

# MILL STREET GRILL

## DINNER FEATURES

JULY 8, 2026

### SOUPS

**MARYLAND CRAB CHOWDER**

**CUP**

**7.99**

**BOWL**

**9.99**

**CREAMY CHICKEN ENCHILADA**

**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 FRIED CALAMARI**

SERVED WITH MARINARA SAUCE.

### FEATURES

**32.99 GRILLED SIRLOIN**

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

**27.99 CHICKEN WITH SHRIMP AND CAVATAPPI PASTA**

CHARGRILLED CHICKEN, AND SHRIMP SAUTEED IN A CREAMY WHITE WINE CAJUN SAUCE WITH BELL PEPPERS, MUSHROOM, ONIONS, TASSO HAM, GARLIC AND FRESH BASIL TOSSED WITH CAVATAPPI PASTA TOPPED WITH FRESH PARMESAN CHEESE.

**22.99 FRIED VIRGINIA CATFISH**

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

**42.99 SCALLOPS NORFOLK**

FRESH WILD CAUGHT VIRGINIA SCALLOPS TOPPED WITH PANKO BREAD CRUMBS BAKED IN WHITE WINE WITH BUTTER, LEMON, OLD BAY, PARSLEY, AND GARLIC.

**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.

**30.99 BLACKENED YELLOWFIN TUNA**

PAN-SEARED CAJUN SPICED FRESH OUTER BANKS YELLOWFIN TUNA TOPPED WITH A MANGO-PINEAPPLE SALSA WITH JALAPENO, SERRANO, CILANTRO, LIME, RED ONIONS, AND RED BELL PEPPER.

**27.99 MONKFISH PROVENCAL**

FRESH ATLANTIC MONKFISH SAUTÉED IN OLIVE OIL AND TOPPED WITH A WHITE WINE, LEMON SAUCE WITH ROMA TOMATOES, ONIONS, GARLIC, AND FRESH BASIL FINISHED WITH WHOLE BUTTER SERVED WITH CHOICE OF SIDE AND HOUSE SALAD .

**38.99 CRAB STUFFED RAINBOW TROUT**

PAN-FRIED FRESH CAROLINA MOUNTAIN RAINBOW TROUT STUFFED WITH CRAB IMPERIAL OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

**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 - MASHED CAULIFLOWER**

### 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.