK

JUMBO SEA SCALLOPS SAUTEED IN BUTTER WITH WHITE WINE, LEMON, OLD BAY SEASONING, GARLIC, AND FRESH PARSLEY. LIGHTLY SPRINKLED WITH BREAD CRUMBS AND BAKED IN THE OVEN.

VEGETABLE OF THE DAY SOUTHERN STYLE GREEN BEANS

## DRINK SPECIALS

6.99 AUSTIN EASTCIDERS BLOOD ORANGE

BLOOD ORANGES FROM ITALY WITH BITTERSWEET HEIRLOOM APPLES TO CREATE A CIDER WITH A ZESTY TWIST. WITH JUST THE RIGHT AMOUNT OF SWEET AND CITRUS FLAVORS

9.99 TERRY'S SANGRIA

CHILLED RED WINE WITH A BLEND OF BRANDIES AND SWEET JUICES.