

MILL STREET GRILL DINNER FEATURES

JULY 3, 2026

SOUPS

MARYLAND CRAB CHOWDER
CREAMY CRAB AND ASPARGUS

CUP	BOWL
7.99	9.99
7.99	9.99

APPETIZERS

15.99 RASPBERRY CHIPOTLE WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN A RASPBERRY CHIPOTLE SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

15.99 FRIED CALIMARI

SERVED WITH A SIDE OF MARINARA.

15.99 STEAMED MUSSELS

FRESH MUSSELS STEAMED IN A WHITE WINE SAUCE WITH LEMON, BUTTER, GARLIC, AND FRESH PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

FEATURES

32.99 GRILLED SIRLOIN

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

38.99 CRAB STUFFED RAINBOW TROUT

FRESH CAROLINA MOUNTIAN TROUT STUFFED WITH CRAB IMPERIAL SERVED OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

25.99 LASAGNA

FRESH GROUND BEEF, RICOTTA, MOZZARELLA, PARMESAN, AND COTTAGE CHEESE LASAGNA BAKED IN MARINARA SAUCE. SERVED WITH SUNDRIED TOMATO TOAST AND A HOUSE SALAD.

27.99 TUSCAN CHICKEN AND SHRIMP LINGUINI

LEMON & HERB MARINATED CHARBROILED CHICKEN AND SHRIMP SAUTEED WITH WHITE WINE, SUNDRIED TOMATOES, SPINACH, ONIONS, MUSHROOMS AND ROASTED GARLIC. TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

40.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI

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

42.99 SCALLOPS NORFOLK

SEA SCALLOPS SAUTEED IN A WHITE WINE, LEMON AND BUTTER SAUCE WITH OLD BAY, GARLIC, AND FRESH PARSLEY LIGHTLY BREADED AND BROILED UNTIL GOLDEN BROWN.

32.99 BLACKENED WAHOO WITH LEMON-DILL BUTTER

CAJUN SPICED FRESH WAHOO TOPPED WITH A LEMON-DILL BUTTER WITH CHIVES AND ROASTED GARLIC.

25.99 WILD VIRGINIA CATFISH

CORNMEAL BREADRED DEEP FRIED FRESH RAPPAHANNOCK RIVER CATFISH SERVED WITH REMOULADE SAUCE, CHOICE OF SIDE, AND A HOUSE SALAD.

VEGETABLE OF THE DAY - LIMA BEANS

BEER & WINE

7.99 CHATEAU STE. MICHELLE PINOT GRIS

FROM WASHINGTON STATE'S COLUMBIA VALLEY. IT IS A CRISP, DRY WHITE WINE WITH A BALANCED PROFILE, STRIKING A MEDIUM-BODIED BALANCE BETWEEN THE LIGHTNESS OF ITALIAN PINOT GRIGIO AND THE RICHNESS OF ALSATIAN PINOT GRIS.

6.99 BROTHERS BREWING GREAT OUTDOORS

CRAFTED WITH SUMMIT AND CASCADE HOPS, WE PICK UP A CLASSIC AMERICAN HOP AROMA OFFERING BRIGHT CITRUS NOTES OF ORANGE, GRAPEFRUIT, AND TANGERINE