

Mill Street Grill
Wednesday's Dinner Features
June 28th 2017

Soups

Creamy Crab & Bleu Cheese Bisque	Cup \$5.99	Bowl \$7.99
Chicken Tortilla	Cup \$3.99	Bowl \$4.99
Chicken Chili	Cup \$3.99	Bowl \$4.99

Appetizers

Fried Calamari- <i>Served with a side of marinara.</i>	\$10.99
Veal Sweetbreads- <i>Served with a creamy marsala wine sauce and French baguette.</i>	\$11.99
Buffalo Wings- <i>Fresh fried jumbo wings tossed in Buffalo sauce, served with Bleu cheese dressing and celery sticks.</i>	\$10.99
Stuffed Avocado with Spicy Surimi Crab Salad- <i>Served in a half of avocado and topped with toasted sesame seeds</i>	\$7.95
Sesame Crusted Yellowfin Tuna- <i>Fresh Outer Banks Yellowfin tuna pan seared with sesame seeds. Served over spring greens tossed in a sesame soy ginger sauce. Garnished with wasabi, pickled ginger, and Thai chili aioli.</i>	\$11.99

Features

Crab Imperial Stuffed Trout- <i>Served over a parmesan cheese cream sauce.</i>	\$23.99
Pistachio Crusted Chilean Sea Bass- <i>Pistachio crusted Chilean sea bass topped with a hazelnut Beurre blanc.</i>	\$28.99
Jerk Pork- <i>Grilled boneless center cut pork chops, marinated in jerk marinade with garlic, scallion, thyme, allspice basil and vinegar. Served with a mango-pineapple chutney</i>	\$16.99
Grilled Rack of Lamb with Mint Pesto- <i>Grilled rack of New Zealand spring lamb served with a walnut and mint pesto.</i>	\$28.99
Char-Grilled Duck Breast- <i>Served over a cold Cous Cous salad with oranges, mint, basil, pecans and red onion. Topped with a balsamic vinegar reduction.</i>	\$23.99
Blackened Outer Banks Tuna Filet- <i>Cajun spiced North Carolina Tuna filet topped with a grilled pineapple & mango salsa.</i>	\$21.99
Grilled 18 oz. Black Angus Porterhouse Steak- <i>Served with choice of side and a house salad.</i>	\$35.99
Beef Stroganoff- <i>Tender chunks of Ribeye cooked in a red wine and sherry cream sauce with mushrooms, onions, garlic and fresh basil. Served over fettuccine and topped with a dollop of sour cream.</i>	\$17.99
Grouper Piccata- <i>Fresh Mexican Snowy Grouper served on a bed of sautéed spiral-cut Kohlrabi. Topped with a white wine butter sauce with capers, lemon, garlic and parsley.</i>	\$28.99
Teriyaki Chicken Fruit Salad- <i>Grilled marinated chicken breast over Mesclun greens tossed in poppy seed dressing, with fresh apple, strawberries, blueberries, cucumber, Bermuda onion, Grape tomatoes, red bell pepper, Bleu cheese crumbles and toasted almonds</i>	\$12.99
Filet Napoleon- <i>Grilled Filet Mignon stacked with fried eggplant, grilled shrimp and served over a Wild Mushroom Hunter sauce. Topped with a drizzle of Hollandaise.</i>	\$33.99
Tilefish Ponchartrain- <i>Sautéed Tilefish with Lump crab meat, Cajun Spices, onion, red & green bell pepper, tomato, white wine, lemon and butter.</i>	\$29.99
Silky Red Snapper en Papillote- <i>Fresh Caribbean Red Snapper baked in parchment paper with Angelica butter, lemon and fresh thyme.</i>	\$23.99
Fresh Carolina Shrimp- <i>Half a pound of fresh North Carolina shrimp steamed in beer and butter with Old Bay seasoning. Served with cocktail sauce, choice of side and house salad.</i>	\$18.99

Vegetable of the Day: Sautéed Green Beans

Wine

Rio Madre Rioja- <i>Rio Madre Tempranillo pays homage to Spain's noblest grape. This wine's intense color, layered flavors of black cherry compote, and long finish demonstrate what Tempranillo can achieve.</i>	Glass	Bottle
	\$8.99	\$23.99
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	
	\$8.00	
Villa Pozzi Moscato – <i>Slightly bubbly with fresh aromas of white and tropical fruits which leave a sweet but never obvious palate.</i>	Glass	Bottle
	\$7.50	\$18.99
Roncier White- <i>This Roncier is a dry and racy white wine made with chardonnay grapes is beautiful pale gold, rich and brilliant, it is recognizable by its aromas of fresh bread, wild flowers, slightly apricot fruity</i>	Glass	Bottle
	\$7.25	\$18.99

Beer

Squatch Ale- <i>This big, Malty Scotch Ale presents wealth of complex flavors. Not too dark with a little bit of initial sweetness, it finishes dry. This beer will put hair on your chest and like our buddy Squatch, maybe all over.</i>	Bottle	\$5.75
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