

MILL STREET GRILL

DINNER FEATURES

SOUPS

JUNE 21, 2026

CUP

BOWL

BEEF VEGETABLE

5.99

7.99

CREAMY TUSCAN CHICKEN

5.99

7.99

APPETIZERS

15.99 TUNA POKE

FRESH SESAME-SOY MARINATED CHOPPED RAW ATLANTIC TUNA STUFFED IN A FRESH AVOCADO OVER SEAWEED 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.

15.99 FRIED CALAMARI WITH MARINARA SAUCE

FEATURES

40.99 LAMB MILANESE

RED WINE-ROSEMARY MARINATED CHARGRILLED FULL RACK OF NEW ZEALAND SPRING LAMB OVER SAFFRON RISOTTO WITH SPINACH AND MUSHROOMS. DRIZZLED WITH A CREAMY GREEK YOGURT MINT SAUCE.

32.99 GRILLED SIRLOIN

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

40.99 TUSCAN GRILLED BEEF TENDERLOIN WITH GNOCCHI

CHARGRILLED ROSEMARY, GARLIC, SMOKED PAPRIKA, AND BLACK PEPPER MARINATED FILET MIGNON KEBAB OVER ASIAGO CHEESE STUFFED GNOCCHI TOSSED IN A CREAMY MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, BASIL, AND PARMESAN CHEESE.

30.99 BLACKENED TUNA

CAJUN SPICED PAN SEARED FRESH ATLANTIC YELLOWFIN TUNA 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.

38.99 MEDITERRANEAN SEAFOOD PASTA

SEA SCALLOPS, SHRIMP, CLAMS, AND MUSSELS SAUTEED IN A CHIANTI WINE MARINARA SAUCE WITH ROASTED RED PEPPERS AND ONIONS. SERVED OVER ANGEL HAIR PASTA AND TOPPED WITH PARMESAN CHEESE.

28.99 CAJUN CHICKEN & SHRIMP CAVATAPPI PASTA

BLACKENED CHICKEN BREAST OVER CAVATAPPI PASTA TOSSED IN A CREAMY WHITE WINE-SMOKED GOUDA SAUCE WITH SHRIMP, ANDOUILLE SAUSAGE, ONIONS, CELERY, RED BELL PEPPER, ROASTED GARLIC, AND BASIL. TOPPED WITH PARMESAN CHEESE.

34.99 POTATO CRUSTED CHESAPEAKE BAY ROCKFISH

CRISPY POTATO CRUSTED FRESH MARYLAND ROCKFISH OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

42.99 SCALLOPS NORFOLK

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

38.99 GRILLED DUCK WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED RED PEPPERS, GARLIC, AND BASIL.

VEGETABLE OF THE DAY - COLLARD GREENS

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

8.99/20.99 ALEXANDER VALLEY SAUVIGNON BLANC

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