

# MILKSTOP

café cocktails

LAGRANGE

## NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

# DINNER

— AUTUMN —

## — SMALL PLATES —

- SLAGEL FARMS PORK BELLY RILLON "STEAK"** 17  
*caramelized pork belly slab, peppers and scallion garnish gf*
- ARTICHOKE HEART PARMESANO** 15  
*Straciatella, olive chips*
- SPICY TUNA POKE CRISPS** 17  
*Fried rice paper, ponzu sauce, avocado, sesame, scallion, yuzu vinaigrette gf*
- LOBSTER SHRIMP AND CRAB COCKTAIL** 18  
*avocado, green onion, watermelon radish, red pepper and dijon coulis gf*
- PATE DU JOUR** 15  
*always house made, served with dijon coulis and accompaniments*
- FILET MIGNON SLIDERS** 18  
*parker house roll, pickled red onion, garlic-dijon aioli, watercress*
- Q'S NACHOS** 14  
*queso blanco, grilled chicken, pico, cotija cheese, grilled jalapeno gf*
- CRAB CAKE EGG ROLL** 18  
*orange tarragon aioli, creamy sriracha slaw*
- WARM PARMESAN BUDINO** 17  
*grilled asparagus, truffle brown butter, hazelnuts*

### 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 15  
*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

## — MAINS —

- SLAGEL FARM HALF CHICKEN MARBELLA** 24  
*dates, capers, garlic, olive, 24 hour marinade, quinoa salad, bobby green bean gf*
- GRILLED SMOTHERED PORK RIB CHOPS** 28  
*tomato-apple chutney, pan fried red skinned mashed potatoes gf*
- PAN SEARED FAROE ISLAND SALMON** gf 27  
*buttered spinach, roasted peruvian potato, shallot-chardonnay sauce, masago*
- PAN SEARED SABLE FISH** 28  
*tamarind wine glaze, grilled asparagus, roasted butternut squash gf*
- RADIATORE CARCIOFO** 25  
*"radiator" pasta, artichoke hearts, pancetta, parmesan, egg yolk*
- SHRIMP PAPRIKASH** 27  
*red pepper -tomato stew, Hungarian paprika, house made pappardelle noodles*
- A "NICE DISH OF PASTA"** 16  
*spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$5)*
- WILD MUSHROOM MARSALA RISOTTO** 21  
*arborio rice, wild mushrooms, marsala wine sauce*

## — SANDWICHES —

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

- MILKSTOP "FLAT OR FAT" CHEESEBURGER** 16  
*'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  
*Olive You style: Kalamata Olives, Swiss, Granch, Lettuce, & tomato*  
*Back Alley style: Bacon, Onion Ring, Granch, Lettuce, & Tomato*
- 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  
*house made sauce ravigote, pickle, malt vinegar*
- GRILLED CHICKEN BREAST PESTO** 15  
*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