

MILL STREET GRILL

DINNER FEATURES

JUNE 18, 2026

SOUPS

BEEF AND SAUSAGE GUMBO
CREAMY TUSCAN CHICKEN

CUP	BOWL
5.99	7.99
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APPETIZERS

15.99 RASPBERRY HONEY WINGS

TOSSED IN A SPICY RASPBERRY HONEY SAUCE, SERVED WITH A SIDE OF BLEU CHEESE AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH MARINARA SAUCE.

FEATURES

42.99 HERB CRUSTED RACK LAMB CHOPS WITH MINT YOGURT SAUCE

ROASTED HERB CRUSTED FULL RACK OF LAMB WITH A MINT INFUSED GREEK YOGURT SAUCE AND SERVED WITH HERB ROASTED CARROTS AND POTATOES.

32.99 GRILLED SIRLOIN

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

38.99 DUCK WITH ASIAGO STUFFED GNOCCHI

CHARGRILLED DUCK BREAST SLICED THIN SERVED OVER ITALIAN ASIAGO STUFFED GNOCCHI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL .

32.99 BLACKENED SWORDFISH WITH AVOCADO SALSA

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

36.99 RAINBOW TROUT STUFFED WITH CRAB

PAN FRIED IDAHO TROUT STUFFED WITH CRAB IMPERIAL OVER 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.

27.99 JAGERSCHNITZEL

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

42.99 SCALLOPS NORFOLK

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

VEGETABLE OF THE DAY - COLLARD GREENS

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

8.99 BLUE MOUNTAIN RASPBERRIES ON ACID

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.