

# MILL STREET GRILL

## DINNER FEATURES

JUNE 16, 2026

### SOUPS

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

CUP	BOWL
5.99	7.99
6.99	8.99

### 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 MEDITERRANEAN LAMB CHOPS**

GRILLED RED WINE AND ROSEMARY MARINATED FULL RACK OF LAMB WITH A CREAMY GREEK YOGURT MINT SAUCE AND HERB ROASTED CARROTS AND POTATOES.

**38.99 SEAFOOD PAELLA**

FRESH SEA SCALLOPS, SHRIMP, MUSSELS, AND ANDOUILLE SAUSAGE SIMMERED IN A WHITE SAUCE WITH BELL PEPPERS, ONIONS, TOMATOES, AND PARMESAN-SAFFRON RISOTTO.

**32.99 GRILLED SIRLOIN**

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

**19.99 CHICKEN LIVERS AND ONIONS**

CRISPY PAN FRIED CHICKEN LIVERS AND ONIONS SERVED WITH A CHOICE OF SIDE, HOUSE SALAD, AND A SIDE OF COUNTRY GRAVY.

**27.99 BLACKENED SWORDFISH WITH AVOCADO SALSA**

PAN SEARED FRESH ATLANTIC SWORDFISH OVER A FRESH AVOCADO-GRAPE TOMATO SALASA WITH SERRANO, CILANTRO, AND LIME.

**36.99 RAINBOW TROUT STUFFED WITH CRAB**

PAN FRIED IDAHO TROUT STUFFED WITH CRAB IMPERIAL OGER A WHITE WINE-PARMESAN CHEESE CREAM SAUCE.

**25.99 FISH AND CHIPS**

VIENNA LAGER BATTERED DEEP FRIED FRESH NORTH ATLANTIC FRESH COD SERVED WITH FRENCH FRIES, COLE SLAW, AND TARTAR SAUCE.

**16.99 PATSY'S WRAP**

OUR HOMEMADE CHICKEN WALNUT SALAD ON A CHEDDAR CHEESE FLOUR TORTILLA WITH APPLEWOOD BACON, HAVARTI CHEESE, LETTUCE, SPROUTS AND TOMATO, ROLLED, CUT IN HALF AND SERVED WITH CHOICE OF SIDE.

### 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 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.