

MILL STREET GRILL

DINNER FEATURES

JULY 6, 2026

SOUPS

MARYLAND CRAB CHOWDER
CREAMY CHICKEN ENCHILADA

CUP	BOWL
7.99	9.99
5.99	7.99

APPETIZERS

15.99 BUFFALO WINGS

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

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.

24.99 GEORGIA PEACH PORK LOIN

BONELESS PORK LOIN CHOPS SAUTEED IN A CREAMY BRANDY SAUCE WITH PEACHES, MUSHROOMS, AND GARLIC.

22.99 FRIED VIRGINIA CATFISH

DEEP FRIED FRESH VIRGINIA CATFISH SERVED WITH A SIDE OF REMOULADE SAUCE.

27.99 TUSCAN CHICKEN AND SHRIMP LINGUINI

LEMON & HERB MARINATED CHARBROILED CHICKEN AND SHRIMP SAUTEED WITH WHITE WINE, GRAPE 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.

24.99 CATFISH, SHRIMP, AND SAUSAGE JAMBALAYA

BLACKENED FRESH WILD VIRGINIA CATFISH, SHRIMP, ANDOUILLE SAUSAGE, AND RICE SAUTEED IN A SPICY JAMBALAYA SAUCE WITH CELERY, ONIONS, BELL PEPPERS, AND CHOPPED TOMATOES.

30.99 BLACKENED WAHOO WITH LEMON-DILL BUTTER

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

27.99 VEAL PARMESAN

PANKO BREADED VEAL CUTLET TOPPED WITH MOZZERELLA CHEESE BAKED IN MARINARA SAUCE OVER ANGEL HAIR PASTA, TOPPED WITH PARMESAN CHEESE.

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.

10.00 TERRY'S SANGRIA

A BLEND OF CHILLED RED WINE AND FLAVORED BRANDIES MIXED WITH JUICE AND TOPPED WITH A SPLASH OF SPRITE.

6.99 BROTHER'S CRAFT BREWING SKYLINE FALLS

HAZY IPA WITH LAYERS OF TROPICAL FRUIT AND FLORA. STONE FRUITS, MELON, CITRUS JUICE & ZEST STEER TOWARD LEMON-LIME, AND A LIGHTLY HERBAL ZING.