

Mill Street Grill

1 Mill St 24401-4305 · +15408860656 · Updated: Jan 14, 2026

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MAIN 23

Chicken Florentine

\$10.99

Chicken breast sauteed with garlic, onion, fresh basil, spinach, Applewood bacon and melted Swiss cheese in a white wine cream sauce; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Chicken Francese

\$10.99

Lightly battered breast of chicken sauteed and topped with a lemon, garlic white wine butter sauce; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Fish and Chips

\$10.99

Crispy beer battered Cod served with fries and cole slaw, (no choice on this item); include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Crab Cake Dinner

\$12.99

One 4 oz Back-fun Crab Cake with Egg, Lemon, Garlic and Bread Crumbs pan-fried with Cocktail Sauce on the side; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Tilapia Almondine

\$10.99

Sauteed in butter, garlic, sliced almonds and parsley, drizzled with Amaretto Beurre Blanc; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Charbroiled Boneless Pork Chop

AVAILABLE OPTIONS

5 oz. Center Cut Boneless Pork Chops; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

- \$8.99
- Grilled with Cajun spices: \$9.99
- Sautéed in a Peppercorn Cream Sauce: \$10.99
- Served in a Port Wine, Sun-dried Tomato Sauce: \$10.99

Center Cut Top Sirloin - 5 oz

AVAILABLE OPTIONS

Center Cut Top Sirloin; grilled to order; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

- \$10.99
- Grilled with Cajun spices: \$11.99
- Sautéed in a Peppercorn Cream Sauce: \$12.99
- Served in a Port Wine, Sun-dried Tomato Sauce: \$12.99

Tortilla Crusted Pork Loin	\$10.99
Served over a creamy spinach pepper jack cheese cream sauce with fresh-diced tomatoes; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Georgia Chicken	\$10.99
Chicken Breast sauteed with peaches, garlic, white pepper, mushroom and finished off with peach brandy and cream; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Potato Crusted Tilapia	\$10.99
Pan-fried and served over a white wine Parmesan cheese cream sauce; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Artichoke Chicken	\$10.99
Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, Roma Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil, Feta and Parmesan Cheeses; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Cajun Shrimp with Fried Green Tomatoes	\$9.99
Cornmeal crusted Green Tomato, crispy fried, topped with one skewer of Cajun Shrimp over a Havarti Cheese cream sauce; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Crab Cake Dinner	\$12.99
One Back fin Cran Cake with Egg, Lemon, Garlic, & Bread Crumbs, pan-fried with Cocktail Sauce on the side; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Grilled Salmon	AVAILABLE OPTIONS
Char-grilled with Garlic Basil Herb Butter; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	\$11.99
	Grilled with Cajun Spices: \$11.99
Pork Normandy	\$10.99
Center cut pork loin sauteed with apples, garlic, mushrooms, and cream finished with apple brandy; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	
Center Cut Top Sirloin - 5oz	AVAILABLE OPTIONS
Center Cut Top Sirloin; grilled to order; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day	\$10.99
	Grilled with Cajun spices: \$11.99
	Sautéed in a Peppercorn Cream Sauce: \$12.99
	Served in a Port Wine, Sun-dried Tomato Sauce: \$12.99

Georgia Chicken

\$10.99

Chicken Breast sautéed with peaches, garlic, white pepper, mushroom and finished off with peach brandy and cream; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Vegetable Platter

\$6.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers and Broccoli sautéed with Angelica Butter and topped with shredded Monterey Jack and Cheddar Cheeses; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Pan Fried Chicken Livers & Onions

\$7.99

Lightly breaded chicken livers, pan-fried with onions. Served with a side of country gravy; include two choices of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Grilled Salmon Salad

\$11.99

Fresh grilled salmon served over mixed greens tossed in an orange poppy seed dressing with tomato cucumber and Bermuda onion, drizzled with red chili aioli

Chicken Pesto Pasta

\$8.99

Breast of chicken sauteed in a pesto cream sauce and tossed in angel hair pasta with fresh Parmesan cheese

Prosciutto & Provolone Stuffed Chicken

\$10.99

Chicken breast stuffed with Prosciutto Ham & Provolone sauteed in a Marsala Wine Sauce with Onions, Garlic and Mushrooms. Served over Angel Hair Pasta with Parmesan cheese

Chicken Fettuccini

\$10.99

Chicken Breast grilled tossed in aSun-dried Tomato, Mushroom Cream Sauce and served on a bed of Fettuccini with fresh parmesan cheese

BEERS ON TAP 8

Sierra Nevada Pale Ale

A deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the Pale Ale it's fragrant bouquet and spicy flavor

Bass Ale

Clear copper color, small head. Combines the flavors of caramel and hoppyness along with strong balanced maltyness, a very smooth and pleasant brew

Guinness Stout

Black color with brown reflexes and a light creamy head. The aroma of toasted malt and coffee is pleasant. The body is light and a little fizzy with a toasted bitter taste

Abita Amber

A Munich style lager brewed with crystal malt and Perle hops. It has a smooth, malty, slightly caramel flavor and a rich amber color

Brooklyn Lager

A floral aroma, the flavor is quite hearty for lager with caramel malt with some tasty hop bitterness. This is a great session beer that you can drink all night

Yuengling Lager

Really smooth malt flavor finishing with a nice hop snap; light and clean, with a slight alelike fruitiness

Miller Lite

This carefully crafted pilsner uses the finest ingredients and brewing techniques to ensure rich, full-bodied beer taste at only 96 calories

Smutty Nose “Old Brown Dog Ale”

Aroma is rich and malty; the brew smells like brown sugar, toffee, brandy, caramel and dark fruit. The taste is similar to the aroma. Full, it’s rich and chewy mouth-feel with moderate carbonation. It’s also smooth and easy to drink

DOMESTIC BEERS 6

Coors

First introduced by Adolph Coors in April 1874, this brew has a uniquely crisp, clean taste

Coors Light

Coors Light has been a favorite in delivering the ultimate in cold refreshment for more than 25 years with 102 calories

Budweiser

An extremely refreshing brew, with a slight hint of hops

Bud Light

Brewed using a blend of domestic and imported hops as well as a combination of barley malts and rice, which gives the brew a distinctively clean and crisp taste, 110 calories

Michelob Ultra

Light-golden in color with subtle notes of citrus, this low-carb 104 calorie, American-style light lager is made from 2-row Munich malts and European Select hops giving it a clean, refreshing body and finish

Miller Genuine Draft

Cold filtered non-pasteurized beer that has a bright flavor with a hint of hops

IMPORTED BEERS 10

Red Stripe Jamaican Lager

Sweet with a unique citrus bite that ends with just the slightest hint of bitterness in the back end. Sweet cereal malts and faint hops go into this smooth lager for a nice dry finish

Amstel Light

Heineken

Starts with malt, with just enough hops to balance it out; dry, clean and crisp on the finish

Corona

An easy drinking beer, light in color, flavor and substance. Add a lime to bring out the flavor

Corona Light

5 carbs and 105 calories with the same crisp taste of a regular Corona. Great with a lime

Newcastle Brown Ale

An amazing blend of pale malts with slightly sweet flavors of light caramel, toffee & nut. The flavor is subtle, but the balance is perfect

Sam Smith's Oatmeal Stout

Opaque black color with a big tan head and taste of roasted malts, oats and very faint chocolate, extremely tasty and filling

Sam Smith's Nut-Brown Ale

Medium body with rich toffee malts, roasted nuts up front, sharp but kind of spicy from the hops in the mid-palate, mild coffee at the end, Wonderful balance of creamy roasted crystal malt and aromatic hops with a long clean finish

Estrella Damm Lager

Brewed since 1876, this lager beer with a universally appreciated character and taste is ideal for drinking at any time. Its high quality is due to the finest selection of raw materials and the meticulous brewing process. It stands out for its creamy hops-flavored froth and refreshing taste

Hoegaarden Belgium White

This wheat beer is soft and malty with some spiciness coming from the orange peel and coriander. A somewhat lemony bite at the end, drink with a squeeze of orange

