

Greek Mahi Mahi.....\$18.99

Pan Seared in Olive Oil with Roasted Red Pepper, Roma Tomatoes, Kalamata Olives, Onions, Mushrooms, Artichoke Hearts, Basil, Oregano and finished with White Wine, Feta and Parmesan Cheeses.

Char-grilled with Sun-dried Tomato Basil Butter.....\$18.50

Grilled with Cajun Spices.....\$18.50

Fried Oysters.....\$19.99

Plump Oysters fried in GLUTEN FREE seasoned Soy, Potato and Corn Breading until crispy & served with Cole Slaw.

Chicken & Shrimp Brasica.....\$16.99

Chicken & Shrimp sautéed in Chicken Stock with White Wine, Cajun Spices, Assorted Vegetables, & Spinach. Served over Rice.

Grilled Barbeque Chicken Breast.....\$14.99

Charbroiled Chicken Breast glazed with our homemade Barbeque Sauce.

Add Chicken Vegetable Stir Fry.....\$14.99

Includes choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice or Vegetable of the Day or Fresh Fruit.

Add a Mill Street House Salad to any entree for \$3.50 or a skewer of Grilled Cajun Shrimp for \$5.95.

Sunday Brunch

Frittata Price Varies

Three Egg open-faced Omelet with Cheese & a different topping weekly (ask server).

Steak & Eggs.....\$17.99

10 oz. Top Sirloin Steak grilled to order. Served with two Eggs any style, Home Fries & Fresh Fruit.

Huevos Rancheros.....\$9.99

Toasted Crispy Corn Tortillas topped with Chicken Chili, Two Poached Eggs, Melted Cheddar & Monterey Jack Cheeses, Jalapeno slices, & covered with a Spicy Cooked Salsa, Topped with Guacamole & Sour Cream. Served with Fresh Fruit & Home Fries.

Barbara's Breakfast\$7.99

Two Eggs any style with slices of Fresh Tomatoes, Fresh Fruit & Home Fries.

Mill Street Skillet\$9.99

A skillet of Home Fries topped with three Slices of Bacon, a blend of Cheddar & Monterey Jack Cheeses, Scallions, & Tomato. Served with a choice of three Poached Eggs or three Scrambled Eggs & Fresh Fruit.

Eggs Riz Jaune.....\$9.99

A skillet of Seasoned Rice topped with chopped Applewood Bacon, diced Country Ham and a blend of Cheddar & Monterey Jack Cheeses, Scallions, & Tomato. Served with three Poached Eggs & Fresh Fruit.

Bacon & Cheddar Omelet.....\$8.99

Three-egg omelet with two Slices of Applewood Bacon and melted Cheddar Cheese and served with Home Fries & Fresh Fruit.

Sides

Fresh Fruit.....\$2.95

3 Strips of Applewood Bacon\$4.25

Sausage Patty\$1.50

Grits.....\$1.25

***French Fries are not gluten free but Wedge Potato Fries are available upon request.**

***Eggbeaters Available on Any Brunch Item**

Gluten Free Menu

These are either items that are gluten free or can be made gluten free on our menu. Make sure you inform your server that you would like your meal gluten free. Certain items on our regular menu might contain wheat as described on the menu, but are made to order and can be prepared leaving out the products that contain gluten. Ask about our specials as well, we may be able to make them gluten free also.

Appetizers

Fresh Mozzarella & Tomato\$9.99

Fresh Basil & Tomato layered between slices of Mozzarella and drizzled with Pesto, Olive Oil & Balsamic Vinegar. Served with crispy Corn Tortilla Chips.

Crab Dip.....\$11.99

Try our delicious blend of Back-fin Crab Meat; Boursin Cheese & Fresh Scallions served piping hot with crispy Corn Tortilla Chips.

Spinach Cheese Dip\$8.99

Creamy Pepper Jack Cheese Dip with Spinach, Onion, & Red Pepper served hot with Sour Cream & crispy Corn Tortilla Chips.

Grilled Chicken Satay.....\$8.99

Marinated strips of Chicken Breast grilled to perfection & served with a Spicy Peanut Sauce.

