

MILL STREET GRILL

DINNER FEATURES

MAY 28, 2026

SOUPS

ITALIAN WEDDING SOUP

CUP BOWL

5.99 7.99

NEW ENGLAND CLAM CHOWDER

6.99 8.99

APPETIZERS

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.

15.99 STEAMED MUSSELS

FRESH CANADIAN MUSSELS STEAMED IN WHITE WINE LEMON, BUTTER AND GARLIC. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

16.99 CRAB STUFFED MUSHROOMS

TOPPED WITH HAVARTI CHEESE AND BAKED IN WHITE WINE AND BUTTER.

FEATURES

42.99 RACK OF LAMB WITH PORT WINE SAUCE

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

38.99 CRAB STUFFED CAROLINA MOUNTAIN TROUT

PAN-SEARED FRESH CAROLINA MOUNTAIN TROUT STUFFED WITH CRAB IMPERIAL OVER A WHITE WINE, PARMESAN CREAM SAUCE. SERVED WITH A SIDE AND HOUSE SALAD.

30.99 GRILLED SIRLOIN

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

27.99 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.

38.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI

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

38.99 SEAFOOD SCAMPI PASTA

ATLANTIC MONKFISH, SEA SCALLOPS, SHRIMP, AND MUSSELS SAUTEED IN OLIVE OIL WITH WHITE WINE, BUTTER, GARLIC, LEMON, AND PARSLEY. TOSSED WITH ANGEL HAIR PASTA; TOPPED WITH FRESH PARMESAN CHEESE.

24.99 SHEPHERD'S PIE

FRESH GROUND BEEF SIRLOIN, CARROTS, PEAS, AND PEARL ONIONS BAKED IN A BROWN GRAVY SAUCE TOPPED WITH MASHED POTATOES.

VEGETABLE OF THE DAY - MASHED CAULIFLOWER

DRINK SPECIALS

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.