

Mill Street Grill
Friday, February 22nd, 2019
Daily Features

Soups

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| Oyster Stew | Cup \$6.99 | Bowl \$8.99 |
| Pork and Andouille Sausage Gumbo | Cup \$4.99 | Bowl 6.99 |
| Chicken Chili | Cup \$4.99 | Bowl \$6.99 |

Appetizers

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| Cajun Fried Alligator- <i>Cajun fried alligator sirloin served with a side of Remoulade sauce.</i> | \$12.99 |
| Caribbean Voodoo Wings- <i>Served with Ranch dressing and celery sticks.</i> | \$12.99 |
| Cajun Crawfish Boil- <i>Whole crawfish boiled in Abita beer with Andouille sausage, corn, potatoes, Cajun spices, and lemon.</i> | \$12.99 |
| Steamed Mussels- <i>Fresh Canadian mussels steamed in white wine with butter, garlic and lemon. Served with toasted sundried tomato bread.</i> | \$12.99 |

Features

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| Scallops Norfolk- <i>Jumbo sea scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs and baked in the oven.</i> | \$30.99 |
| Grilled New Zealand Spring Lamb- <i>Grilled rosemary red wine marinated New Zealand spring lamb chops served over a Port wine sauce with wild mushrooms, onions, sun-dried tomatoes, basil, oregano and garlic.</i> | \$30.99 |
| Blackened Tuna with Mango Peach Salsa- <i>Blackened Yellowfin Tuna served with mango peach salsa.</i> | \$18.99 |
| Creole Seafood Crepes- <i>Lump crab meat and shrimp with Mascarpone, Ricotta cheese, Cajun spices, scallion and red bell pepper topped with scallops and Andouille sausage in a spicy Etouffee sauce.</i> | \$30.99 |
| Catfish Jambalaya – <i>Blackened catfish with Andouille sausage, shrimp, mussels and clams sautéed in a spicy Jambalaya sauce over Dirty rice.</i> | \$22.99 |
| Virginia Black Bass with Oysters and Andouille Sauce- <i>Fresh Virginia Black Bass filets pan seared and topped with sautéed oysters, mushrooms, and Andouille sausage in a creamy Cajun wine butter sauce.</i> | \$25.99 |
| Steak and Shrimp Creole- <i>Grilled sirloin sliced over a spicy Creole of shrimp, crawfish, Andouille sausage, Bell peppers, Wild mushrooms, celery, onions, and tomato. Served over Dirty Rice.</i> | \$23.99 |
| Cajun Chicken and Shrimp Tortelloni- <i>Blackened chicken breast served over five cheese tortelloni tossed in a white wine sundried tomato cream sauce with shrimp, mushrooms and onions. Topped with fresh Parmesan cheese.</i> | \$18.99 |

Vegetable of the Day- *Country Style Green Beans*

Beer

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| Abita Turbo Dog- <i>A rich dark brown ale brewed with pale, caramel and chocolate malts and Willamette hops. This combination gives Turbdog it's rich body and color and a sweet chocolate, toffee-like flavor.</i> | Can \$4.75 |
| Abita Mardi Gras Bock- <i>Abita Mardi Gras is brewed with pale, pilsner, caramel malts, and German Perle hops. This bock is similar to German maibocks with its rich malt flavor and full body. A perfect choice during Carnival season in New Orleans.</i> | Bottle \$5.50 |

Wine

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| Terry's Sangria- <i>Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i> | Glass \$8.99 |
| Dry Creek Fume Blanc- <i>At first swirl, aromatics of Meyer lemon, grapefruit, pineapple and lemongrass leap forward from the glass with nuances of freshly cut grass and cucumber. On the palate, the wine is bright and refreshing with flavors of lemon, passionfruit, grapefruit and lemongrass with underlying minerality. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish.</i> | Glass \$7.99 Bottle \$19.99 |
| Fess Parker "Big Easy" Syrah - <i>Petite Syrah- Notes of blackberry, plum, smoked meat, acacia flower, vanilla and pepper are found on the nose along with flavors of blueberry, blackberry, dark chocolate, black cherry, all spice and vanilla on the palate. Enjoy this meaty, well-structured blend to a long lengthy finish with its dense chocolaty tannins.</i> | Glass \$12.50 Bottle \$49.99 |