MICRO-BREWED BEERS 17

Abita "Turbo Dog" Ale

Dark brown ale brewed with Willamette hops and a combination of pale, crystal and chocolate malts, with a rich body and color and a sweet, chocolate toffee-like flavor

Abita "Purple Haze"

Crisp, American style wheat beer with raspberry puree added after filtration. The raspberries provide the lager with a subtle purple coloration and haze, a fruity aroma, and a tartly sweet taste

Dixie Blackened Voodoo Beer

The flavor is predominantly malty with hints of caramel and a coffee-like finish. A nice fizzy carbonation to complement the deep flavors

Black Sheep Holy Grail Ale

Nose is slightly fruity, citrus with a light malt profile. On the palate, it is effervescent with a distinctive taste with plenty of fruity hops, and is full flavored with a dry and refreshing bitterness

Full Sail "Sessions Premium Lager"

It's an all malt Continental pilsner brewed with American and European hops, so it is flavorful, refreshing and has a touch of that import style taste

Sam Adams Lager

Bright amber hue. Floral, piney, and citrus aromas of Hallertau Mittelfreuh hops, balanced roasty caramel and toffee malt notes. Medium bodied with a crisp hop finish

Widmer Brothers Hefeweizen

Taste is spicy and citrusy, but not overwhelming. Some yeast pepperyness and citrus notes from the hops Ask for a slice of orange to enhance the flavor

Yards IPA

IPAs were originally brewed to survive the epic sea voyages from England to India. This is no different, hailing from a firm malt background and loaded through and through with hops

Full Sail "Sessions Black Lager"

Session's Black is short, dark and totally drinkable. The initial taste are a subtle pairing of caramel and chocolate malt flavors with precise hopping to provide an elegant citrus and background to the delicate chocolate finish

Young’s Double Chocolate Stout

This stout is deep black-slight brown in color, with aromas of chocolate and coffee beans. Creamy with slight chocolate hints in the flavor; a delicious stout

Rogue Dead Guy Ale

Amber orange color, very smooth and well balanced. Nicely hopped and overall quite delicious taste

Victory Golden Monkey

Strong and sensual, this golden Belgian-style ale glows with goodness The richness of German malts and Belgian yeast are tempered by a sparkling approach and overall light body. Considerable depth of character with abundant herbal, fruity notes make this one to savor. 9.5%

Stone Levitation Ale

Deep amber ale has rich malt flavors, a big hoppy character with citrus overtones. Nice balance between malt and hops, with the lingering finish favoring the hops

Breckenridge Avalanche Amber Ale

A blend of pale and caramel malts and just a kiss of bittering hops to create a refreshing-but-flavorful, any-time amber beer

Flying Dog “In Heat Wheat” Hefeweizen

Smooth, full-mouth feel, with a fruity and spicy aroma. Loaded with signature hefeweizen characteristics. Ask for a slice of orange to enhance the flavor

Bell’s Pale Ale

A refreshing, blond colored pale ale. Bell's pale ale is made almost exclusively from pale malt. It expresses a spicy floral hop aroma and taste

Goose Island 312 Urban Wheat Ale

Spicy aroma of Cascade hops that is followed up by a crisp, fruity ale flavor delivered in a creamy smooth refreshing body

GLUTEN FREE BEER AND CIDER 2

Estrella Daura

Is a gluten-free pilsner, it is fruity and floral on the nose with a hint of spices. This smooth and lightly effervescent beer has a fresh creamy texture and pleasant lingering aftertaste

Samuel Smith's Organic Cider

Brewed with a special blend of apple juices to create a balanced flavor of sweet, tart and acidity. This cider is certified organic by the USDA accredited UK Soil Association, naturally gluten-free and high in antioxidants

NON ALCOHOLIC BEER 1

Buckler

The flavor begins and ends with hops, making it rich, crisp and full, very balanced and tasting like real beer. Its aroma and flavor is so good, that it begins to arouse the same sense of well-being that accompanies a great, satisfying beer

WHITES 8

Tenuta Sant'Antonio Scaia Bianca

AVAILABLE OPTIONS

Italian white wine blend of three grapes trebbiano, garganega and chardonnay, with aromas and flavors of citrus, pear,	Glass: \$7.50
mango and apple. this medium-bodied wine has a zesty acidity and nice round finish	Bottle: \$19.99

Bogle Sauvignon Blanc	AVAILABLE OPTIONS
Cold fermented in 100% stainless steel tanks. Crisp, vibrant and refreshing! Freshly cut grass and spring herbs tease the nose and citrus embrace the palate. This wine has a lovely, full mouthfeel to balance its crisp acidity, leads to a lasting and memorable finish	Glass: \$7.50 Bottle: \$19.99

Rockbridge Virginia Chardonnay	AVAILABLE OPTIONS
This thick white shows opulent crème brûlée and honey flavors, with modest notes of apple and pear made with 100% Virginia fruit!	Glass: \$8.25 Bottle: \$23.99

Santa Luz "Alba" Chardonnay	AVAILABLE OPTIONS
A refreshing and inviting Chardonnay that highlights the pleasant, medium body that unoaked Chardonnay can offer. Ripe yellow and green apples, juicy pear, lemon peel and clean tropical overtones of banana and mango	Glass: \$7.50 Bottle: \$17.99

MezzaCorona Pinot Grigio	AVAILABLE OPTIONS
Clean and compact aromas of stone fruit, yellow flower and zesty citrus. Aromatic with pleasing creaminess on the palate	Glass: \$7.50 Bottle: \$17.99

Hogue Gewürztraminer	AVAILABLE OPTIONS
This wine has the aroma of lychee nut and rose petals. A rich palate with medium body, a honey type sweetness and true varietal spiciness	Glass: \$7.75 Bottle: \$18.99

Crane Lake White Zinfandel	AVAILABLE OPTIONS
Popular blush, lightly sweet with a hint of color. The aromas are refreshing and lots of flavors of strawberries with floral notes	Glass: \$6.50 Bottle: \$14.99

Cooks Brut Champagne	\$5.99
This Californian sparkling wine is medium-dry with refreshing crisp fruit flavors	

REDS
5

MezzaCorona Pinot Noir	AVAILABLE OPTIONS
It briefly aged in oak, balanced with dark cherry and cranberry notes. It is light and well rounded with nice acidity and noticeable tannins on the palate and all the way through the smooth finish	Glass: \$7.50 Bottle: \$18.99

Camelot Cabernet	AVAILABLE OPTIONS
Ripe dark fruit and chocolate flavors are enhanced by hints of sage, coffee and smoky oak on the mid-palate and supported by round tannins for a long, lingering finish	Glass: \$7.50 Bottle: \$17.99

Cline Red Zinfandel	AVAILABLE OPTIONS
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: \$8.25 Bottle: \$21.99

Santa Julia Malbec	AVAILABLE OPTIONS
This wine shows balanced fruit from start to finish, with flavors of black cherry, black raspberry and mild earth, as well as hints of vanilla and spice. The texture is smooth, acidity is medium, and mild tannins	Glass: \$7.50 Bottle: \$17.99

St. Francis "Red Splash"	AVAILABLE OPTIONS
A succulent blend of Sonoma County Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc and Red Zinfandel Is a full-bodied wine packed with luscious ripe fruit flavors and spicy aromas with a long slick finish	Glass: \$7.75 Bottle: \$18.99

WHITE & SPARKLING WINE
7

Gruet Blanc de Noirs	\$19.99
Blend of Pinot Noir and Chardonnay, with good richness and complexity built around a core of earthy pear, spice and hazelnut flavors. Finishes with a nice dry aftertaste	
Kenwood Sauvignon Blanc	\$13.99
A blend of grapefruit, orange and tangerine fruit compliments the clean and crisp body of this Sauvignon Blanc	
Robert Mondavi Woodbridge Chardonnay	\$13.99
Rich and smoky with a full-bodied core of fig, melon and apricot flavors	
Kendall-Jackson Vintner’s Reserve Chardonnay	\$17.99
A single vineyard series Chardonnay with intense tropical character and crisp acidity	
Alexander Valley Estate Chardonnay	\$16.99
Tropical fruit notes on the nose including pineapple and Mandarin orange. On the palate, shows very pure flavors of apple and pear, underscored by just a touch of toasty oak	
Dry Creek Chardonnay	\$19.99
Layers of nutmeg, baked apple, and almond flavors fill the mouth with more exotic characters of tangerine, apricot and floral elements. A deftly balanced Chardonnay matches ripe fruit flavors and seamless acidity with good structure and finesse on the finish	
Hess Collection Suskol Vineyard Chardonnay	\$21.99
Subtle notes of vanilla bean and brioche complement distinctive citrus aromas of Clementine, tangerine and lemon zest	

