

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— SUMMER —

— SMALL PLATES —

PROSCIUTTO, TRUFFLE CREAM, FOCACCIA TOAST 18

house made herbed bread, baby arugula, shaved pecorino, balsamic pearls

COCTEL DE CAMARONES 19

mexican shrimp cocktail, avocado, cukes, tomato, jalapeno, tortilla chips *gf*

MARINATED FETA AND WATERMELON 15

house balsamic dressing, lime zest, red onion, black plum, rosemary crackers

LOBSTER SHRIMP AND CRAB COCKTAIL 19

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

HIPPIE SALAD 16

romaine, napa cabbage, drop peppers, hearts of palm, fried chick peas, shallots, radish, green goddess dressing

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* 18

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

CHAR GRILLED ICEBERG WEDGE 17

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

CHICKEN TORTILLA SALAD *gf* 18

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 garlic sauce *gf*

PRIME STRIP STEAK PANZANELLA 32

chargrilled, rustic garlic bread, arugula, merlot mushroom, demi, balsamic pearls

HOT HONEY PINK PEPPERCORN SALMON 29

faroe island, fried zucchini, grilled plum kale salad

CHICKEN FRIED PACIFIC LINGCOD 27

pacific greenling tails, chick pea herb salad, jezebel sauce, mini corn muffin

SHRIMP AND PORK MEATBALL WONTON SOUP 18

12 hr pork shoyu broth, house made wonton, button mushroom, napa cabbage

SAUSAGE AND PEPPERS PACCHERI 26

tube pasta, italian sausage, peppers, onion in light tomato sauce, M.S. giardiniera

A "NICE DISH OF PASTA" 17

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

CREAMY CRAWFISH CREOLE RISOTTO 27

arborio rice, garlic, crawfish, andouille sausage, holy trinity veg *gf*

— 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