

# MILL STREET GRILL

## DINNER FEATURES

JUNE 14, 2026

### SOUPS

**BEEF AND SAUSAGE GUMBO**  
**CRAB BISQUE**

CUP	BOWL
5.99	7.99
8.99	10.99

### APPETIZERS

**15.99 BUFFALO WINGS**

TOSSED IN BUFFALO SAUCE, SERVED WITH A SIDE OF BLEU CHEESE AND CELERY STICKS.

**15.99 FRIED CALAMARI**

SERVED WITH MARINARA SAUCE.

**16.99 SMOKED TROUT & CRAB CAKE**

SMOKED RAINBOW TROUT AND LUMP CRAB FOLDED WITH EGG, DIJON MUSTARD, SCALLIONS, AND BREADCRUMBS. SERVED OVER GREENS TOSSED IN ORANGE POPPY SEED VINAIGRETTE AND TOPPED WITH A RED CHILI AIOLI.

### FEATURES

**42.99 RACK OF LAMB WITH PORT WINE SAUCE**

GRILLED ROSEMARY-RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE MUSHROOM SAUCE WITH ONIONS, BASIL, OREGANO, AND ROASTED GARLIC.

**38.99 DUCK MARSALA WITH ASIAGO STUFFED POTATO GNOCCHI**

CHARGRILLED DUCK BREAST THINLY SLICED OVER ASIAGO CHEESE STUFFED POTATO GNOCCHI TOSSED IN A MARSALA SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

**30.99 GRILLED SIRLOIN**

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

**40.99 SEAFOOD LINGUINI A LA VODKA**

FRESH NEW ENGLAND SEA SCALLOPS, WILD CAUGHT TEXAS SHRIMP, AND MAINE MUSSELS SAUTEED IN A CREAMY VODKA TOMATO SAUCE WITH MUSHROOMS, ONIONS, BASIL, AND ROASTED GARLIC TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

**27.99 JAGERSCHNITZEL**

TENDER PANKO BREADED VEAL CUTLET TOPPED WITH A RED WINE MUSHROOM GRAVY.

**30.99 BLACKENED YELLOWFIN TUNA WITH MANGO SALSA**

FRESH PAN-SEARED YELLOWFIN TUNA SERVED WITH A SWEET AND SPICY MANGO SALSA.

**32.99 FRIED VIRGINIA SOFTSHELLS**

TWO DEEP FRIED FRESH VIRGINIA SOFTSHELL CRABS SERVED WITH REMOULADE, CHOICE OF SIDE AND A HOUSE SALAD.

### VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

### DRINK SPECIALS

**9.99 TERRY'S FAMOUS SANGRIA**

A BLEND OF RED WINE AND BRANDY GARNISHED WITH FRESH FRUIT AND TOPPED WITH A SPLASH OF SPRITE

**7.99/20.99 PERIANO ESTATE CHARDONNAY**

GRILLED PINEAPPLE, MANGO AND LYCHEE INSTANTLY FILL YOUR SENSES AND ARE COMPLIMENTED BY HINTS OF RICH, CREAMY BUTTERSCOTCH.

**7.99/20.99 SANTA JULIA MALBEC**

LIGHT TO MEDIUM BODIED. PEPPERCORN AND BLACKBERRY FLAVORS. SOFT TANNINS WITH A MODERATE ACIDITY FRAME.

**8.99 BLUE MOUNTAIN RASPBERRIES ON ACID**

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.