RED WINE 8

Ruffino Chianti Classico	\$14.99
Raspberry and cherry flavors that are well balanced with spicy overtones and hints of rosemary and tobacco. The finish is very smooth and velvety	
Estancia Meritage	\$26.99
A blend of Cabernet Sauvignon, Merlot and Petit Verdot with aromas of blackberries and cherries, with nuances of anise, sage, chocolate and sweet oak. Intense flavors of black cherries and currants, framed by dusty tannins providing an elegant and lingering finish	
Marqués de Cáceres Rioja	\$16.99
Made from the Tempranillo grape. Features black currant, spice and some earthiness wrapped around a classic Rioja. It is perfect for hearty meats and cheeses	
Alexander Valley Merlot	\$18.99
Aromas of black cherry, plum, blackberry and cassis. In the glass, big flavors of plum, vanilla and dark cherry	
Alexander Valley Cabernet Sauvignon	\$18.99
Bold Cabernet with explosive blackberry and cherry flavors and velvet tannins	
Terrazas de los Andes Reserva Malbec 2009	\$18.99
Inviting aromas of balsam wood, lavender, underbrush, a hint of truffle, and black cherry lead to ripe, plush, layered Malbec with excellent balance and length	
Cambria Pinot Noir	\$18.99
Fresh cherry, blueberry, strawberry and cranberry fruit flavors accented with cinnamon and vanilla oak spice characters. The mid-palate has a silky texture and balanced tannins that lead into a fruity and earthy finish	

Seven Deadly Zins	\$16.99
Good peppery spice taste and firm earthy tones add some zip to the palate. Some tasty dark berries swirl around a note of red currant and cinnamon	

VIRGINIA WHITES 2

Rockbridge Virginia Riesling	\$26.99
A local favorite that's a little bit sweet and very easy to enjoy. Pleasant orange blossom and pear flavors greet you and the gentle, but noticeable acidity makes it a fantastic food wine	
Barboursville Virginia Chardonnay	\$26.99
This dry white wine is crisp and fruity with no oak aging. Excellent with chicken, veal and pasta	

SAUVIGNON & CHENIN BLANC 3

Kenwood Sauvignon Blanc	\$20.99
A blend of grapefruit, orange and tangerine fruit compliments the clean and crisp body of this Sauvignon Blanc. Great with seafood	
Morgan Sauvignon Blanc	\$28.99
Grassy citrus and melon aromas. Lively, sharply focused citrus zest flavors deliver and finish with mounting sweetness. This has pretty impressive cling, leaving an exotic anise quality in its wake	
Mulderbosch Stellenbosch Chenin Blanc	\$24.99
Considerable richness and complexity. According to Wine Spectator: "Medium-weight, with focused white peach, melon rind and floral notes offset by a hint of dried chamomile flower". "89 points Wine Spectator"	

PINOT GRIGIO 2

Estrella Pinot Grigio	\$18.99
Fresh and simple offers the scent of green grapes and a spicy, light fruit in balance with light acidity	
Chateau Ste. Michelle Pinot Gris	\$18.99
Fresh aromas and flavors of pear, fig and a hint of spice. A touch of Viognier contributes texture and an attractive floral character	

OTHER WHITES 7

Callia Alta Torrontes	\$16.99
Floral notes of roses and orange trees combine with exotic peach and citrus flavors that are crisp and well balanced in the mouth and provide a fresh long finish	
Bodegas Paso a Paso Verdejo	\$18.99
Aromas & flavors of grapefruit, lime, peach and pear. Bright, zesty and a perfect fit with your next seafood dish	
Rockbridge Virginia Riesling	\$16.99
A local favorite that's a little bit sweet and very easy to enjoy. Pleasant orange blossom and pear flavors greet you and the gentle, but noticeable acidity makes it a fantastic food wine	
Schmitt Söhne Relax Riesling	\$18.99
This delicate, moderately light bodied Riesling has a tasteful Granny Smith apple characteristic that is crisp and lively on the palate	

M.Chapoutier Belleruche Blanc Cotes-du-Rhone	\$24.99
A fresh, well balanced wine with aromas and flavors of green apple, hawthorn, white blossoms, citrus and exotic fruits combined with a long lingering finish. This is a blend of White Grenache, Clairette and Bourboulenc grapes	
Cline Viognier	\$19.99
This full-bodied flavorful wine is an excellent Viognier. Shows big pineapple, peach and apricot flavors mixed with citrus and floral notes with rich and intense flavor	
Bonny Doon Pacific Rim Dry Riesling	\$21.99
Refreshing and just slightly sweet with flavors of stone fruit and citrus	

CHARDONNAY 15

Columbia Crest Chardonnay	\$17.99
Apple and banana aromas mingle nicely with toasty oak, immediately rich and lush on the palate. Apple and a hint of pear trail into a mouth-filling, supple finish. “Wine Enthusiast “Best Buy”	
Smoking Loon Chardonnay	\$17.99
Apples, summer flowers and vanilla are the main aromas in the nose. The wine is crisp and alive with the flavors of apricots, peaches and green apples	
Bulletin Place Chardonnay	\$18.99
This Australian Chardonnay is full bodied with pleasant apple and tropical fruit characters and a clean finish	
Chateau Ste. Michelle Chardonnay Columbia Valley	\$20.99
This is a fresh, bright and jazzy wine with elegant pineapple, grapefruit, elderflower and spice flavors that lingers on the finish. This just floats on for a while with subtle spice and oak nuances “Wine Spectator Rating 90”	
Kali Heart Chardonnay	\$32.99
Bright and appealing 100% all estate grown Chardonnay aged primarily in stainless steel with some restrained oak character. Fabulous everyday wine with lush fruit flavors of apple, pineapple and honeydew melon	
Barnard Griffin Chardonnay Columbia Valley, Washington	\$24.99
Inviting mix of citrus and creamy tropical fruit aromas. Offers layer upon layer of ripe apple, vanilla and orange flavors. Richly textured with bright, snappy acidity. “Wine Spectator Rating 90”	
Heron California Chardonnay	\$24.99
Well-balanced, with crisp fruit flavors vibrant pear, lemon and orange fruit with just a hint of vanilla on the finish	
Pedroncelli Chardonnay	\$19.99
With the delicate aromas of citrus, pineapple and pear and a creamy, rich mouthfeel. This crisp and full-bodied Chardonnay has fruit flavors that are layered with a toasted oak finish; elegant and balanced	
Murphy Goode Chardonnay	\$26.99
This is a bright and approachable wine that tastes like apple pie in a glass with flavors of baked apple, pear and peach, a hint of vanilla and nutmeg	
Kendall-Jackson Vintner’s Reserve Chardonnay	\$26.99
A single vineyard series Chardonnay with intense tropical character & crisp acidity	
Chateau Ste. Michelle “Indian Wells Vineyard” Chardonnay	\$33.99
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 Spectator Rating 90”	

Dry Creek Chardonnay	\$31.99
Layers of nutmeg, baked apple, and almond flavors fill the mouth with more exotic characters of tangerine, apricot, and floral elements. A deftly balanced Chardonnay matches ripe fruit flavors and seamless acidity with good structure and finesse on the finish	
Alexander Valley Estate Chardonnay	\$28.99
Tropical fruit notes on the nose including pineapple and Mandarin orange. On the palate, shows very pure flavors of apple and pear, underscored by just a touch of toasty oak	
Hess Collection Suskol Vineyard Chardonnay	\$39.99
Subtle notes of vanilla bean and brioche complement distinctive citrus aromas of Clementine, tangerine and lemon zest	
Catena Alta Chardonnay	\$62.99
Peaches, vanilla and citric aromas with light floral notes and hints of spice and toasted bread. The palate shows rich and concentrated ripe pear, apricot flavors and a light note of sweet nutmeg spice. Finishes long and complex with crisp, mineral acidity. “92 points Robert Parker & 90 Wine Enthusiast ”	

