

**Mill Street Grill  
Dinner Features  
Wednesday, February 21<sup>st</sup>, 2018**

<b>Creamy Crab and Asparagus</b>	<b>Cup \$5.99</b>	<b>Bowl \$7.99</b>
<b>Chicken Tortilla</b>	<b>Cup \$4.99</b>	<b>Bowl \$6.99</b>
<b>Chicken Chili</b>	<b>Cup \$4.99</b>	<b>Bowl \$6.99</b>

**Appetizers**

<b>Fried Calamari-</b> Served with a side of marinara.	\$11.99
<b>Smoked Salmon Plate-</b> Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.	\$11.99
<b>Buffalo Wings-</b> Fresh fried jumbo chicken wings tossed in Buffalo sauce. Served with bleu cheese and celery.	\$11.99
<b>Mussels Fromage Bleu-</b> Mussels sautéed in white wine, lemon, garlic, bacon, spinach and bleu cheese served with a side of sun-dried tomato French bread.	\$12.99

**Features**

<b>Duck Marsala-</b> Boneless duck breast grilled and served over Heirloom potatoes with Marsala wine, Wild mushrooms, Pancetta bacon, fresh Parmesan cheese, onions, oregano, beef stock and garlic sauce.	\$25.99
<b>Grouper Puttanesca-</b> Fresh Atlantic Black Grouper filet sautéed in olive oil with white wine, chopped tomatoes, onions, capers, Kalamata olives, roasted red peppers, fresh basil and oregano. Served with angel hair and sautéed asparagus. Topped with freshly grated Romano and Parmesan cheeses.	\$28.99
<b>Grilled Rack of New Zealand Spring Lamb-</b> Grilled rack of rosemary & red wine marinated lamb served over a port wine sauce with onions, roasted garlic, sun-dried tomatoes, fresh basil, oregano, Shiitake, Cremini & Oyster mushrooms.	\$29.99
<b>Veal Chop Piccata-</b> Sautéed 12 ounce bone-in veal chop topped with a white wine sauce with capers, lemon & garlic.	\$25.99
<b>Potato Crusted Virginia Rockfish-</b> Fresh potato crusted Virginia Rockfish filet sautéed in butter. Served over a white wine Parmesan cheese cream sauce.	\$24.99
<b>Grilled Steelhead Salmon-</b> Fresh Grilled Pacific Steelhead Salmon topped with a fresh chive-lemon and cracked black pepper butter.	\$22.99
<b>Barbequed Beef Brisket-</b> Topped with our homemade barbeque sauce. Served with Cole slaw and choice of side.	\$25.99
<b>Frutti Di Mare-</b> Scallops, shrimp, mussels, clams and calamari sautéed in olive oil with red wine marinara. Topped with Parmesan cheese and served over angel hair pasta.	\$28.99
<b>Scallops Norfolk-</b> Jumbo Sea Scallops sautéed in butter with white wine, lemon, Old Bay seasoning, garlic and fresh parsley. Lightly sprinkled with breadcrumbs and baked in the oven.	\$29.99
<b>Lasagna Bolognese-</b> Layered ground beef, Ricotta, Asiago, Romano, Parmesan and Mozzarella cheeses baked in tangy tomato-meat sauce with fresh herbs. Served with toasted sun-dried tomato bread.	\$15.99
<b>Fried Soft Shell Crab Dinner-</b> Two deep fried Jumbo soft shell crabs served over a Cajun cream sauce.	\$18.99
<b>Steak &amp; Shrimp Fajitas-</b> Grilled Tequila marinated skirt steak and shrimp on a sizzle skillet with onions, Poblano and red peppers topped with chimichurri. Served with warm flour tortillas, blended Monterey Jack and Cheddar cheeses, sour cream, and guacamole.	\$21.99
<b>Spicy Cumin Beef Kabobs-</b> Char-grilled skewered chunks of Ribeye, bell peppers, onions and mushrooms seasoned with cumin, coriander, Szechuan and Ancho peppers. Served over rice.	\$16.99
<b>Pan Fried Chicken Livers with Onions-</b> Lightly breaded chicken livers sautéed in butter with onions. Served with a side of country gravy.	\$13.99
<b>Blackened Ribeye-</b> Char-grilled 14 oz. hand cut Black Angus Ribeye served with side and salad.	\$28.99

**Vegetable of the Day- Sautéed Asparagus**

**Wine**

<b>Fess Parker “Big Easy” Syrah -Petite Syrah-</b> Notes of blackberry, plum, smoked meat, acacia flower, vanilla and pepper are found on the nose along with flavors of blueberry, blackberry, dark chocolate, black cherry, all spice and vanilla on the palate. Enjoy this meaty, well-structured blend to a long lengthy finish with its dense chocolaty tannins.	Bottle	\$49.99
<b>Chateau Ste. Michelle “Indian Wells Vineyard” Chardonnay-</b> This wine delivers pineapple and mango aromas along with hints of fresh red apples and ripe apricots. Nice acidity gives this wine a nice crisp balance to go along with the tropical character. “Wine Enthusiast Rating 90”	Glass	Bottle
	\$8.95	\$25.99
<b>Cline Old Vine Zinfandel-</b> Exhibits a wide array of dark berry fruit including black cherry and raspberry with spicy peppery notes. A lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine.	Glass	Bottle
	\$8.25	\$22.50
<b>Terry’s Sangria-</b> Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.	Glass	\$8.00

**Beer**

<b>Firestone Union Jack IPA</b> –Stunning pineapple, citrus and piney aromas along with exceptional dry hop flavors of grapefruit and tangerine. This intense brew finds its balance in hone-like pale malt sweetness. The name Union Jack is a nod to the colonial origins of the IPA style	Bottle \$5.99
<b>Breckenridge “471 IPA-</b> A double IPA, that combines Pale, Munich, Caramel-30, Carapils and Torrified Wheat malts, with Chinook, Centennial, Simcoe and Fuggles hops. It has a big sweet mouthfeel, followed by more hoppiness than you've ever had at one time.	Bottle \$6.00