

DINNER FEATURES JUNE 5, 2025

MILL
STREET
GRILL

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP BOWL

6.99 8.99

CHICKEN TORTILLA

4.99 6.99

APPETIZERS

15.99 BLACKBERRY HONEY CHIPOTLE WINGS

SERVED WITH BLUE CHEESE DRESSING AND CELERY STICKS

16.99 CALAMARI

FRESH CALAMARI FRIED GOLDEN BROWN AND SERVED WITH A SIDE OF MARINARA

16.99 SMOKED SALMON PLATE

SMOKED SALMON SERVED WITH FINELY DICED BERMUDA ONIONS, WHOLE GRAIN MUSTARD AND CAPERS, WITH TOAST POINTS

FEATURES

28.99 BARBEQUED BEEF RIBS

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

18.99 CHICKEN LIVERS AND ONIONS

FRESH PAN FRIED CHICKEN LIVERS WITH CARAMELIZED ONIONS, SERVED WITH COUNTRY GRAVY.

28.99 BEEF STROGANOFF

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

30.99 RAJUN CAJUN SEAFOOD LINGUINI

SEA SCALLOPS, SHRIMP, CRAWFISH, AND ANDOUILLE SAUSAGE SAUTEED IN A CREAMY CAJUN SPICED WHITE WINE SAUCE WITH ROASTED RED PEPPERS, MUSHROOMS, AND ONIONS; TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

26.99 WIENER SCHNITZEL

PAN-FRIED LIGHTLY BREADED VEAL CUTLET TOPPED WITH A WHITE WINE LEMON BUTTER CAPER SAUCE WITH GARLIC AND PARSLEY.

36.99 STUFFED CAROLINA RAINBOW TROUT

FRESH CAROLINA RAINBOW TROUT STUFFED WITH CRAB IMPERIAL AND SERVED OVER A WHITE WINE PARMESAN CREAM SAUCE

27.99 BLACKENED CHICKEN AND SHRIMP WITH WILD MUSHROOM RAVIOLI

BLACKENED CHICKEN BREAST FANNED OVER WILD MUSHROOM AND CHEESE STUFFED RAVIOLI TOSSED IN A CREAMY MADEIRA WINE SAUCE WITH SHRIMP, MUSHROOMS, ONIONS, BASIL, AND ROASTED GARLIC.

26.99 MONKFISH WITH HERBED BROWN BUTTER

FRESH ATLANTIC MONKFISH SAUTEED IN OLIVE OIL AND TOPPED WITH A BROWN BUTTER SAUCE WITH PARSLEY AND TARRAGON.

26.99 PECAN CRUSTED WALLEYE PIKE

PAN-SEARED FRESH WALLEYE PIKE CRUSTED WITH SEASONED CRUSHED PECANS OVER A WHITE WINE LEMON CREAM SAUCE.

40.99 HAWAIIAN RIBEYE

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

VEGETABLE OF THE DAY - SOUTHERN STYLE GREEN BEANS

DRINK SPECIALS

8.99/25.99 OWEN'S UNSHACKLED CHARDONNAY

ON THE NOSE, NOTES OF SWEET CREAM, JUICY WHITE PEACH, GREEN APPLE, AND A HINT OF MINERALITY ARE ACCENTED BY BROWN SPICE AND VANILLA. SMOOTH BUT BRIGHTENED WITH FRESH ACIDITY.

6.99 HIGHNOON BLACK CHERRY SELTZER

A JUICY BURST OF FLAVOR THAT'S A LITTLE TANGY AND A LITTLE SWEET, ALWAYS BUBBLY AND BRIGHT. MADE WITH REAL VODKA, REAL FRUIT JUICE, AND SPARKLING WATER. NO SUGAR ADDED, GLUTEN FREE!

9.99 ALLEGRI NI 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.