SPARKLING WINE 5

Kenwood Yulupa Cuvee Brut	\$22.99
Blend of Chenin Blanc, French Colombard, Chardonnay & Pinot Noir. A light, refreshing and well-balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice	
Bianca Vigna Prosecco N/V	\$26.99
Sparkling Crisp and Fruity, with peach, nectarine, and apple notes This expression also offers mature flavors of melon and apricot on the finish “Wine Enthusiast 86”	
Gruet Blanc de Noirs Brut	\$26.99
A blend of Pinot Noir and Chardonnay with good richness and complexity built around a core of earthy pear. “ Wine Spectator Rating 90”	
Annalisa Moscato	\$19.99
A fresh, easy drinking sparkling white with aromas of peach blossoms and citrus wrapped around a softly sweet, luscious palate filled with nectarine and apple notes	
Möet Chandon “Imperial” Champagne	\$74.99
Fresh and lively, this Champagne is delicate and poised with citrus, pear and honey flavors supported by a bright structure	

VIRGINIA REDS 3

White Hall Cabernet Franc 2011	\$24.99
Flavors of Blackberries along with a bit of violet, slight vanilla and cherry notes, finishing with long earth and oak flavors	
Rockbridge Virginia “DeChiel Reserve” Meritage	\$38.99
Mature, but elegant, with dried cherry and currant notes and supple cedar, vanilla and toast shadings. Hints of chocolate and prune on the finish. A blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec	
Chateau Morrisette Chambourcin	\$26.99
This lush Virginian wine features abundant fruit and earthy aromas. Deep flavors of blackberry and blueberry are entwined with spices, hints of oak and the leathery richness	

MALBEC 4

Concha Y Toro “Xplorador” Malbec	\$15.99
Brillant violet color with intense, sweet spice on the palate balanced by notes of plum, cassis, blackberries and black cherries; framed by fleshy tannins and a smooth finish	
Gouguenheim Reserve Malbec	\$23.99
This wine is full and rich deep purple color with aromas of red fruits, chocolate and coffee beans. Red and black cherry flavors with scents of flower. The finish is long and lingering with ripe, velvety tannins	
Terrazas de los Andes Reserva Malbec 2009	\$33.99
Inviting aromas of balsam wood, lavender, underbrush, a hint of truffle, and black cherry lead to ripe, plush, layered, Malbec with excellent balance and length.	
Catena Malbec	\$38.99
A sleek, polished Malbec with alluring mocha and raspberry Ganache notes leading the way, backed by dark plum, vanilla, mocha, cassis and black cherry flavor that pushes through the finish	

RED ZINFANDEL 5

Estancia Zinfandel	\$21.99
Delicious, ripe and juicy with zesty black cherry, wild berry, anise, cedar, pepper and spice flavors. Shows elegance and finesse	
Pedroncelli Zinfandel Dry Creek Valley Mother Clone	\$27.99
A very lush and structured wine exhibiting a bouquet of ripe blueberries, cocoa and spicy boysenberries with elements of smoke and black pepper. The flavors are ripe black cherry and blackberry with clean smoky elements and hints of chocolate	
Seven Deadly Zins	\$22.99
Good peppery spice taste and firm earthy tones add some zip to the palate. Some tasty dark berries swirl around a note of red currant and cinnamon	
Murphy Goode “Liar’s Dice” Zinfandel	\$34.99
This wine has pleasing aromas of dark fruit melded with molasses and vanilla. Intense flavors of black cherry plum and raspberry jam prevail on the palate along with distinctive spice and black pepper overtones. A well structured and balanced Red Zinfandel	
Ravenswood Old Hill Zinfandel	\$68.99
Black cherry and spice aromas lead to potent blackberry and plum flavors with just a whiff of licorice, coffee, vanilla and black pepper. This wine boasts strong fruit and firm tannins	

PINOT NOIR 8

Villa Sorono “Delle Venezie” Pinot Noir	\$16.99
Black raspberry and cherry flavors with medium body and a nice velvety finish. An exceptional Italian Pinot Noir and a great value	
De Bortoli Deen Vat 10 Pinot Noir	\$19.99
Nice Drinkable Australian Pinot Clear ruby colour; black cherry and cranberry aromas with a mineral tone; dry, medium body, fruit flavours with spice and well balanced with soft tannins to finish	
Estancia Pinot Noir	\$27.99
This wine shows true Pinot character with a dry, silky mouthfeel, crisp acids and pleasant fruit flavors that finish with hints of coffee and cocoa	
R. Stuart & Co. “Big Fire” Pinot Noir	\$30.99
Oregon Pinot Noir that is lush and velvety with plummy flavors that spread out nicely on the palate and finishes with spice and vanilla	

Morgan Pinot Noir Santa Lucia Highlands “Twelve Clones”	\$50.99
Aromas of smoky raspberry, sage and cedar carry over to the palate. The flavors are deep, concentrated, focused and persistent. The tannins are ripe and firm, ending with a mix of cedar and dusty berry	
Robert Mondavi Pinot Noir Reserve	\$99.99
Deep aromas of black plum, black cherry, violets and toasty oak echoes on the palate. Well balanced with layers of complex flavors and rich velvety tannins and a long silky finish	
Saintsbury Pinot Noir Carneros	\$48.99
A good, solid, everyday Pinot, chocolate-laced briary black fruit flavors are supported by fine tannins and lively acidity. Likeable for its dryness, crispness and silky textures, Shows adequate flavors of cherries, herbs, cedar and spices	
David Bruce Pinot Noir Sonoma	\$66.99
A full-bodied Pinot, with waves of luscious ripe fruit such as, red cherry, cranberry and plums. Layered with hints of creamy mocha-laden oak, nutmeg and cinnamon spice and long on the finish	
SHIRAZ, SYRAH & PETITE SYRAH 9	
Penfolds Shiraz-Cabernet	\$16.99
This spicy wine exhibits rich sweet mouth-filling flavors of blackberry and currant with medium tannins	
Bogle Petite Sirah	\$20.99
A big red with jammy flavors of blueberry, black cherry and raspberry with a hint of pepper on the long finish	
Ferrari-Carano Alexander Valley Syrah	\$22.99
This wine exhibits aromas of jammy black fruits, plum, spice and earth. The flavors are dense and lush, yet reveal grace and balance	
Rosemount Shiraz Southeastern Australia	\$17.99
Polished and silky, combining flavors of raspberries and blackberries with a hint of anise and pepper. Great with ribs and brisket	
Red Truck Mendocino County Syrah	\$18.99
This ripe wine is medium bodied and complex with boysenberry, blackberry and chocolate flavors. The acidity and tannins are smooth and well balanced with the fruit	
McDowell Syrah	\$22.99
A full-bodied Syrah with black plum and berry flavors, hints of pepper and spice and a long velvety finish. Good with any grilled meat, lamb, duck or BBQ ribs	
Concannon “Stampmaker’s” Syrah	\$26.99
A big spicy Syrah with flavors of blueberry, blackberry and pepper balanced by delicate toasty oak makes the finish smooth, soft and lingering. Great with any grilled meat and BBQ ribs	
Foppiano Petite Sirah	\$34.99
The nose offers black fruit aromas, which are well met on the palate with blackberry and blueberry flavors, as well as toasty vanilla, exotic spices and hints of cocoa on the finish. Full-bodied and deeply colored Petite Sirah from Russian River’s area. Goes well with any steak or BBQ ribs	
Fess Parker Syrah Santa Barbara	\$37.99
Smooth and velvety with plum and smoky berry flavors; finishes with crisp tannins. “91 points Wine Spectator”	