Steamed Spiced Shrimp

Tender steamed Shrimp spiced with Old Bay seasoning & served with Cocktail Sauce.

1/4 Pound Steamed Spiced Shrimp\$5.50

1/2 Pound Steamed Spiced Shrimp\$10.00

Potato Skins\$7.99

Five crunchy potato skins filled with Bacon, Monterey Jack & Cheddar Cheeses.

Chicken Nachos\$9.99

Crisp Corn Tortilla Chips topped with our own Chicken Chili, Monterey Jack & Cheddar Cheeses, Jalapenos, & finished with Guacamole & Sour cream. Served with a side of salsa.

Baked Goat Cheese with Corn Chips instead of Bread\$10.99

Salads

Chicken Avocado Bacon Salad.....\$11.99

Tossed crisp garden greens with a grilled Chicken Breast, Bacon, Avocado, Egg, Onion, Tomato, Cucumber and Red Bell Pepper. Topped with a blend of Monterey Jack & Cheddar Cheeses.

Make it Cajun for an extra 50¢

Grilled Cajun Shrimp Spinach Salad\$9.99

Grilled Cajun Shrimp served on a bed of Spinach with Bermuda onion, Red Bell Pepper, Mushroom, Cucumber, Yellow Squash, & a blend of Cheddar & Monterey Jack Cheeses.

Seared Ahi Tuna Salad.....\$11.99

Lightly seared rare Ahi Tuna sliced and served over Mixed Greens tossed in an Orange Poppy Seed dressing with a drizzle of Sesame Soy Ginger sauce and Red Chili Mayonnaise.

Chicken Salad Plate.....\$9.99

Freshly made Chicken Salad with Walnuts & Basil served with fresh Cantaloupe slices, Fresh Fruit and crisp Corn Tortilla Chips.

Caesar Salad\$7.99

Fresh, crisp Romaine tossed with our Homemade Caesar Dressing, sprinkled with Tomatoes, fresh grated Parmesan cheese.

Add a Grilled Chicken Breast\$9.99

Add a Grilled Fresh Salmon Filet.....\$11.99

Make it Cajun for an extra 50¢

Add Cajun Grilled Shrimp\$11.99

Add Fried Oysters\$12.99

Fried in gluten free seasoned soy, potato and corn breading

Greek Salad\$9.99

Crispy Romaine with Kalamata & Green Olives, Artichoke Hearts, Pepperoncini Peppers, & Feta Cheese crumbles. Served with a Balsamic Vinaigrette Dressing on the side.

Add a Grilled Chicken Breast\$11.99

Add a Grilled Fresh Salmon Filet.....\$12.99

Make it Cajun for an extra 50¢

Add Cajun Grilled Shrimp\$12.99

Add Fried Oysters\$13.99

Fried in gluten free seasoned soy, potato and corn breading

Mill Street Salad.....\$4.50

Our own House Salad with fresh Mixed Greens, assorted Vegetables, Tomatoes, Sprouts & toasted Nuts.

Iceberg Salad\$4.99

Quarter head of Iceberg lettuce topped with a blend of Monterey Jack & Cheddar Cheeses, Applewood Smoked Bacon, Egg wedges, Bermuda onion, Cucumber and Tomatoes. Served with your choice of dressing.

Our Homemade Dressings

Oil & Vinegar

Sesame Soy Honey Vinaigrette

Non-fat Orange Poppy Seed

Balsamic Vinaigrette

Hot Honey Mustard Bacon

Non-fat Raspberry Vinaigrette

French

Bleu Cheese

Thousand Island

Grilled Specialties

New York Strip - 10 oz\$21.99

Hand-cut & trimmed, then grilled to your taste.

Grilled with Cajun Spices\$22.99

Sautéed in a Peppercorn Cream Sauce.....\$23.99

Served in a Port Wine, Sun-dried Tomato Sauce\$23.99

Filet Mignon - 7 oz\$22.99

Choice center cut of tenderloin, trimmed and grilled to order.

Grilled with Cajun Spices.....\$24.99

Sautéed in a Peppercorn Cream Sauce.....\$25.99

Served in a Port Wine, Sun-dried Tomato Sauce\$25.99

Center Cut Top Sirloin - 10 oz.....\$17.99

Center Cut Top Sirloin; grilled to order.

