

Mill Street Grill
Dinner Features
Monday, December 11th, 2017

Soups

Ginger Carrot Soup	Cup \$4.99	Bowl \$6.99
Brunswick Stew	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Fried Calamari- Served with a side of marinara.	\$11.99
Honey Chipotle Wings- Served with Ranch dressing and celery.	\$11.99
Cold Smoked Salmon Plate- Thinly sliced cold smoked Norwegian Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$11.99

Features

Grilled Quail with Risotto- Two char-broiled quail served with saffron scented risotto. Finished with a Balsamic vinegar and Port wine reduction.	\$23.99
Grilled Duck Breast with Port Wine Sauce- Duck breast sautéed in Port wine with sun-dried tomatoes, onions, Cremini and Shiitake mushrooms.	\$25.99
Lasagna Bolognese- Italian sausage, ground beef, Ricotta, Asiago, Romano, Parmesan and Mozzarella cheeses layered and baked in tangy tomato-meat sauce with fresh herbs. Served with toasted sun-dried tomato bread.	\$15.99
Scallops and Brie with Lobster Ravioli- Seared Jumbo Sea scallops in a rich Brie cheese cream sauce with Lobster stuffed ravioli and fresh basil.	\$31.99
Pan-fried Wild Virginia Catfish- Pan-fried cornmeal dredged fresh Rappahannock River catfish topped with a butter wine sauce with Andouille sausage, tomatoes & green onions. Served with Dirty rice.	\$16.99
Steak & Shrimp Fajitas- Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Poblano, red and yellow peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack & Cheddar cheeses, sour cream, and guacamole.	\$21.99
Bronzed Snapper- Fresh Floridian Red Snapper lightly blackened & topped with a fresh pineapple mango salsa.	\$20.99
Ragin' Cajun Linguini- Scallops, shrimp, & Andouille sausage sautéed in a creamy Sherry sauce with bell peppers, onion, celery, mushrooms and okra. Tossed with linguini and topped with Parmesan cheese.	\$28.99
Wild Texas Boar- Char-grilled red wine marinated wild Texas Boar chops served over a roasted root vegetable medley with veal demi-glace.	\$30.99
Catfish Jambalaya- Blackened Wild Virginia Catfish, shrimp, & Andouille sausage served over a spicy Jambalaya sauce with shallots, mushrooms, celery, okra, red, green & yellow bell peppers tossed with dirty rice.	\$20.99
Seared Sea Scallops- Jumbo Sea scallops seared and served with seaweed salad over a ginger soy sauce. Garnished with Flying fish roe, Wasabi & Thai chili aioli.	\$26.99
Potato Crusted Rockfish- Maryland Rockfish seared with a fresh potato crust & served over Parmesan cream sauce.	\$23.99
Honey Braised Lamb Shank- Moroccan style dish flavored with garlic, onion, cinnamon, saffron, cumin, coriander, cloves, honey, almonds, and sultans. Served with orange scented basmati rice.	\$28.99
Broccoli & Five Cheese Quiche- Broccoli quiche with Fontina, Brie, Cheddar, Swiss & Gouda cheese. Topped with Hollandaise sauce & served with fresh fruit & a house salad.	\$13.99

Vegetable of the Day- Mashed Cauliflower

Wine

Concannon Conservancy Merlot 2007- Conservancy Merlot is medium-bodied, rich with flavors of blueberry pie. Peppery and sandpapery, almost like Zinfandel, with briary blackberry flavors and smooth tannins on the finish.	Glass \$8.50	Bottle \$28.99
Terry's Sangria- Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.	Glass \$8.00	
A by Acacia Chardonnay- Enticing aromas and mouthwatering flavors brim with citrus, Fuji apple, pear notes and a hint of apple blossom. The clean, fruit-focused flavors culminate in a crisp finish.	Glass \$8.25	Bottle \$19.99

Beer

Founder Curmudgeon- An old ale brewed with molasses and an insane focus on the malt bill, then Oak-Aged. The result is a rich, malty delight that's deceptively smooth and drinkable.	Bottle	\$5.50
Sweetwater Pineapple IPA- This beer is heavy on the citrus and fruity hops, with a tropical breeze of pineapple.	Bottle	\$5.50