ITALIAN STYLE REDS 6

Tamas Sangiovese	\$17.99
Overflowing with cherry, pomegranate and berry flavors with overtones of vanilla that carry through to create a long silky finish	
Ruffino Ducale Chianti Classico Riserva	\$39.99
A burst of red cherries on the palate with a subtle hint of spice, figs and rosemary provides a smooth and lingering finish. Definitely a must for those who enjoy a full-bodied, yet hauntingly smooth Chianti	
Degiorgis Dolcetto D’Alba “Bricco Peso”	\$22.99
This Dolcetto has enduring ripe fruit flavors of black cherry and plum with dry tannins and medium acidity. Good with pasta, grilled meats and BBQ ribs	
Farnese Sangiovese	\$19.99
Medium bodied wine with flavors of berry and sandalwood, and a spicy oak finish with lots of follow through; a very smooth wine. “Wine Spectator Rating 86”	
Avignonesi Vino Nobile di Montepulciano	\$53.99
Pours ruby red with an intense and complex bouquet redolent of orange peel, red berries, violets, fern and Indian spices, its earthy aromas have a touch of cedar. Elegant and polished tannins with firm acidity and a long, enticing finish “Wine Spectator Rating 90”	
Ferrari-Carano Siena	\$48.99
An exceptional blend of Sangiovese, Cabernet and Malbec with a hint of raspberries and nice tannins. A “Great Super Tuscan”	

RIOJA & OTHER SPANISH WINE 5

Bodegas Juan Gil “Wrongo Dongo” Jumilla	\$16.99
This wine is 100% Monastrell with a deep purplecolored and exceptionally fragrant nose, bursting with rich fruit flavors and luscious aromas of sweet exotic spices and blueberry. Round, smooth and easy-going on the palate, this wine would make a first-class match with paella	
Legado Munoz Tempranillo	\$18.99
Aromas of cherry and plum, juicy and exuberant with a bracing acid streak perking up the red and black fruit flavors. Vibrant, fresh and brisk through the finish with the cherry flavor remaining focused and bright	
Abadia Retuerta Rivola Sardon De Duero Red Tinto	\$22.99
Tempranillo and Cabernet Sauvignon with ripe strawberry and cherry flavors sprinkled with a hint of spice, coffee and vanilla. Long smooth spicy finish makes this a good wine for pasta with a red sauce or any grilled red meat	
Marqués de Cáceres Rioja	\$26.99
Made from the Tempranillo grape. Features black currant, spice and some earthiness wrapped around a classic Rioja. It is perfect for hearty meats and cheeses	
Santo Cristo “Quo” Old Vines Grenache	\$25.99
Lively raspberry and strawberry aromas in a full bodied and velvety wine. Finishes with a persistent, almost sweet raspberry quality that is quite seductive	

MERLOT 8

Concha Y Toro “Casillero del Diablo” Reserva Merlot	\$18.99
From the “Cellar of the Devil”; an easy to drink wine with nice berry fruit and soft tannins. “Wine Spectator Rating 87”	

Bogle Merlot	\$18.99
A hearty merlot of deep cherry fruit with hints of tobacco, anise and spicy oak. A balanced wine with nice assertive tannins and a long smooth finish	
Estrella Merlot	\$17.99
A well-balanced Merlot with a hint of plum and cassis, full fruit flavors and a light smooth finish	
Columbia Crest Merlot	\$19.99
Supple and silky, lush black cherry flavors enhanced by extensive oak aging. “Wine Enthusiast Best Buy”	
Concannon Conservancy Merlot	\$20.99
Deep red wine with aromas and flavors of blueberries, dark cherries and chocolate with a hint of tobacco and caramel. Lush in flavor with a subtle tannic finish	
Grayson Cellars Merlot “Lot 6”	\$19.99
This full-bodied wine shows soft tannins and balanced acidity with flavors dominated by cherry and blackberry, subtle hints of oak, cinnamon and a touch of anise	
Chateau Ste. Michelle “Indian Wells” Merlot	\$33.99
This is a full-bodied style of Merlot with ripe berry fruit aromas and jammy flavors with a round, supple finish. A little syrah added to enhance the mouthfeel and rich fruit character	
Duckhorn Decoy Napa Merlot	\$43.99
On the palate, the tannins are soft and approachable, adding length to the briar fruit and cranberry notes, and carrying the wine through to a lovely finish highlighting elements of ginger, vanilla, licorice and earth	

CABERNET SAUVIGNON 14

Los Vascos Cabernet Sauvignon	\$20.99
A well-balanced Chilean Cabernet with a hint of tobacco, chocolate and full fruit flavors	
Graffinga Grand Reserve Cabernet Sauvignon	\$26.99
Deep ruby red in color, aromas of currant and roasted red pepper with a soft supple dry-yet-fruity medium body with tart cranberry and toasted nut notes with a brisk powdery tannin finish “Wine Enthusiast 88”	
Bishop’s Peak Cabernet Sauvignon	\$33.99
Deep ruby in color, with complex aromas of strawberry, cranberry, cedar, anise and sage and is medium bodied and smooth with flavors of plum, raspberry, dried herbs and dusty oak that finish slightly toasty with elegant tannins	
Pedroncelli Three Vineyards Cabernet Sauvignon	\$28.99
Soft and full across the palate with the taste of sweet fruit and ripe tannins	
Liberty School Cabernet Sauvignon	\$24.99
Flavors of huckleberry and pepper with a rich finish. This wine has firm tannins highlighted by notes of toasty oak	
The Rule Cabernet Sauvignon	\$39.99
Aromas of black cherries and red raspberries, as well as vanilla and toasty oak. On the palate, the Rule has a silky, mouth feel and a long finish with mild tannins	
Alexander Valley Cabernet Sauvignon	\$34.99
Bold Cabernet with explosive blackberry and cherry flavors and velvet tannins	

Sebastiani Alexander Valley Cabernet Sauvignon	\$48.99
Firm, with a tight focused blend of black cherry, blackberries, currant, anise, cedar and tobacco flavors that unfolds gracefully. Revealing subtle nuances with excellent depth and concentration, a great value!	
Simi Cabernet Sauvignon Sonoma	\$43.99
With ripe black fruit flavors and hints of cedar, mint and chocolate. A very good Cabernet from Sonoma	
Mondavi Cabernet Sauvignon Napa Valley	\$52.99
Supple with purity of fruit: polished cherry, berry, sage, anise and leather notes that stay focused and linger on the finish	
Heitz Cellars Napa Cabernet Sauvignon	\$94.99
A rich, well-balanced Cabernet with complex currant, herb, sage, pepper and cedar flavors that firm up with nice tannins on the finish	
Jordan Cabernet Sauvignon	\$119.99
Elegant with medium body. Ripe cherry, currant, herb and spice flavors finishing with polished tannins	
Pine Ridge Cabernet Sauvignon Napa Valley	\$102.99
Well balanced with bold flavors of blackberry, cherry, currant and toasty oak. Well-integrated tannins with a spicy finish	
Cakebread Cabernet Sauvignon	\$140.99
Up front ripeness and fruitiness with an earthy clay edge to the ripe cherry and blackberry flavors and smooth tannins	

MERITAGE & RED VARIETAL 10

Drouhin Beaujolais Villages	\$24.99
An aromatic and very enjoyable red made just southwest of Burgundy. A great warm season red that has a fruity, round and smooth texture without being sweet	
Estancia Meritage	\$49.99
A blend 51% Cabernet Sauvignon, 38% Merlot, and 11% Petit Verdot with aromas of vibrant blackberries and cherries, with nuances of anise and sage, accents of chocolate and sweet oak. Intense flavors of black cherries and currants, framed by dusty tannins providing an elegant and lingering finish	
Cline GSM “Cashmere”	\$27.99
A delightful blend of Grenache, Syrah and Mourvedre. Smothers you in flavors of raspberry and cherry with wisps of chocolate and black pepper. A nice cozy warm red with a soft smooth finis	
Philip Shaw No.7 Merlot-Cabernet Franc-Cabernet Sauvignon	\$29.99
Rich strong berry fruit. The barrel aging adds to the complexity and the multi layers of character. This wine has bright and intense fruit flavor. Showing firm tannin, characteristic of the style	
Hackett Old Vine Grenache “McLaren Vale”	\$22.99
Aromas of black cherry, cinnamon, cloves and vanilla with straightforward flavors of black cherry and spice with a soft smooth finish. “Wine Enthusiast Rating 90”	
Veramonte Primus	\$34.99
Blend of 16% Carmenère, 31% Syrah, 17% Merlot and 36% Cabernet Sauvignon. Ripe red and dark berry fruit with spicy notes. Round mid palate with elegant yet powerful tannins.” 90 points Robert Parker”	
Trefethen Napa Valley Red Wine “Double T”	\$39.99
This wine is a blend of Cabernet Sauvignon augmented by smaller amounts of Merlot, Cabernet Franc, Malbec and Petit Verdot. It offers fragrant aromas of plums, blackberry jam, black pepper, clove and toasted oak. Medium bodied, the palate displays flavors of blackberries, raspberries and currants with rich chocolate on the finish	