Grilled with Cajun Spices.....\$18.99

Sautéed in a Peppercorn Cream Sauce.....\$19.99

Served in a Port Wine, Sun-dried Tomato Sauce\$19.99

Charbroiled Boneless Pork Chops\$14.99

Two 5 oz. Center Cut Boneless Pork Chops

Grilled with Cajun Spices.....\$15.99

Sautéed in a Peppercorn Cream Sauce.....\$16.99

Served in a Port Wine, Sun-dried Tomato Sauce\$16.99

Includes choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice or Vegetable of the Day or Fresh Fruit.

Add a Mill Street House Salad to any entree for \$3.50 or a skewer of Grilled Cajun Shrimp for \$5.95.

Children's Menu

Chicken Fingers\$6.50

Fried in gluten free seasoned soy, potato and corn breading until crispy and served with a spicy Honey Mustard Sauce and Fresh Fruit

Cheesburger\$6.50

A charbroiled hamburger on a gluten free bun with lettuce, tomato & mayo and gluten free fries

Barbequed Ribs

Barbequed Beef Ribs\$23.99

Slow roasted tender Beef Ribs caramelized with our homemade Barbeque Sauce. Barbequed Baby Back Ribs Slow cooked until tender & brushed with our Homemade Barbeque Sauce.

Half Rack Beef Ribs\$15.99

Barbequed Baby Back Ribs

Slow cooked until tender & brushed with our Homemade Barbeque Sauce.

Half Rack.....\$15.99

Full Rack.....\$22.99

St. Louis Ribs

Tender, meaty Pork Ribs, glazed with our Homemade Barbeque Sauce.

Half Rack.....\$15.99

Full Rack.....\$22.99

White Star Rib Platter\$22.99

Try a half rack of our famous Barbeque Baby Back Ribs & a half rack of our soon to be famous St. Louis Ribs, smothered in our Homemade Barbeque Sauce.

Mill Street Barbeque Platter\$22.99

Can't decide on Baby Backs or Beef Ribs? Try both! A half rack of Baby Back Ribs combined with a generous helping of our tender Barbequed Beef Ribs.

St. Louis Combo\$22.99

Half-rack of our meaty St. Louis Ribs and served with a generous helping of our tender Barbequed Beef Ribs

Flintstone's Barbeque Platter\$29.99

This table-tipping platter offers a half rack of both the St. Louis Ribs and the Baby Back Ribs, plus a generous helping of our tender Barbequed Beef Ribs.

Ribs & Steamed Shrimp.....\$18.99

Half-rack of our meaty St. Louis Pork Ribs & quarter-pound of Steamed Spiced Shrimp served with Tangy Cocktail Sauce. The Mill Street version of Surf & Turf

Chicken & Rib Platter\$19.99

Grilled Barbeque Boneless Chicken Breast & a half rack of Barbeque Baby Back Ribs.

All Barbeque Ribs are served with Cole Slaw and choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice and Vegetable of the Day or Fresh Fruit.

Add a Mill Street House Salad to any entree for \$3.50 or a skewer of Grilled Cajun Shrimp for \$5.95

Chicken and Seafood

Artichoke Chicken\$17.99

Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, diced Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil & Feta Cheese.

Chianti Chicken.....\$17.99

Sautéed with Italian Sausage, fresh Basil, Roasted Garlic, Onions, Tomatoes and Roasted Red Pepper with Chianti Wine, covered in melted Fresh Mozzarella & Parmesan Cheeses.

1/2 lb. Steamed Spiced Shrimp Dinner\$15.99

Half pound of Steamed Spiced Shrimp served with our Homemade Cocktail Sauce & Cole Slaw.

Vegetable Platter\$9.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Angelica Butter & topped with shredded Monterey Jack & Cheddar Cheese. Served with your choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, French Fries, Vegetable of the Day or Fresh Fruit.

Charbroiled Salmon Filet\$17.99

Fresh charbroiled Salmon Filet topped with Garlic Basil Herb Butter.

Grilled with Cajun Spices.....\$18.50