

Mill Street Grill
Tuesday's Dinner Features
May 23rd, 2017

Soups

New England Clam Chowder	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$3.99	Bowl \$4.99
Pork Pozole- <i>Slow roasted pork in a Mexican spiced soup with Hominy, shredded iceberg lettuce, avocado, & lime</i>	Cup \$3.99	Bowl \$4.99

Appetizers

Fried Calamari- <i>Served with marinara.</i>	\$10.99
Asian Style Wings- <i>Crispy wings tossed in a soy-ginger sauce with sesame seeds and chopped green onions.</i>	\$10.99
Steamed Mussels- <i>Steamed in white wine, garlic and butter. Served with Sun-Dried tomato bread.</i>	\$10.99

Features

Grilled Rack of Spring Lamb- <i>Grilled rosemary and red wine marinated New Zealand spring lamb chops served over a port wine sauce with mushrooms, onions, sun-dried tomatoes, basil, oregano and roasted garlic.</i>	\$28.99
Vegetable Lasagna- <i>Grilled Portabella mushrooms, eggplant, squash, spinach, onion, fresh Mozzarella, Provolone and Parmesan cheese lasagna baked in a red wine marinara sauce. Served with toasted sun-dried tomato French bread and a house salad.</i>	\$13.99
Duck Linguini- <i>Grilled duck breast sliced thin over linguini pasta tossed in a Marsala wine mushroom sauce with onions, basil, roasted garlic and cream.</i>	\$24.99
Scallops Norfolk- <i>Jumbo scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs and baked.</i>	\$28.99
Stuffed Chicken with Crab and Asparagus- <i>Lightly breaded baked chicken breast stuffed with crab Imperial and local asparagus. Topped with béarnaise sauce.</i>	\$19.99
Quinoa Stuffed Quail- <i>Two sundried cherry and quinoa stuffed quail oven-roasted and served over a balsamic-port wine reduction.</i>	\$24.99
Greek Style Grouper- <i>Fresh Black Grouper sautéed in extra virgin olive oil with white wine, artichoke hearts, mushrooms, onions, roasted red peppers, roasted garlic, Roma tomatoes, Feta and Parmesan cheeses.</i>	\$26.99
Crawfish and Tasso Ham Stuffed Shrimp- <i>Jumbo shrimp stuffed with crawfish, Tasso ham, onions, and celery. Baked with white wine, lemon and butter.</i>	\$29.99
Apple and Sausage Stuffed Pork Loin- <i>Baked pork loin stuffed with a sage herb stuffing with apples, country sausage and sherry, topped with a green peppercorn cream sauce.</i>	\$15.99
Tuxedo Tuna with Grilled Bok-Choy- <i>Black and white sesame seed crusted Blackfin tuna steak seared over a soy-ginger sauce. Served with grilled baby Bok-choy.</i>	\$23.99
Pan-Fried Softshell Crabs- <i>Two fresh jumbo softshell crabs pan-fried in butter with Old Bay, white wine, lemon, and parsley.</i>	\$21.99

Vegetable of the Day- *Sautéed Sugar Snap Peas*

Wine

Acacia Carneros Pinot Noir- <i>With it's opulent Bing cherry, Burgundy plum, rose, spice and mineral expression this Pinot Noir sets the standard in the Carneros region.</i>	Glass \$8.99	Bottle \$25.99
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 \$7.50	Bottle \$18.99
Minuty Côtes De Provence Rose- <i>Grenache, Cinsault, Tibouren and Syrah is a pale honeysuckle pink, and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel.</i>	Glass \$7.50	Bottle \$22.99

Beer

Bold Rock Virginia Draft- <i>Virginia Draft is a local smooth & distinctive hard cider with superb drinkability making it the perfect drink</i>	Bottle	\$4.00
Flying Dog Bloodline Blood Orange Ale- <i>Bloodline begins with huge grapefruit on the nose. Then, a delicate balance of citrus sweetness and bitterness. Try it with grilled light proteins, salads with fruity vinaigrettes, and fresh salsa.</i>	Bottle	\$4.95