Sebastiani Secolo Sonoma County	\$29.99
A blend of Cabernet Sauvignon, Merlot, Petit Verdot and Malbec this wine is smooth and sleek, with spicy berry, black cherry, plum and currant. Layered with herb and sage notes that is tightly wound and has great balance on the finish	
Saint Cosme du Rhône Reserve	\$28.99
Full, rich, bold with nice earthy minerality and a hint of spice. Anise and plum and blackberry notes, berrylicious blend of Mourvedre, Grenache and Shiraz “ Wine Spectator 90”	
Orin Swift “The Prisoner”	\$67.99
A delicious wine that offers the best of both worlds: zesty wild berry, spice and fresh tobacco with focused, well-structured blackberry flavors. Plush, rich and concentrated with a wonderful focus on the core fruit flavors. A blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Syrah and Charbono. “Wine Spectator Rating of 92”	

APPETIZERS 8

Fresh Mozzarella & Tomato	\$9.99
Fresh Basil & Tomato layered between slices of Mozzarella and drizzled with Pesto, Olive Oil & Balsamic Vinegar. Served with crispy Corn Tortilla Chips	
Crab Dip	\$11.99
Try our delicious blend of Back-fin Crab Meat; Boursin Cheese & Fresh Scallions served piping hot with crispy Corn Tortilla Chips	
Spinach Cheese Dip	\$8.99
Creamy Pepper Jack Cheese Dip with Spinach, Onion, & Red Pepper served hot with Sour Cream & crispy Corn Tortilla Chips	
Grilled Chicken Satay	\$8.99
Marinated strips of Chicken Breast grilled to perfection & served with a Spicy Peanut Sauce	
Steamed Spiced Shrimp	AVAILABLE OPTIONS
Tender steamed Shrimp spiced with Old Bay seasoning & served with Cocktail Sauce	
	1/4 Pound: \$5.50
	1/2 Pound: \$10.00
Potato Skins	\$7.99
Five crunchy potato skins filled with Bacon, Monterey Jack & Cheddar Cheeses	
Chicken Nachos	\$9.99
Crisp Corn Tortilla Chips topped with our own Chicken Chili, Monterey Jack & Cheddar Cheeses, Jalapenos, & finished with Guacamole & Sour cream. Served with a side of salsa	
Baked Goat Cheese with Corn Chips	\$10.99
Instead of Bread	

SALADS 8

Chicken Avocado Bacon Salad	AVAILABLE OPTIONS
Tossed crisp garden greens with a grilled Chicken Breast, Bacon, Avocado, Egg, Onion, Tomato, Cucumber and Red Bell Pepper. Topped with a blend of Monterey Jack & Cheddar Cheeses	
	\$11.99
	Make it Cajun for an extra: \$0.50

Grilled Cajun Shrimp Spinach Salad		\$9.99
Grilled Cajun Shrimp served on a bed of Spinach with Bermuda onion, Red Bell Pepper, Mushroom, Cucumber, Yellow Squash, & a blend of Cheddar & Monterey Jack Cheeses		
Seared Ahi Tuna Salad		\$11.99
Lightly seared rare Ahi Tuna sliced and served over Mixed Greens tossed in an Orange Poppy Seed dressing with a drizzle of Sesame Soy Ginger sauce and Red Chili Mayonnaise		
Chicken Salad Plate		\$9.99
Freshly made Chicken Salad with Walnuts & Basil served with fresh Cantaloupe slices, Fresh Fruit and crisp Corn Tortilla Chips		
Caesar Salad	AVAILABLE OPTIONS	
Fresh, crisp Romaine tossed with our Homemade Caesar Dressing, sprinkled with Tomatoes, fresh grated Parmesan cheese. Fried Oysters: Fried in gluten free seasoned soy, potato and corn breading		\$7.99
	Add a Grilled Chicken Breast:	\$9.99
	Add a Grilled Fresh Salmon Filet:	\$11.99
	Add Cajun Grilled Shrimp:	\$11.99
	Add Fried Oysters:	\$12.99
	Make it Cajun for an extra:	\$0.50
Greek Salad	AVAILABLE OPTIONS	
Crispy Romaine with Kalamata & Green Olives, Artichoke Hearts, Pepperoncini Peppers, & Feta Cheese crumbles. Served with a Balsamic Vinaigrette Dressing on the side. Fried Oysters: Fried in gluten free seasoned soy, potato and corn breading		\$9.99
	Add a Grilled Chicken Breast:	\$11.99
	Add a Grilled Fresh Salmon Filet:	\$12.99
	Add Cajun Grilled Shrimp:	\$12.99
	Add Fried Oysters:	\$13.99
	Make it Cajun for an extra:	\$0.50
Mill Street Salad		\$4.50
Our own House Salad with fresh Mixed Greens, assorted Vegetables, Tomatoes, Sprouts & toasted Nuts		
Iceberg Salad		\$4.99
Quarter head of Iceberg lettuce topped with a blend of Monterey Jack & Cheddar Cheeses, Applewood Smoked Bacon, Egg wedges, Bermuda onion, Cucumber and Tomatoes. Served with your choice of dressing		
GRILLED SPECIALTIES 4		
New York Strip - 10 oz	AVAILABLE OPTIONS	
Hand-cut & trimmed, then grilled to your taste		\$21.99
	Grilled with Cajun Spices:	\$22.99
	Sautéed in a Peppercorn Cream Sauce:	\$23.99
	Served in a Port Wine, Sun-dried Tomato Sauce:	\$23.99

Filet Mignon - 7 oz	AVAILABLE OPTIONS
Choice center cut of tenderloin, trimmed and grilled to order	\$22.99
	Grilled with Cajun Spices: \$24.99
	Sautéed in a Peppercorn Cream Sauce: \$25.99
	Served in a Port Wine, Sun-dried Tomato Sauce: \$25.99

Center Cut Top Sirloin - 10 oz	AVAILABLE OPTIONS
Center Cut Top Sirloin; grilled to order	\$17.99
	Grilled with Cajun Spices: \$18.99
	Sautéed in a Peppercorn Cream Sauce: \$19.99
	Served in a Port Wine, Sun-dried Tomato Sauce: \$19.99

Charbroiled Boneless Pork Chops	AVAILABLE OPTIONS
Two 5 oz. Center Cut Boneless Pork Chops	\$14.99
	Grilled with Cajun Spices: \$15.99
	Sautéed in a Peppercorn Cream Sauce: \$16.99
	Served in a Port Wine, Sun-dried Tomato Sauce: \$16.99

CHILDREN'S MENU 2

Chicken Fingers	\$6.50
Fried in gluten free seasoned soy, potato and corn breading until crispy and served with a spicy Honey Mustard Sauce and Fresh Fruit	
Cheesburger	\$6.50
A charbroiled hamburger on a gluten free bun with lettuce, tomato & mayo and gluten free fries	

BARBEQUED RIBS 9

Barbequed Beef Ribs	AVAILABLE OPTIONS
Slow roasted tender Beef Ribs caramelized with our homemade Barbeque Sauce. Barbequed Baby Back Ribs Slow cooked until tender & brushed with our Homemade Barbeque Sauce	\$23.99
	Half Rack Beef Ribs: \$15.99

Barbequed Baby Back Ribs	AVAILABLE OPTIONS
Slow cooked until tender & brushed with our Homemade Barbeque Sauce	Half Rack: \$15.99
	Full Rack: \$22.99

