

MILL STREET GRILL

DINNER FEATURES

JUNE 15, 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 MEDITERRANEAN LAMB CHOPS WITH RISOTTO AND ASPARAGUS

GRILLED RED WINE, ROSEMARY, AND MINT MARINATED FULL RACK OF LAMB SERVED OVER PARMESAN-SAFFRON RISOTTO WITH ASPARAGUS.

28.99 CHICKEN, SHRIMP, ASPARAGUS, AND SMOKED GOUDA LINGUINI

CHARGRILLED CHICKEN BREAST, SHRIMP, ASPARAGUS, MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL SAUTEED IN A CREAMY MADEIRA WINE SAUCE WITH SMOKED GOUDA CHEESE; TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

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 SAN ANTONIO CHICKEN

CHARGRILLED CHICKEN BREAST TOPPED WITH BARBECUE SAUCE, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SCALLIONS, AND TOMATOES.

36.99 RAINBOW TROUT STUFFED WITH CRAB

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

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.