

MILL STREET GRILL

DINNER FEATURES

MAY 25, 2026

SOUPS

ITALIAN WEDDING SOUP

CUP BOWL

5.99 7.99

NEW ENGLAND CLAM CHOWDER

6.99 8.99

APPETIZERS

15.99 SPINACH CHEESE DIP

CREAMY JALAPENO AND SPINACH CHEESE DIP SERVED IN A CRISPY FRIED CHEDDAR TORTILLA BOWL WITH A DALLOP OF SOUR CREAM. SERVED WITH A SIDE OF TORTILLA CHIPS.

15.99 HONEY-CHIPOTLE WINGS

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

15.99 FRIED CALAMARI

SERVED WITH HOUSE MARINARA SAUCE.

FEATURES

42.99 RACK OF LAMB WITH PORT WINE SAUCE

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

27.99 VIRGINIA CATFISH WITH SHRIMP AND SAUSAGE

PAN-SEARED CORNMEAL CRUSTED FRESH VIRGINIA CATFISH TOPPED WITH SHRIMP AND ANDOUILLE SAUSAGE SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE WITH SCALLIONS, AND TOMATOES. SERVED WITH SIDE AND HOUSE SALAD.

30.99 GRILLED SIRLOIN

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

28.99 BLACKENED RED SNAPPER WITH MANGO PINEAPPLE SALSA

PAN-SEARED CAJUN SPICED FRESH RED SNAPPER TOPPED WITH A CHOPPED MANGO PINEAPPLE SALSA WITH ONION, CILANTRO, AND SERRANO AND BELL PEPPER.

27.99 JÄGERSCHNITZEL

PAN FRIED BREADED VEAL CUTLET SERVED WITH A RED WINE SAUCE WITH MUSHROOMS, GARLIC, ONIONS, AND BASIL.

42.99 SCALLOPS NORFOLK

FRESH NEW ENGLAND SEA SCALLOPS TOPPED WITH PANKO BREADCRUMBS BAKED IN WHITE WINE, BUTTER, LEMON, OLD BAY AND GARLIC.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

9.99 TERRY'S SANGRIA

CHILLED RED WINE MIXED WITH A BLEND OF BRANDIES, JUICES, AND SPICES. TOPPED WITH A SPLASH OF SPRITE.

9.99 BLUE MOUNTAIN RASPBERRIES ON ACID

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.

8.99/20.99 JOSH CELLARS CABERNET SAUVIGNON

BLACKBERRY, BLACK CHERRY, AND PLUM, ACCENTED BY WARM HINTS OF TOASTED HAZELNUT, CINNAMON, CLOVE, AND SUBTLE OAK.