

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— SUMMER —

— SMALL PLATES —

- SECOND TO NAAN OLIVE MEDLEY** 13
moroccan marinated olives, caramilezed onion naan, pimento cheese
- SALT BAKED SHRIMP** 18
ginger onion sauce, fresh greens - it's not salty gf
- ASIAN CHICKEN MEATBALLS** 16
sesame cilantro ginger soy, edamame salad, wonton chips
- LOBSTER SHRIMP AND CRAB COCKTAIL** 18
avocado, green onion, watermelon radish, red pepper and dijon coulis gf
- PATE DU JOUR** 16
always house made, served with dijon coulis and accompaniments
- FILET MIGNON BROCHETTE** 19
onion cherry agrodolce, marinated tomato, milkstop steak sauce, greens gf
- Q'S NACHOS** 15
queso blanco, grilled chicken, pico, cotija cheese, grilled jalapeno gf
- CRAB CAKE EGG ROLL** 18
orange tarragon aioli, creamy sriracha slaw
- WHIPPED FETA WITH ROASTED STRAWBERRIES** 15
balsamic glaze, tarragon, garlic toasts

TODAY'S SOUP 5

ask your server

PRIME RIB FRENCH ONION 8

brandy, bread, gruyere, & yes the steak is in there

— SALADS —

- STONE AVE CHILLED CHICKEN AVOCADO COBB** gf 16
greens, tomato, bacon, scallion, chopped egg, corn, granch dressing (add blue chz +\$2)
- CHAR GRILLED ICEBERG WEDGE** 15
house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion
- CHICKEN TORTILLA SALAD** gf 16
greens, cabbage, grilled chicken, cheddar, scallion, tomatoes, sweet corn, olives, avocado lime dressing, tortilla strips, fire honey drizzle
- SHARON'S NOT SO GUILTY PLEASURE** gf 15
quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$7)
- SHICHIMI CRUSTED SEARED AHI TUNA** gf 16
greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing

WE ARE HAPPY TO ACCOMMODATE DIETARY ALLERGIES, IF POSSIBLE. WE ARE ALSO HAPPY TO OMIT INGREDIENTS TO MAKE DISHES MORE ALLERGY FRIENDLY

"gf" denotes a gluten free item
gluten free bread available for an extra charge

THERE IS A SPLIT PLATE CHARGE OF \$3

— MAINS —

- SLAGEL FARM HALF CHICKEN MARBELLA** 24
dates, capers, garlic, olive, 24 hour marinade, quinoa salad, bobby green bean gf
- CHARBROILED BUTLER'S STEAK** 29
marinated flat iron, fingerling potatoes, english peas, onion & bacon gf
- FAROE ISLAND PROVENCAL SALMON** 28
tomato, capers, olive, garlic, herbs,, orange orzo pasta
- PISTACHIO CRUSTED WALLEYE PIKE** 28
citrus cous cous, asparagus, tomato cream
- RECADO NEGRO SHRIMP & MANGO** 28
charred Yucatan spices, fideo pasta & peas, tortillas
- SUNSHINE GARGANELLI** 24
house made pasta, yellow roasted tomatoes, cream, lemon, parmesan, tarragon
- A "NICE DISH OF PASTA"** 16
spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$6)
- SHIRMP SCAMPI RISOTTO** 27
carnaroli rice, garlic, sherry, lemon gf

— SANDWICHES —

served with fries or chips, add blue chz, bacon or cage free egg 2 ea.

- MILKSTOP "FLAT OR FAT" CHEESEBURGER** 16.5
'flat'— 2 griddled patties, 'fat'— 1/2 lb grilled to order
american, lettuce, tomato, red onion, milkstop dressing, mustard, pickle chips
- MILKSTOP TURKEY BURGER** Choose your style 16.5
olive you style: kalamata olives, swiss, granch, lettuce, & tomato
teriyaki style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens
- HOUSE CURED PASTRAMI SANDWICH** 18
marble rye, milkstop dressing, gruyere
- SHAVED PRIME RIB** 19
horseradish cream, rye onion marmalade, filone roll, jus
- YELLOW LAKE PERCH MEUNIERE & 'CHIPS'** 16.5
house made sauce ravigote, pickle, malt vinegar
- GRILLED CHICKEN BREAST PESTO** 16
bacon, fontina cheese, lettuce, tomato, mayo, ciabatta

— SIDES —

- BEER BATTERED ONION RINGS** 7
- GARLIC PARM BOBBY GREEN BEANS** 6
- HOUSE CUT FRENCH FRIES** 6
- GARLIC MOLASSES BRUSSELS SPROUTS** 6
- MEATBALLS OR SAUSAGE** 6