

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— SPRING —

— SMALL PLATES —

ITALIAN "NICOISE" SALAD 18

thinly sliced chilled porchetta, roasted garlic, olives, string beans, potatoes, capers

BOMBER SHRIMP 19

ale battered shrimp, roasted jalapeno dressing, drop peppers, scallions, parsley

CURED SALMON HASH BROWN CAESAR SALAD 17

house cured salmon, romaine, hash brown croutons, Caesar dressing, parmesan gf

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 de gallo, cotija cheese, grilled jalapeno gf

CRAB CAKE EGG ROLL 18

orange tarragon aioli, creamy sriracha slaw

NDUJA MOULES FRITES 17

P.E.I. blue mussels, garlic, shallot, white wine, nduja spicy sausage, french fry side

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 17

greens, tomato, bacon, scallion, chopped egg, corn, ranch dressing (add blue chz +\$2)

CHAR GRILLED ICEBERG WEDGE 16

house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion

CHICKEN TORTILLA SALAD gf 17

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 16

quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$7)

SHICHIMI CRUSTED SEARED AHI TUNA gf 17

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

all checks include a 3% service charge

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

— MAINS —

SLAGEL FARM HALF CHICKEN CLEMENCEAU 24

vesuvio potatoes, peas, mushrooms, lemon meuniere sauce gf

YAKINIKU PETITE PRIME RIBEYE STEAK 28

chargrilled, aged black garlic shoyu glazed, baby bok choy, shiitake goyza

FAROE ISLAND DIJON DILL SALMON PRIMAVERA 29

la plancha, dijon dill glaze, asparagus, radish, feta, tomato, pea, pistachio salad gf

MACADAMIA CRUSTED CLEAR SPRINGS TROUT 26

pan seared rainbow trout, carolina gold rice, mango gastrique, grilled asparagus

FETTUCINI NERO AND BLACKENED SHRIMP 28

squid ink pasta, gulf blackened shrimp, lemon aglio e olio, roasted red pepper

BAKED FETA AND TOMATO CAVATELLI 26

house made pasta, cured romas, kalamatas, red onion, feta cheese, oregano

A "NICE DISH OF PASTA" 17

spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$6)

CACIO E PEPE PROSCIUTTO RISOTTO gf 25

arborio rice, garlic, pecorino, white cheddar, black pepper, crispy prosciutto

— SANDWICHES —

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

MILKSTOP "FLAT OR FAT" CHEESEBURGER 17

'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 17

olive you style: kalamata olives, swiss, ranch, lettuce, & tomato

teriyaki style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens

HOUSE CURED PASTRAMI SANDWICH 19

marble rye, milkstop dressing, gruyere

SHAVED PRIME RIB 19

horseradish cream, rye onion marmalade, filone roll, au jus

YELLOW LAKE PERCH MEUNIERE & 'CHIPS' 17

house made sauce ravigote, pickle, malt vinegar

GRILLED CHICKEN BREAST PESTO 17

bacon, fontina cheese, lettuce, tomato, mayo, ciabatta

SIDES

BEER BATTERED ONION RINGS 7

GARLIC PARM BOBBY GREEN BEANS 6

HOUSE CUT FRENCH FRIES 6

CREAMED BABY SPINACH 7

MEATBALLS OR SAUSAGE 6

There is a split plate charge of \$3