

Mill Street Grill
Saturday April 04, 2020
Hours 4pm till 8:00pm

Soups

Creamy Chicken and Vegetable Cup \$4.99 Bowl \$6.99

Appetizers

Pimento Cheese & Fried Green Tomatoes- Freshly fried green tomatoes topped with a homemade pimento cheese, sliced avocado and alfalfa sprouts; With a Cajun cream sauce. \$5.99

Features

Steak and Shrimp Fajitas-Grilled Tequila marinated Skirt steak and shrimp with onions, red and green bell peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack cheeses, sour cream and guacamole. \$19.99

Beef Stroganoff-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. \$16.99

Beef Ribs-Slow cooked until tender beef ribs, glazed with our homemade barbeque sauce, with Cole slaw and a side. Full Rack-\$27.99
1/2 Rack-\$18.99

Mahi Mahi and Shrimp Puttanesca-Capers, black olives, oven roasted Roma tomato with onions, anchovy, red wine, lemon zest and red pepper flake. Served over linguini. \$18.99

Pepper Mélange Crusted Filet Mignon-Tender center-cut Filet, pan-fried and crusted with Mélange peppercorns, topped with a brandy cream sauce. Served with choice of side and house salad. \$31.99

Lasagna Bolognese- Fresh lean ground sirloin, Ricotta, Parmesan and Mozzarella cheeses layered and baked in tangy tomato sauce. Served with toasted sun-dried tomato bread. \$14.99

Grilled Rack of New Zealand Spring Lamb- Grilled rosemary red wine marinated New Zealand spring lamb chops served over a port wine sauce of sundried tomatoes, roasted red peppers, roasted garlic, onions and mushrooms. \$19.99

Chicken Cordon Bleu- Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss cheese. Served over Parmesan cheese cream sauce. \$16.99

Vegetable of the Day: Cheesy Broccoli Casserole

Wine & Beer

Meza Corona Pinot Noir- This quintessential cool climate Pinot Noir is a unique blend of bright red fruit aromas of raspberry and strawberry with well-balanced acidity on the palate to pair beautifully with our cuisine or enjoy on its own. Bottle \$19.99

Cielo Pinot Grigio –Pale straw, flinty green in colour and shows good citrus fruits with a mineral backbone. The palate is light and straightforward, while the finish is crisp and clean with just a hint of pear. Bottle \$17.99

Bold Rock White Cranberry-White cranberry is a refreshing union of Blue Ridge apples paired with the distinctive flavor of white cranberries. Harvested just before peak freshness, white cranberries have a pronounced bright tartness. Bottle \$4.99

Rogue Hazelnut Brown Nectar- From the hazelnut capital of the United States, this nutty twist on European brown ale. Hazelnut Brown Nectar offers hazelnut aroma with rich nutty flavor and a smooth malty finish. Bottle \$4.50

We can do wine and beer to go with your dinners if you like, just need a Valid ID

Free Roll of Toilet paper if you are running short

Ask and receive a discount on beer & wine to go

Thank you for all your support

We only have 2 phone lines, if you get a busy signal please call us back. 5408860656