

MILL STREET GRILL
DINNER FEATURES
APRIL 29TH 2026

SOUPS

CRAB BISQUE

CUP

7.99

BOWL

9.99

THAI CURRIED BEEF

5.99

7.99

APPETIZERS

15.99 BLACKBERRY CHIPOTLE WINGS

CRISPY FRIED FRESH JUMBO CHICKEN WINGS TOSSED IN BLACKBERRY HONEY CHIPOTLE SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING.

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

FEATURES

23.99 SESAME CRUSTED YELLOWFIN TUNA

SERVED OVER STIR-FRIED VEGETABLES IN A GINGER-SOY SAUCE.

26.99 BACON WRAPPED MONKFISH PROVENCAL

PAN-FRIED FRESH ATLANTIC MONKFISH WRAPPED IN APPLEWOOD SMOKED BACON TOPPED WITH A WHITE WINE LEMON SAUCE WITH ROMA TOMATOES, CAPERS, ONIONS, GARLIC, FRESH BASIL & FINISHED WITH REAL BUTTER.

43.99 HAWAIIAN RIBEYE

CHARGRILLED 14 OUNCE BLACK ANGUS RIBEYE MARINATED IN SHERRY, PINEAPPLE JUICE, SOY, GINGER, BLACK PEPPER, AND BROWN SUGAR. TOPPED WITH A GRILLED PINAPPLE RING.

35.99 DUCK MARSALA WITH FETTUCINE

CHARGRILLED DUCK BREAST OVER FETTUCINE TOSSED IN A MARSALA SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

28.99 CHICKEN & SHRIMP TORTELLONI

GRILLED LEMON AND HERB MARINATED CHICKEN BREAST, SHRIMP, MUSHROOMS, SPINACH, GRAPE TOMATOES, ONIONS, AND BASIL SAUTEED IN A CREAMY WHITE WINE-HAVARTI SAUCE, TOSSED WITH CHEESE TORTELLONI. TOPPED WITH FRESH PARMESAN.

36.99 PAN ROASTED QUAIL WITH RAMP RISOTTO

TWO PAN ROASTED QUAIL SERVED OVER RAMP RISOTTO (LOCAL FORAGED RAMPS, ARBORIO RICE, WHITE WINE & CHICKEN STOCK) GARNISHED WITH A ROASTED RED BELL PEPPER COULIS.

26.99 JÄGERSCHNITZEL

BREADED VEAL CUTLET SAUTEED IN A RED WINE MUSHROOM SAUCE WITH GARLIC AND FRESH BASIL.

32.99 SEAFOOD PASTA

SEA SCALLOPS, MUSSELS, AND SHRIMP SAUTEED IN A WHITE WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED RED PEPPERS, GARLIC, AND FRESH BASIL. FINISHED WITH WHOLE BUTTER AND SERVED OVER ANGEL HAIR.

31.99 BLACKENED HALIBUT WITH MANGO PICO DE GALLO

PAN-SEARED CAJUN SPICED FRESH ATLANTIC HALIBUT TOPPED WITH A PICO OF DICED MANGO, RED BELL PEPPER, BERMUDA ONION, CILANTRO, SERANNO PEPPER, AND LIME JUICE.

30.99 GRILLED SIRLOIN WITH A FRESH LOCAL RAMP BUTTER

CHARGRILLED 10 OUNCE HAND CUT SIRLOIN TOPPED WITH A HOUSE MADE LOCAL RAMP BUTTER. CHOICE OF SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - FORDHOOK LIMA BEANS

DRINK SPECIALS

9.99 TERRY'S SANGRIA

CHILLED RED WINE AND A BLEND OF BRANDIES WITH FRUIT AND SPICE TOPPED WITH SPRITE.

7.99/ 20.99 AVIA RIESLING

BRIGHT AROMAS OF MELON, APPLE AND CITRUS. BEAUTIFULLY BALANCED WITH A NICE DEPTH OF GRAPE FLAVORS THAT ENHANCE THE VARIETAL CHARACTERISTICS.

DESSERTS

CREME BRULEE

CREAMY CUSTARD WITH A CARAMELIZED SUGAR GLAZE.

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CREAMY WHITE CHOCOLATE WITH SWIRLS OF RASPBERRY JAM.

ULTIMATE CHOCOLATE CAKE

MOIST DARK CHOCOLATE CAKE WITH DARK CHOCOLATE BUTTERCREAM ICING.

BLUEBERRY COBBLER CHEESECAKE

CHUNKS OF VANILLA-BEAN CREAM CAKE AND BLUEBERRY COMPOTE MIXED IN DECADENT WHITE CHOCOLATE CHEESECAKE. INFUSED WITH DRIED BLUEBERRIES AND FINISHED WITH WHITE CHOCOLATE SHAVINGS.

COCONUT CLOUD CAKE

ALTERNATING LAYERS OF COCONUT CAKE AND COCONUT MOUSSE, FINISHED WITH COCONUT MOUSSE AND COCONUT FLAKES.

BROOKLYN BLACKOUT LAYER CAKE

A DECADENT, RETRO-INSPIRED DESSERT FEATURING RICH DEVIL'S FOOD CAKE LAYERS FILLED WITH CHOCOLATE PUDDING, COVERED IN DARK CHOCOLATE ICING, AND COATED IN CAKE CRUMBS.

CHERRY BREAD PUDDING

BREAD BAKED IN RICH CUSTARD WITH BROWN SUGAR, SUN-DRIED CHERRIES, AND VANILLA. TOPPED WITH A CHERRY BRANDY SAUCE, WHIPPED CREAM, AND TOASTED ALMONDS.

STRAWBERRY SHORTCAKE

A MOIST SPONGE CAKE COVERED IN FRESH STRAWBERRIES AND SAUCE. TOPPED WITH WHIPPED CREAM.

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