

Mill Street Grill
Wednesday the 22nd of February

Soups:

Chicken, Shrimp and Sausage Gumbo	Cup \$4.99	Bowl \$5.99
Red Beans and Rice	Cup \$2.99	Bowl \$3.99
Oyster Rockefeller Soup	Cup \$4.99	Bowl \$5.99
Chicken Chili	Cup \$3.99	Bowl \$4.99

Appetizers

Steamed Mussels <i>Steamed in a white wine lemon butter sauce. Served with toasted sun-dried tomato French bread.</i>	\$8.99
Best of the Bayou Platter <i>Oysters Rockefeller, fried frog legs, fried alligator and oysters casino served with piquant sauce and remoulade sauce.</i>	\$14.99
Cajun Fried Alligator <i>Served with a side of remoulade sauce.</i>	\$8.99
Baked Goat Cheese <i>Creamy goat cheese topped with tomatoes, Kalamata olives, roasted red peppers and garlic with fresh basil and olive oil. Served with sun-dried tomato French bread.</i>	\$9.99

Features:

Duck, Crawfish, Shrimp and Andouille Sausage Creole <i>Crawfish, Andouille sausage and shrimp simmered in a spicy Creole sauce with onions, mushrooms, celery and bell peppers. Topped with thinly sliced charbroiled duck; served over dirty rice.</i>	\$22.99
Baked Salmon in Puff Pastry <i>Fresh Atlantic Salmon baked in a puff pastry with mushroom, onion, tarragon, garlic, Dijon mustard and cream; served over a white wine tarragon sauce.</i>	\$18.99
Cioppino <i>Sea scallops, sea bass, shrimp, clams and mussels sautéed in an Italian herb seasoned vegetable broth with celery, carrots, onions and red bell peppers. Served with toasted Italian bread with parmesan cheese and olive oil.</i>	\$23.99
New Orleans Penne Pasta <i>Shrimp, scallops, crawfish, Tasso ham and alligator sausage tossed in a Creole cream sauce with penne pasta. Topped with freshly grated Parmesan cheese.</i>	\$21.99
Lobster and Crab Newburg with Butternut Squash Ravioli <i>Lobster and lump crab tossed in a creamy Sherry wine sauce with basil, garlic, tomato sauce and butternut squash ravioli. Topped with freshly grated parmesan cheese.</i>	\$24.99
Cajun Fried Catfish <i>Served with a side of remoulade sauce.</i>	\$18.99
Grilled Rack of New Zealand Spring Lamb <i>Served over a sun-dried tomato port wine sauce with sun-dried tomato, onions, mushrooms, fresh basil, fresh oregano and roasted garlic.</i>	\$25.99
Bronzed Grouper <i>Topped with a Cajun cream sauce and a roasted corn Creole salsa.</i>	\$23.99
Seafood Piroque <i>Sea scallops, shrimp, crawfish, alligator, Andouille and Boudin blanc sausages sautéed in a Creole cream sauce. Served in a grilled, Cajun breaded, fried eggplant boat; topped with melted Monterey Jack and Cheddar cheeses.</i>	\$23.99
Spicy French Quarter Chicken Half <i>Cajun spice rubbed, slow roasted chicken half topped with homemade barbeque sauce and baked until caramelized.</i>	\$13.99
Barbequed Beef Brisket <i>Slow roasted and glazed with our homemade barbeque sauce and served with Cole slaw.</i>	\$17.99
Char Grilled 12 oz Hawaiian Ribeye	\$24.99
Grilled Quail with a Madeira Wine Mushroom Sauce	\$18.99

Vegetable of the Day: Macque Choux

Wines

Bodegas Paso a Paso Verdejo- <i>Aromas & flavors of grapefruit, lime, peach and pear. Bright, zesty and a perfect fit with your next seafood dish</i>	Glass	Bottle
	\$7.25	\$18.99
St. Francis Red Splash 2007, Sonoma County- <i>This blend of Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc And Red Zinfandel has rich berry flavors and aromas of cassis and raspberry with a hint of vanilla and smoke, with smooth silky tannins</i>	Glass	Bottle
	\$8.99	\$27.99

Beer

Dixie Blackened Voodoo Beer- <i>The flavor is predominantly malty with hints of caramel at first with a coffee-like finish. A nice fizzy carbonation pairs well with the deep flavors.</i>	Bottle
	\$4.50