

MILL STREET GRILL DINNER FEATURES

MAY 2ND 2026

SOUPS

CRAB BISQUE

CUP 7.99 BOWL 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

27.99 CRISPY POTATO CRUSTED WALLEYE PIKE

SERVED OVER A WHITE WINE - PARMESAN CHEESE CREAM SAUCE.

35.99 DUCK MARSALA WITH 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, SUNDRIED TOMATOES, ROASTED GARLIC, AND FRESH BASIL.

37.99 SCALLOPS NORFOLK

SEA SCALLOPS SAUTEED IN BUTTER WITH WHITE WINE, OLD BAY, GARLIC, LEMON AND FRESH PARSLEY. TOPPED WITH BREADCRUMBS AND BAKED TIL BROWNED AND BUBBLY.

32.99 SEAFOOD PASTA

SEA SCALLOPS, CALAMARI, 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.

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

CHARGRILLED 10 OUNCE HAND CUT SIRLOIN WITH CHOICE OF SIDE AND HOUSE SALAD.

27.99 CHARGRILLED QUAIL

SERVED OVER MADEIRA WINE SAUCE WITH MUSHROOMS, ONIONS, FRESH BASIL AND ROASTED GARLIC.

26.99 JAGERSCHNITZEL

PAN FRIED BREADED VEAL CUTLETS TOPPED WITH A RED WINE MUSHROOM GRAVY.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN 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.