

MILL STREET GRILL

DINNER FEATURES

JUNE 19, 2026

SOUPS

BEEF VEGETABLE

CUP

5.99

BOWL

7.99

CREAMY TUSCAN CHICKEN

5.99

7.99

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.

15.99 TUNA POKE

FRESH SESAME-SOY MARINATED CHOPPED RAW ATLANTIC TUNA STUFFED IN A FRESH AVOCADO OVER SEEWEED SALAD, DRIZZLED WITH SPICY MAYO, GARNISHED WITH WASABI AND SESAME SEEDS.

15.99 STEAMED MUSSELS

FRESH NEW ENGLAND MUSSELS STEAMED IN WHITE WINE WITH BUTTER, GARLIC, LEMON, AND PARSLEY. SERVED WITH SUNDRIED TOMATO TOAST.

FEATURES

42.99 RACK LAMB CHOPS WITH PORT WINE SAUCE

CHARGRILLED FULL RACK OF NEW ZEALAND SPRING LAMB MARINATED IN RED WINE WITH ROSEMARY AND MINT OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, BASIL, AND ROASTED GARLIC.

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 .

30.99 BLACKENED SWORDFISH

CAJUN SPICED PAN SEARED FRESH ATLANTIC SWORDFISH TOPPED WITH A SUNDRIED TOMATO-BASIL BUTTER.

48.99 FILET MIGNON WITH ASPARAGUS

CHARGRILLED CENTER CUT BEEF TENDERLOIN SERVED WITH SAUTEED ASPARAGUS, CHOICE OF SIDE, AND A HOUSE SALAD.

25.99 FISH AND CHIPS

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

28.99 CHICKEN, SHRIMP, AND SMOKED GOUDA CAVATAPPI PASTA

GRILLED CHICKEN, SHRIMP, MUSHROOMS, AND ONIONS SAUTEED IN A CREAMY WHITE WINE- SMOKED GOUDA SAUCE WITH ROASTED GARLIC AND BASIL. TOSSED WITH CAVATAPPI PASTA; TOPPED WITH PARMESAN CHEESE.

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 - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

9.99 TERRY'S 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.

8.99/20.99 ALEXANDER VALLEY SAUVIGNON BLANC

VIBRANT AROMAS OF CITRUS, PASSIONFRUIT, AND WHITE PEACH. RIGHT ACIDITY, DRY FINISH.