

MILL STREET GRILL

DINNER FEATURES

JUNE 9, 2026

SOUPS

WHITE BEAN AND HAM

CUP BOWL

5.99 7.99

CREAMY VEGETABLE AND 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 MEDITERRANEAN LAMB CHOPS

GRILLED RED WINE, MINT, ROSEMARY, GARLIC, BLACK PEPPER, SMOKED PAPRIKA, RED AND GREEN CHILI PEPPER MARINATED FULL RACK OF LAMB SERVED OVER RICE WITH SPINACH, RED PEPPER, ONION, ZUCCHINI, CARROTS, MUSHROOMS, BASIL, AND ROASTED GARLIC,

24.99 CAJUN RED SNAPPER CAKES

PAN-FRIED RED SNAPPER CAKES WITH BELL PEPPER, CELERY, AND ONIONS OVER A CAJUN SPICED LEMON CREAM SAUCE.

30.99 GRILLED SIRLOIN

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

27.99 JAGERSCHNITZEL

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

27.99 PARMESAN-HERB CRUSTED ATLANTIC COD

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

27.99 PAN-FRIED CAROLINA MOUNTAIN TROUT

CORNMEAL COATED FRESH NORTH CAROLINA RAINBOW TROUT TOPPED WITH A WHITE WINE-LEMON BUTTER SAUCE.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

10.00 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.

8.99/20.99 DROP OF SUNSHINE RED BLEND

BOLD AND TASTY WITH DARK RIPE FRUIT LED BY BLACKBERRY AND BLACK CHERRY ON THE PALATE. SMOOTH AND SUPPORTIVE TANNINS WITH WELL-INTEGRATED TOASTY OAK AND SPICED AROMAS MAKE OUR WINE A PERFECTLY WELL-ROUNDED FINISH.