

**Mill Street Grill**  
**Monday's Dinner Features**  
**August 21<sup>th</sup>, 2017**

**Soups**

<b>Curried Lentil and Spinach</b>	<b>Cup \$3.99</b>	<b>Bowl \$4.99</b>
<b>Chicken Chili</b>	<b>Cup \$3.99</b>	<b>Bowl \$4.99</b>
<b>Creamy Crab and Corn</b>	<b>Cup \$5.99</b>	<b>Bowl \$7.99</b>

**Appetizers**

<b>Buffalo Wings-</b> <i>Fresh fried jumbo wings tossed in a Buffalo sauce, served with Bleu Cheese dressing and celery.</i>	\$10.99
<b>Cajun Fried Frog Legs-</b> <i>Served with Remoulade.</i>	\$10.99
<b>Pastrami Style Smoked Salmon Plate-</b> <i>Thinly sliced cold smoked Pastrami style fresh Maine salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.</i>	\$10.99
<b>Steamed Mussels-</b> <i>Steamed in white wine, garlic and butter. Served with Sun-Dried tomato bread.</i>	\$10.99
<b>Fried Calamari</b> – <i>Served with a side of marinara sauce.</i>	\$10.99

**Features**

<b>Pan Fried Chicken Liver and Onions-</b> <i>Lightly breaded chicken livers sautéed in butter with onions. Served with a side of country gravy.</i>	\$13.99
<b>Wild Boar and Sweet Potato Hash</b> – <i>Grilled rack of wild Texas boar served with a savory sweet potato hash. Drizzled with a balsamic vinegar reduction.</i>	\$28.99
<b>Bayou Stuffed Scallops-</b> <i>Jumbo sea scallops stuffed with Tasso ham, celery, onion, and Pablano peppers. Topped with seasoned breadcrumbs and baked in a Cajun white wine butter sauce.</i>	\$25.99
<b>Chilean Sea Bass Piccata-</b> <i>Fresh Chilean Sea Bass filet sautéed in olive oil with white wine, lemon, capers, garlic, parsley and butter.</i>	\$30.99
<b>Grilled Chicken, Goat Cheese and Beet Salad-</b> <i>Grilled local chicken, goat cheese crumbles and roasted beets served over a bed of mixed greens tossed in raspberry vinaigrette. Topped with Bermuda onion, tomatoes, cucumber and candied walnuts.</i>	\$16.99
<b>Chicken Cordon Bleu-</b> <i>Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over a Parmesan cheese cream sauce with a choice of side and a house salad.</i>	\$16.99
<b>Potato Crusted Orange Roughy-</b> <i>Served over a white wine Parmesan cheese cream sauce.</i>	\$16.99
<b>Fra Diavolo-</b> <i>Scallops, shrimp and mussels sautéed in a spicy marinara sauce. Tossed with linguini and topped with Parmesan cheese.</i>	\$26.99
<b>Grilled Bratwurst-</b> <i>Two grilled Bratwursts served with sauerkraut and roasted garlic mashed potatoes.</i>	\$12.99
<b>Steak and Shrimp Fajitas-</b> <i>Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Pablano, yellow and red peppers. Topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack and Cheddar cheeses, sour cream, and guacamole.</i>	\$21.99
<b>Chesapeake Bay Seafood Bake-</b> <i>Lump Crab Imperial, shrimp and sea scallops sautéed in butter with white wine, Old Bay seasoning, garlic and lemon; topped with breadcrumbs and Parmesan cheese.</i>	\$28.99

**Vegetable of the Day:** Country Style Green Beans

**Wine**

<b>Saint Doninique Reserve Lirac 2012-</b> <i>Lirac is a large appellation on the western side of the southern Rhone Valley. This bottle's critic scores is one of the top 10 Lirac wines at 89. Blended with Grenache, Mourvèdre and Syrah is a rich full bodied, leathery and are characterized by flavors of dark fruit and spice.</i>	<b>Glass</b>	<b>Bottle</b>
	\$8.75	\$24.99
<b>Terry's Sangria</b> – <i>Chilled Red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i>	<b>Glass</b>	
	\$8.00	
<b>Villa Pozzi Moscato</b> – <i>Slightly bubbly with fresh aromas of white and tropical fruits which leave a sweet but never obvious palate.</i>	<b>Glass</b>	<b>Bottle</b>
	\$7.50	\$18.99
<b>J Vineyards &amp; Winery California Pinot Gris 2016-</b> <i>This variety's signature versatility, crisp character and bright fruit notes continue to inspire us, year after year. In this wine are layers of Kaffir lime, green pear and pineapple complementing by hints of jasmine.</i>	<b>Glass</b>	<b>Bottle</b>
	\$7.75	\$24.99

**Beer**

<b>Sam Smith Organic Perry (Gluten Free)</b> – <i>12 oz Sparkling Pear cider with a smooth body, crisp but rich flavor and the gentle aroma of a summer pear orchard.</i>	<b>Bottle</b>	\$7.00
<b>90 Minute IPA-</b> <i>A continually hopped Imperial IPA whose powerful malt backbone stands up to the extreme hopping rate for a pungent, not crushing hop flavor.</i>	<b>Bottle</b>	\$6.75