St. Louis Ribs	AVAILABLE OPTIONS
Tender, meaty Pork Ribs, glazed with our Homemade Barbeque Sauce	Half Rack: \$15.99
	Full Rack: \$22.99

White Star Rib Platter	\$22.99
Try a half rack of our famous Barbeque Baby Back Ribs & a half rack of our soon to be famous St. Louis Ribs, smothered in our Homemade Barbeque Sauce	

Mill Street Barbeque Platter	\$22.99
Can't decide on Baby Backs or Beef Ribs? Try both! A half rack of Baby Back Ribs combined with a generous helping of our tender Barbequed Beef Ribs	

St. Louis Combo	\$22.99
Half-rack of our meaty St. Louis Ribs and served with a generous helping of our tender Barbequed Beef Ribs	

Flintstone's Barbeque Platter	\$29.99
This table-tipping platter offers a half rack of both the St. Louis Ribs and the Baby Back Ribs, plus a generous helping of our tender Barbequed Beef Ribs	
Ribs & Steamed Shrimp	\$18.99
Half-rack of our meaty St. Louis Pork Ribs & quarter-pound of Steamed Spiced Shrimp served with Tangy Cocktail Sauce. The Mill Street version of Surf & Turf	
Chicken & Rib Platter	\$19.99
Grilled Barbeque Boneless Chicken Breast & a half rack of Barbeque Baby Back Ribs	

CHICKEN AND SEAFOOD 9

Artichoke Chicken	\$17.99
Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, diced Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil & Feta Cheese	
Chianti Chicken	\$17.99
Sautéed with Italian Sausage, fresh Basil, Roasted Garlic, Onions, Tomatoes and Roasted Red Pepper with Chianti Wine, covered in melted Fresh Mozzarella & Parmesan Cheeses	
1/2 lb. Steamed Spiced Shrimp Dinner	\$15.99
Half pound of Steamed Spiced Shrimp served with our Homemade Cocktail Sauce & Cole Slaw	
Vegetable Platter	\$9.99
Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Angelica Butter & topped with shredded Monterey Jack & Cheddar Cheese. Served with your choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, French Fries, Vegetable of the Day or Fresh Fruit	
Charbroiled Salmon Filet	AVAILABLE OPTIONS
Fresh charbroiled Salmon Filet topped with Garlic Basil Herb Butter	
	\$17.99
	Grilled with Cajun Spices: \$18.50
Greek Mahi Mahi	AVAILABLE OPTIONS
Pan Seared in Olive Oil with Roasted Red Pepper, Roma Tomatoes, Kalamata Olives, Onions, Mushrooms, Artichoke Hearts, Basil, Oregano and finished with White Wine, Feta and Parmesan Cheeses	
	\$18.99
	Char-grilled with Sun-dried Tomato Basil Butter: \$18.50
	Grilled with Cajun Spices: \$18.50
Fried Oysters	\$19.99
Plump Oysters fried in Gluten Free seasoned Soy, Potato and Corn Breadding until crispy & served with Cole Slaw.	
Chicken & Shrimp Brasica	\$16.99
Chicken & Shrimp sautéed in Chicken Stock with White Wine, Cajun Spices, Assorted Vegetables, & Spinach. Served over Rice	

Grilled Barbeque Chicken Breast	AVAILABLE OPTIONS
Charbroiled Chicken Breast glazed with our homemade Barbeque Sauce	\$14.99
	Add Chicken Vegetable Stir Fry: \$14.99

SUNDAY BRUNCH 7

Frittata	
Three Egg open-faced Omelet with Cheese & a different topping weekly (ask server). Price Varies	
Steak & Eggs	\$17.99
10 oz. Top Sirloin Steak grilled to order. Served with two Eggs any style, Home Fries & Fresh Fruit	
Huevos Rancheros	\$9.99
Toasted Crispy Corn Tortillas topped with Chicken Chili, Two Poached Eggs, Melted Cheddar & Monterey Jack Cheeses, Jalapeno slices, & covered with a Spicy Cooked Salsa, Topped with Guacamole & Sour Cream. Served with Fresh Fruit & Home Fries	
Barbara's Breakfast	\$7.99
Two Eggs any style with slices of Fresh Tomatoes, Fresh Fruit & Home Fries	
Mill Street Skillet	\$9.99
A skillet of Home Fries topped with three Slices of Bacon, a blend of Cheddar & Monterey Jack Cheeses, Scallions, & Tomato. Served with a choice of three Poached Eggs or three Scrambled Eggs & Fresh Fruit	
Eggs Riz Jaune	\$9.99
A skillet of Seasoned Rice topped with chopped Applewood Bacon, diced Country Ham and a blend of Cheddar & Monterey Jack Cheeses, Scallions, & Tomato. Served with three Poached Eggs & Fresh Fruit	
Bacon & Cheddar Omelet	\$8.99
Three-egg omelet with two Slices of Applewood Bacon and melted Cheddar Cheese and served with Home Fries & Fresh Fruit	

SIDES 4

Fresh Fruit	\$2.95
3 Strips of Applewood Bacon	\$4.25
Sausage Patty	\$1.50
Grits	\$1.25

APPETIZERS & SALADS 12

Fresh Mozzarella & Tomato	\$9.99
Fresh Basil & Tomato layered between slices of Mozzarella drizzled with Pesto, Olive Oil & Balsamic Vinegar. Served with warm Sun-dried Tomato Herb Toast	
Oysters Rockefeller	\$12.99
Five fresh Oysters on a bed of Spinach served on the 1/2 shell & topped with a Pernod Cream Sauce, Bacon, & baked until golden brown	

Stuffed Artichoke Hearts		\$8.99
Artichoke Hearts filled with our Homemade Boursin Cheese, then dipped in a Beer Batter & fried.		
Served with a Spicy Honey Mustard Sauce		
Steamed Spiced Shrimp		AVAILABLE OPTIONS
Tender steamed Shrimp spiced with Old Bay Seasoning & served with Cocktail Sauce		1/4 Pound Steamed Spiced Shrimp: \$5.50
		1/2 Pound Steamed Spiced Shrimp: \$10.00
Potato Skins		\$7.99
Five crunchy potato skins filled with bacon & Monterey Jack & Cheddar Cheeses		
Baked Goat Cheese		\$10.99
Creamy goat cheese topped with tomatoes, Kalamata olives, roasted red peppers and garlic with fresh basil and olive oil, served with sun-dried tomato French bread		
Pepper Cheese Sticks		\$8.99
Handbreaded Pepper cheese sticks deep fried until crispy & served with a Raspberry dipping sauce		
Chicken Avocado Bacon Salad		AVAILABLE OPTIONS
Crisp Garden Greens with a Grilled Chicken Breast, Bacon, Avocado, Egg, Onion, Tomato, Cucumber & Red Bell Pepper. Topped with a blend of Monterey Jack & Cheddar Cheeses		\$11.99
		Make it Cajun for an Extra: \$0.50
Caesar Salad		AVAILABLE OPTIONS
Fresh, crisp Romaine tossed with our Homemade Caesar Dressing, sprinkled with Tomatoes, fresh grated Parmesan, & Herb Croutons		\$7.99
		Add a Grilled Chicken Breast: \$9.99
		Add a Grilled Fresh Salmon: \$11.99
		Add Cajun Grilled Shrimp: \$11.99
		Add Fried Oysters: \$12.99
		Make it Cajun for an Extra: \$0.50
Mill Street Salad		\$4.50
Our own House Salad with fresh Mixed Greens, assorted Vegetables, Tomatoes, Sprouts & toasted Nuts		
Greek Salad		AVAILABLE OPTIONS
Crispy Romaine with Kalamata & Green Olives, Artichoke Hearts, Pepperoncini Peppers, & Feta Cheese crumbles, served with a Balsamic Vinaigrette		\$9.99
		Add a Grilled Chicken Breast: \$11.99
		Add a Grilled Fresh Salmon: \$12.99
		Add Cajun Grilled Shrimp: \$12.99
		Add Fried Oysters: \$13.99
		Make it Cajun for an Extra: \$0.50
Iceberg Salad		\$4.99
Quarter head of Iceberg lettuce topped with a blend of Monterey Jack & Cheddar Cheeses, Applewood Smoked Bacon, Egg wedges, Bermuda Onion, Cucumber and Tomatoes. Served with your choice of dressing		

