

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— AUTUMN —

— SMALL PLATES —

- FRENCH ONION MAC N' CHEESE** 15
lumache pasta, gruyere, caramelized onion, demi glace
- BUTTER POACHED LOBSTER QUESADILLA** 19
fresno chili crema, granny smith apple pico de gallo, charred salted lime
- SPICY PEPPERONI CHIPS** 15
bruleed molinari pepperoni, three cheese fondue, house giardinera, focaccia
- 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
- PUERCOS EN UNA SABANA (PIGS IN A BLANKET)** 17
chorizo, puff pastry, bourbon agave glaze, caramelized apple jam

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, ranch 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 CLEMENCEAU** 24
vesuvio potatoes, peas, mushrooms, lemon meuniere sauce gf
- LAKE CHARLES SMOTHERED PORK CHOPS** 28
two char grilled rib chops, bacon shallot crema, jalapeno cheddar cornbread
- FAROE ISLAND BLACKENED SALMON** 28
fresno chili honey rice, sauteed green beans, cilantro lime butter gf
- BOSTON BAKED SCROD** 28
atlantic haddock, panko, potato rosti, baby broccoli, lemon veloute
- BRULEED BUTTERNUT SQUASH GNOCCHI** 25
house made filled pillowy pasta, gorgonzola, crispy pancetta
- LUMACHE ALLA ZAZZONA** 25
shell pasta, amatriciana, cacio e pepe, carbonara & gricia all in one dish
- 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, 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, jus
- YELLOW LAKE PERCH MEUNIERE & 'CHIPS'** 16.5
house made sauce ravigote, pickle, malt vinegar
- GRILLED CHICKEN BREAST PESTO** 16.5
bacon, fontina cheese, lettuce, tomato, mayo, ciabatta

— SIDES —

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