

MILL STREET GRILL

DINNER FEATURES

JUNE 7, 2026

SOUPS

WHITE CHICKEN CHILI

CUP BOWL

5.99 7.99

CREAMY VEGETABLE WITH CHEDDAR

5.99 7.99

APPETIZERS

15.99 ASIAN STICKY WINGS

TOSSED IN A SWEET AND SPICY GINGER SOY SAUCE, TOPPED WITH SCALLIONS AND TOASTED SESAME SEEDS. SERVED WITH WASABI RANCH AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH MARINARA SAUCE.

FEATURES

27.99 CHICKEN AND SHRIMP FLORENTINE LINGUINI

GRILLED CHICKEN BREAST, SHRIMP, APPLEWOOD SMOKED BACON, SPINACH, MUSHROOMS, AND ONIONS SAUTEED IN A CREAMY WHITE WINE SAUCE WITH PARMESAN CHEESE. TOSSED WITH LINGUINI.

42.99 LAMB BURGUNDY

GRILLED RACK OF LAMB SERVED OVER A BURGUNDY WINE SAUCE WITH MUSHROOMS, ONIONS, FRESH BASIL AND ROASTED GARLIC,

32.99 POTATO CRUSTED ROCKFISH

CRISPY POTATO CRUSTED FRESH NORTH CAROLINA ROCKFISH OVER A WHITE WINE PARMESAN CREAM SAUCE.

30.99 GRILLED SIRLOIN

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

33.99 FRIED VIRGINIA SOFTSHELLS

THREE FRIED CHESAPEAKE BAY SOFT SHELL CRABS SERVED WITH COLESLAW, CHOICE OF SIDE, AND REMOULADE SAUCE.

28.99 BLACKENED RED SNAPPER

PAN-SEARED CAJUN SPICED RED SNAPPER, SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

42.99 SCALLOPS NORFOLK

FRESH SEA SCALLOPS SAUTÉED IN A WHITE WINE, LEMON BUTTER SAUCE WITH GARLIC, AND PARSLEY. LIGHTLY TOPPED WITH PANKO BREAD CRUMBS AND BROILED GOLDEN BROWN. SERVED WITH SIDE AND HOUSE SALAD.

40.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST THINLY SLICED OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

27.99 PARMESAN-HERB CRUSTED ATLANTIC COD

PANKO, DILL, BASIL, AND ROSEMARY CRUSTED COD FILET OVER A WHITE WINE-LEMON CREAM SAUCE.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

8.99 BLUE MOUNTAIN RASPBERRIES ON ACID

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.

8.99/20.99 CHATEAU ST. MICHELLE CHARDONNAY

BRIGHT FLAVORS OF APPLE, SWEET CITRUS, AND PEAR, BALANCED WITH SUBTLE OAK