

MILKSTOP

café cocktails

LAGRANGE

DINNER

— SPRING —

NITE BOOZE FAVORITES

Blackberry Smash • Hemingway Daiquiri • Smoked Old Fashioned

— SHARABLES —

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| WILD BURGUNDIAN ESCARGOT | 21 |
| <i>pastis orange butter, grilled tartine bread</i> | |
| GRILLED ARTICHOKE HEART ANTIPASTO | 17 |
| <i>marinated roasted red peppers, onions & olives, lemon aioli, sesame breadsticks</i> | |
| FROG LEGS DE JONGHE | 21 |
| <i>sauteed in seasoned flour and lemon butter garlic</i> | |
| MINI LOBSTER & SHRIMP ROLLS | 20 |
| <i>milkstop signature style, New England roll, sweet potato chips</i> | |
| PATE DU JOUR | 18 |
| <i>always house made, served with dijon coulis and accompaniments</i> | |
| FILET MIGNON BROCHETTE | 19 |
| <i>truffle miso glaze, grilled scallions, roasted romas, greens</i> <i>gf</i> | |
| Q'S NACHOS | 19 |
| <i>queso blanco, grilled chicken, pico de gallo, cotija cheese, grilled jalapeno</i> <i>gf</i> | |
| CRAB CAKE EGG ROLL | 20 |
| <i>orange tarragon aioli, creamy sriracha slaw</i> | |
| SMOKED WHITEFISH SPREAD | 18 |
| <i>cucumber, radish, chives, celery, pickled jalapeno, rosemary crackers</i> | |

TODAY'S SOUP **7**

ask your server

PRIME RIB FRENCH ONION **10**

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

— SALADS —

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| STONE AVE CHILLED CHICKEN | |
| AVOCADO COBB | 19 |
| <i>greens, tomato, bacon, scallion, chopped egg, corn, ranch dressing (add blue chz +\$2)</i> | |
| CHAR GRILLED ICEBERG WEDGE | 19 |
| <i>house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion</i> | |
| CHICKEN TORTILLA SALAD | 19 |
| <i>greens, cabbage, grilled chicken, cheddar, scallion, tomatoes, sweet corn, olives, avocado lime dressing, tortilla strips, fire honey drizzle</i> | |
| SHARON'S NOT SO GUILTY PLEASURE | 18 |
| <i>quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$8)</i> | |
| SHICHIMI CRUSTED SEARED AHI TUNA | 19 |
| <i>greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing</i> | |
| MILKSTOP CHICKEN CAESAR SALAD | 19 |
| <i>romaine hearts, chicken, shaved parmesan, sourdough croutons, lime, caesar dressing</i> | |

PLEASE INFORM YOUR SERVER OF ANY DIETARY ALLERGIES.
WE ARE 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 extra \$
there is a split plate charge of \$3*

— MAINS —

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| MEAT | SLAGEL FARM HALF CHICKEN | 29 |
| | SCARPARELLO | 29 |
| | <i>cherry peppers, onion, tomato, potatoes, Italian sausage</i> <i>gf</i> | |
| FISH | CHARBROILED DUROC PORK RIB CHOPS | 30 |
| | <i>two marinated frenched 6 oz. chops, merlot mushrooms, "rilled onion rings" gf</i> | |
| | EVERYTHING BAGEL CRUSTED FAROE ISLAND SALMON | 30 |
| <i>lemon caper baby spinach, grilled red onion, bagel chips</i> | | |
| RICE & PASTA | PASTIS ORANGE BUTTER MAINE COD LOIN | 30 |
| | <i>pan seared, crushed potato, kalamatas, fresh tomato, pickled shallot, almonds</i> <i>gf</i> | |
| | SUN DRIED TOMATO GARLIC SHRIMP RICCIA | 31 |
| <i>gulf shrimp, wide curly noodle, creamy sun dried tomato sauce</i> | | |
| SICILIAN GNOCCHI PESTO ALLA TRAPANESE | 28 | |
| <i>house made gnocchi, pecorino siciliano cheese, fresh basil, tomatoes and almonds</i> | | |
| A "NICE DISH OF PASTA" | 19 | |
| <i>spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs or sausage+\$7)</i> | | |
| ROASTED CAULIFLOWER RISOTTO | 27 | |
| <i>arborio rice, Parmigiano Reggiano, house made giardiniera</i> <i>gf</i> | | |

— SANDWICHES —

served with fries or chips, add blue cheese, bacon or cage free egg \$3.5 ea.

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| MILKSTOP "FLAT OR FAT" CHEESEBURGER | 19.5 |
| <i>'flat'- 2 griddled patties, 'fat'- 1/2 lb grilled to order</i> | |
| <i>american, lettuce, tomato, red onion, milkstop dressing, mustard, pickle chips</i> | |
| MILKSTOP TURKEY BURGER | 19.5 |
| <i>choose your style</i> | |
| <i>olive you style: kalamata olives, swiss, ranch, lettuce, & tomato</i> | |
| <i>teriyaki style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens</i> | |
| HOUSE CURED PASTRAMI SANDWICH | 20 |
| <i>marble rye, milkstop dressing, gruyere cheese</i> | |
| SHAVED PRIME RIB | 20 |
| <i>horseradish cream, rye onion marmalade, filone roll, au jus</i> | |
| YELLOW LAKE PERCH MEUNIÈRE STYLE | 18.5 |
| <i>house made sauce ravigote, pickle, malt vinegar</i> | |
| GRILLED CHICKEN BREAST PESTO | 18.5 |
| <i>bacon, fontina cheese, lettuce, tomato, mayo, griddled tartine bread</i> | |

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| BEER BATTERED ONION RINGS | 8 |
| MERLOT MUSHROOMS | 8 |
| HOUSE CUT FRENCH FRIES | 7 |
| MEATBALLS OR SAUSAGE IN SUGO | 7 |

SIDES