

## DINNER FEATURES JUNE 15, 2025

### SOUPS

**BEEF STEW**

**SHE CRAB**

**CUP BOWL**

**6.99 8.99**

**7.99 9.99**

**MILL  
STREET  
GRILL**

### APPETIZERS

**15.99 BUFFALO WINGS**

FRESH JUMBO CHICKEN WINGS, TOSSED IN BUFFALO SAUCE, SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS

**16.99 FRIED CALAMARI**

SERVED WITH A SIDE OF MARINARA SAUCE

**16.99 STEAMED MUSSELS**

FRESH NEW ENGLAND MUSSELS STEAMED IN WHITE WINE WITH BUTTER, GARLIC, LEMON AND PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

### FEATURES

**28.99 BARBEQUED BEEF RIBS**

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

**40.99 SCALLOPS NORFOLK**

FRESH SEA SCALLOPS LIGHTLY TOPPED WITH PANKO BREAD CRUMBS BAKED IN WHITE WINE WITH BUTTER, OLD BAY, GARLIC, AND LEMON.

**26.99 CHICKEN AND SHRIMP PESTO LINGUINI**

GRILLED CHICKEN AND SHRIMP SAUTEED IN OLIVE OIL TOSSED IN A CREAMY WALNUT-BASIL PESTO SAUCE WITH, LINGUINI, AND PARMESAN CHEESE.

**38.99 GRILLED MOROCCAN LAMB CHOPS**

FULL RACK OF MADEIRA WINE, ROSEMARY, AND ZAHTAR MARINATED LAMB CHOPS OVER ISRAELI COUS COUS WITH SPINACH, MUSHROOMS, ONIONS, AND SUNDRIED TOMATOES.

**16.99 PATSY'S WRAP**

CHICKEN SALAD WITH WALNUTS, LETTUCE, TOMATO, APPLEWOOD SMOKED BACON, ALFALFA SPROUTS AND HAVARTI CHEESE WRAPPED IN A CHEDDAR FLOUR TORTILLA WITH FRENCH FRIES AND A PICKLE.

**24.99 BLACKENED WILD VIRGINIA CATFISH AND FRIED GREEN TOMATOES**

SERVED OVER A CAJUN CREAM SAUCE.

**40.99 HAWAIIAN RIBEYE**

HAND CUT CHARGRILLED 13 OZ RIBEYE MARINATED WITH PINEAPPLE JUICE, ROASTED GARLIC, CRACKED BLACK PEPPER, BROWN SUGAR, SOY SAUCE, AND FRESH GINGER. TOPPED WITH A GRILLED PINEAPPLE RING

**34.99 CRAB STUFFED RAINBOW TROUT**

SERVED OVER A WHITE WINE-PARMESAN CHEESE CREAM SAUCE

**34.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI**

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

**28.99 SESAME CRUSTED OUTER BANKS YELLOWFIN TUNA**

SERVED OVER A CUCUMBER-AVOCADO SALAD WITH CAPERS.

**VEGETABLE OF THE DAY - HONEY-HERBED BABY CARROTS**

### DRINK SPECIALS

**8.99 FULL NELSON - TAKE THE GLASS!**

BREWED IN COLLABORATION WITH THOMAS JEFFERSON'S MONTICELLO TO CELEBRATE THE HISTORY OF BREWING IN VIRGINIA, THIS SPECIAL ALE FEATURES FLAVORFUL HINTS OF HONEY FROM MONTICELLO'S OWN BEEHIVES. LIGHTLY HOPPED WITH A BRILLIANT COPPER HUE. SERVED IN A MILL STREET GRILL LOGO PINT GLASS WHICH IS YOURS TO KEEP

**8.99 ALLEGRINI VALPOLICELLA**

CHILLED RED WINE THAT IS RUBY RED IN COLOR WITH PURPLISH HUES, IT EXPRESSES A FRAGRANT FRUITY NOTE DOMINATED BY CHERRY, ECHOED BY FRESHER NUANCES OF AROMATIC HERBS.