

MILL STREET GRILL

DINNER FEATURES

MAY 01ST 2026

SOUPS

CRAB BISQUE

CUP BOWL

7.99

9.99

CHICKEN TORTILLA

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.

16.99 SMOKED SALMON PLATE

THINLY SLICED COLD SMOKED SALMON SERVED WITH TOASTED BAGUETTE, CAPERS, DICED BERMUDA ONION AND WHOLEGRAIN DIJON MUSTARD.

FEATURES

26.99 SESAME CRUSTED YELLOWFIN TUNA

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

27.99 CRISPY POTATO CRUSTED WALLEYE PIKE

SERVED OVER A WHITE WINE - PARMESAN CHEESE CREAM SAUCE.

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 PINEAPPLE RING.

35.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

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

42.99 RACK OF LAMB

GRILLED RACK OF LAMB SERVED OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUN-DRIED TOMATOES, ROASTED GARLIC, AND FRESH BASIL.

36.99 OSSO BUCCO WITH MILANESE RISOTTO

BRAISED VEAL SHANK IN A RED WINE VEGETABLE SAUCE OVER MILANESE RISOTTO (ARBORIO RICE, WHITE WINE, SAFFRON, AND PARMESAN CHEESE)

32.99 SEAFOOD PASTA

SEA SCALLOPS, CALAMARI, 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.

27.99 ANCHO CHILI & LIME MARINATED WAHOO WITH PINEAPPLE-PEACH SALSA

MARINATED FRESH ATLANTIC WAHOO CHARGRILLED AND TOPPED WITH A PINEAPPLE-PEACH SALSA WITH RED BELL PEPPER, ONION, CILANTRO, SERANNO PEPPER, AND LIME.

30.99 GRILLED SIRLOIN WITH A FRESH LOCAL RAMP BUTTER

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

27.99 CHARGRILLED QUAIL

SERVED OVER PORT WINE SAUCE WITH SUN-DRIED TOMATOES, ONIONS, MUSHROOMS, FRESH BASIL, AND ROASTED GARLIC.

VEGETABLE OF THE DAY - COUNTRY STYLE LIMA BEANS

DRINK SPECIALS

7.99 DOWNEAST PEACH MANGO CIDER

LIGHT AND SWEET UNFILTERED BLEND OF PEACH, MANGO, AND PEAR.

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.