

Mill Street Grill
Dinner Features
Saturday, October 21st, 2017

Soups

Crab Bisque	Cup \$6.99	Bowl \$8.99
Beef Gumbo <i>Served over Dirty rice.</i>	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Fried Calamari - <i>Served with a side of marinara.</i>	\$10.99
Buffalo Wings - <i>Crispy fried chicken wings tossed with Buffalo sauce, side of Bleu cheese dressing and celery.</i>	\$10.99
Opah Poké - <i>Fresh diced Hawaiian Opah marinated in lime juice, rice wine, soy, ginger and toasted sesame oil.</i>	\$10.99
Fried Clam Strips - <i>Fresh Maine clam strips cooked golden brown with a side of Tartar sauce.</i>	\$8.99
Steamed Mussels - <i>Steamed in white wine, garlic and butter. Served with sun-dried tomato bread.</i>	\$10.99

Features

Vegetarian Lasagna - <i>Tangy tomato sauce with roasted vegetables and four cheeses Mozzarella, Provolone, Parmesan and Asiago layered with pasta. Topped and baked with our homemade marinara sauce. Served with sun-dried tomato bread.</i>	\$14.99
Fra Diavolo - <i>Scallops, shrimp, clams, mussels and calamari sautéed in a spicy marinara sauce. Served over angel hair and topped with Parmesan cheese.</i>	\$27.99
Grilled Hawaiian Opah - <i>Grilled fresh Hawaiian Opah filet topped with grilled pineapple and coconut salsa.</i>	\$27.99
Blackened Yellowfin Tuna - <i>Blackened Cajun spiced seared Yellowfin tuna topped with a mango-peach salsa. Served with choice of side and salad.</i>	\$21.99
Scallops Norfolk - <i>Baked jumbo scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs.</i>	\$28.99
Curried Lamb - <i>Grilled curried lamb sirloin served over rice with sautéed peppers, asparagus, celery, haricot verts, zucchini and squash in a spicy ginger Hoisin sauce.</i>	\$21.99
Halibut Angelica - <i>Pan seared fresh Alaskan Halibut served over angel hair pasta tossed in a sun-dried tomato herb butter with roasted peppers, scallions and tomatoes.</i>	\$28.99
Pan Fried Wild Virginia Catfish with Shrimp - <i>Cornmeal dusted Fresh Rappahannock River Catfish pan fried in butter with white wine, shrimp, scallions, tomatoes and lemon. Served over dirty rice with fried green tomatoes.</i>	\$21.99
Chicken and Mushroom Marinara with Five Cheese Tortelloni - <i>Grilled chicken tossed in a red wine marinara sauce with mushrooms, onions and tortelloni stuffed with Parmesan, Asiago, Ricotta, Romano and Mozzarella cheeses.</i>	\$16.99

Vegetable of the Day- *Mashed Cauliflower*

Wine

Colcannon Stampmaker's Syrah - <i>Primary aromas of ripe dark berries, cherries, spice, and tobacco, with notes of violets and menthol on the palate, while the full, rich tannin structure supports the wonderfully complex fruit character. It has a long, lingering finish with berry fruit, floral notes, and a subtle, toasty oak quality.</i>	Glass		Bottle
	\$8.50		\$28.99
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		
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
	\$7.99		\$18.99

Beer

Newcastle Brown Ale - <i>An amazing blend of pale malts with slightly sweet flavors of light caramel, toffee and nuts. The flavor is subtle, but the balance is perfect.</i>	Bottle		\$5.00
Sam Smith's Nut-Brown Ale - <i>Walnut-like color and palate of hazelnuts, wonderful balance of creamy roasted crystal malt and aromatic hops with a long clean finish.</i>	Bottle		\$5.25