Barbecued Baby Back Ribs		AVAILABLE OPTIONS
Slow cooked until tender & brushed with our Homemade Barbecue Sauce		Half Rack: \$15.99
		Full Rack: \$22.99
St. Louis Ribs		AVAILABLE OPTIONS
Tender, meaty Pork Ribs, glazed with our Homemade Barbecue Sauce		Half Rack: \$15.99
		Full Rack: \$22.99
White Star Rib Platter		\$22.99
Try a half rack of our famous Barbecue Baby Back Ribs & a half rack of our famous St. Louis Ribs, smothered in our Homemade Barbecue Sauce		
Chicken & Rib Platter		\$19.99
Grilled Barbeque Boneless Chicken Breast & a half rack of Barbeque Baby Back Ribs		
Prime Rib		AVAILABLE OPTIONS
10 ounces of Slow cooked aged beef, tender & juicy		10 oz: \$18.99
		12 oz: \$20.99
		16 oz: \$25.99
Grilled with Cajun Spices		AVAILABLE OPTIONS
		\$19.99
		12 oz: \$21.99
		16 oz: \$26.99
New York Strip		AVAILABLE OPTIONS
Hand-cut & trimmed, then grilled to your taste		10 oz: \$21.99
		Grilled with Cajun Spices: \$22.99
		Sautéed in a Peppercorn Cream Sauce: \$23.99
		Served in a Port Wine, Sun-Dried Tomato Sauce: \$23.99
Steak & Crab Cake		\$30.99
10 oz New York Strip; grilled to order & a sautéed Maryland Style Crab Cake		
Charbroiled Boneless Pork Chops		AVAILABLE OPTIONS
Two 5 oz. Center Cut Boneless Pork Chops. Includes choice of one of the following:		\$14.99
French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day		Grilled with Cajun spices: \$15.99
		Sautéed in a Peppercorn Cream Sauce: \$16.99
		Served in a Port Wine, Sun-Dried Tomato Sauce: \$16.99

PASTA 4

Chicken & Shrimp Marinara		\$15.99
Sautéed Chicken & Shrimp with Mushrooms in a tangy Marinara Sauce over Angel Hair Pasta		
Tilapia Angelica		\$14.99
Flaky Tilapia lightly seasoned with garlic, onion and paprika, grilled, then served over angel hair pasta tossed in sun-dried tomato herb butter with roasted red peppers, tomato scallions and fresh Parmesan Cheese		

Cajun Chicken Fettuccini	\$15.99
Chicken Breast grilled with Cajun Spices & served on a bed of Fettuccini with a Sun-dried Tomato Mushroom Cream Sauce	
Prosciutto & Provolone Stuffed Chicken	\$16.99
Chicken stuffed with Prosciutto Ham & Provolone, sautéed in a Marsala Wine Sauce with Onions, Mushrooms, & Garlic. Served over Angel Hair Pasta	

SANDWICHES 9

The Middlebrook	\$11.99
A sautéed Backfin Crab Cake with Lettuce & Tomato on a toasted Kaiser Roll. Served with Cilantro Citrus Mayonnaise	
The New Street	\$10.99
6 oz. of thinly sliced Prime Rib served with sautéed Onions & melted Provolone on a crisp French Roll with plenty of Au Jus for dunking	
Chicken Fingers	\$8.99
Three deep-fried Chicken Tenders served with a Spicy Honey Mustard Sauce & French Fries	
The Goshen	\$12.99
Fried Oysters lightly breaded & fried crispy, served on a toasted French Roll, topped with Cole Slaw, sliced Tomato & our homemade Tartar Sauce	
The Packard	\$10.99
6 oz. of thinly sliced Prime Rib, topped with crisp Bacon & melted Cheddar Cheese on a toasty French Roll, with a side of creamy Horseradish Sauce	
The Beverley	AVAILABLE OPTIONS
Grilled Chicken Breast on a toasted Kaiser Roll with Lettuce & Tomato (served with a side of Cilantro Citrus Mayonnaise)	\$8.99
	Add an Extra Topping (Each) for:
	\$1.25
The Mill Street Burger	AVAILABLE OPTIONS
Over 1/3 lb. of our own fresh Ground Sirloin & Filet Mignon, charbroiled to order. Served on a toasted Kaiser Roll with Lettuce, Tomato & Onion. Toppings: Avocado, Blackened, Barbecue, Bacon, Mushrooms, Buffalo Style. Cheese (select one): Monterey Jack & Cheddar, Swiss, Cheddar, American, Provolone, Havarti	\$10.99
	Add an Extra Topping (Each) for:
	\$1.25
Bean Burger	\$8.99
Where's the beef? Not here! No bull about it. A spicy mixture of Black Beans, Mushroom, Onion & Red Bell Pepper, grilled until toasty on the outside & hot on the inside. Served with melted Havarti Cheese, grilled Onion, Guacamole, Lettuce & Tomato. Cilantro-Citrus Mayonnaise on the side	
The Coalter Sandwich	\$8.99
Seasoned grilled boneless pork chop sandwich with lettuce, tomato and a side of mayonnaise; comes with French fries and a pickle	

CHICKEN & SEAFOOD 10

Artichoke Chicken	\$17.99
Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, diced Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil & Feta Cheese	
Chianti Chicken	\$17.99
Sauteed with Italian Sausage, fresh Basil, Roasted Garlic, Onions, Tomatoes, Roasted Red Pepper & Chianti Wine. Covered in melted Fresh Mozzarella & Parmesan Cheeses	
Cajun Shrimp W/ Fried Green Tomatoes	\$17.99
Cornmeal crusted Green Tomatoes, fried crispy and topped with two skewers of Cajun Shrimp over a Havarti Cheese cream sauce	
1/2 Lb. Steamed Spiced Shrimp Dinner	\$15.99
Half pound of Steamed Spiced Shrimp served with our Homemade Cocktail Sauce & Cole Slaw	
Charbroiled Salmon Filet	AVAILABLE OPTIONS
Fresh charbroiled Salmon Filet topped with a Garlic Basil Herb Butter	\$18.99
	Grilled with Cajun Spices: \$19.50
Mahi Mahi	AVAILABLE OPTIONS
	\$19.50
	Chargrilled with Sun-Dried Tomato Basil Butter or Grilled with Cajun Spices: \$19.50
Greek Mahi Mahi	\$18.99
Pan Seared in Olive Oil with Roasted Red Pepper, Roma Tomatoes, Kalamata Olives, Onions, Mushrooms, Artichoke Hearts, Basil, Oregano and finished with White Wine, Feta and Parmesan Cheeses	
Crab Cake Dinner	\$21.99
Backfin Crab Meat with Egg, Lemon, Garlic, & Bread Crumbs, pan-fried with Cocktail Sauce on the side. Served with Cole Slaw	
Fried Oysters	\$19.99
Lightly breaded plump Oysters fried until crispy & served with Cole Slaw	
Grilled Barbecue Chicken Breast	\$14.99
Charbroiled Chicken Breast with Barbecue Sauce, served with your choice of Baked Potato, Rice, Roasted Garlic Mashed Potatoes, French Fries, Fried Green Tomatoes, Vegetable of the Day	

Cajun Vegetable Pasta

\$13.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Cajun Spices. Served over Angel Hair Pasta, & topped with Marinara Sauce

Vegetable Primavera Alfredo

AVAILABLE OPTIONS

\$14.99

Add a Grilled Chicken Breast*: \$15.99

Add a Skewer of Cajun Shrimp*: \$16.99

Add a Skewer of Cajun Shrimp & Half Breast of Chicken*: \$18.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Roasted Garlic in a Parmesan Cheese, White Wine Cream Sauce. Served over Fettuccini Pasta with fresh Parmesan Cheese

Vegetable Platter

\$9.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers, & Broccoli sautéed with Angelica Butter & topped with shredded Monterey Jack & Cheddar Cheese. Served with your choice of Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, French Fries, Vegetable of the Day