

MILKSTOP

café cocktails

LAGRANGE

DINNER

— SUMMER —

NITE BOOZE FAVORITES

Blackberry Smash • Hemingway Daiquiri • Smoked Old Fashioned

SHARABLES

- JOHNNYCAKE “PIGGY BACKS”
pulled bbq pork over blueberry cornmeal cakes, maple walnut butter
- SUMMER TOMATO FOCACCIA
stracchino cheese, genoa salami, basil, balsamic glaze
- SHRIMP & MUSHROOM CHAWANMUSHI
light Japanese cold savory custard, scallion, furikake seasoning *gf*
- MINI LOBSTER & SHRIMP ROLLS
milkstop signature style, New England roll, sweet potato chips
- PATE DU JOUR
always house made, served with dijon coulis and accompaniments
- GRILLED FILET MIGNON CROSTINI
sliced steak, charred baguette, gorgonzola crema, arugula, pickled onion
- Q’S NACHOS
queso blanco, grilled chicken, pico de gallo, cotija cheese, grilled jalapeno *gf*
- CRAB CAKE EGG ROLL
orange tarragon aioli, creamy sriracha slaw
- GRILLED SUMMER ASPARAGUS
stracciatella, prosciutto, bagel crisps, mint, creamy garlic dressing

- TODAY’S SOUP 7
ask your server
- PRIME RIB FRENCH ONION 10
brandy, bread, gruyere and yes, the steak is in there

SALADS

- STONE AVE CHILLED CHICKEN AVOCADO COBB *gf* 19
greens, tomato, bacon, scallion, chopped egg, corn, granch dressing (add blue chz +\$2)
- CHAR GRILLED ICEBERG WEDGE 19
house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion
- CHICKEN TORTILLA SALAD *gf* 19
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* 18.5
quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$8)
- SHICHIMI CRUSTED SEARED AHI TUNA *gf* 19
greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing
- MILKSTOP CHICKEN CAESAR SALAD 19
romaine hearts, chicken, shaved parmesan, sourdough croutons, lime, caesar dressing

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

- SLAGEL FARM HALF CHICKEN “DIANE” 29
shallot, mushroom, potato wedge, cognac sauce *gf*
- CHAR GRILLED RIBEYE “FLAKE STEAK” 34
sliced & skewered, vierge sauce, baby arugula, parmesan roasted potatoes *gf*
- EVERYTHING BAGEL CRUSTED FAROE ISLAND SALMON 31
lemon caper baby spinach, grilled red onion, bagel chips
- POTATO CRUSTED WALLEYE PIKE 31
pan roasted, saffron rice, grilled asparagus, creamy malt vin cole slaw, tartar sauce
- ‘ESTATE’ TROFIE & SHRIMP 30
scampi style, rustichella trofie pasta, gulf shrimp, zucchini, leeks
- BUCATINI ARRABIATA CON SALSICCIA 30
pomodoro, calabrian chili, italian sausage
- A “NICE DISH OF PASTA” 20
spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs or sausage+\$8)
- RISOTTO ALLA ZAFFERANO 30
arborio rice, saffron, braised veal sirloin, veal jus *gf*

SANDWICHES

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

- MILKSTOP “FLAT OR FAT” CHEESEBURGER 19.5
‘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* 19.5
olive you style: kalamata olives, swiss, granch, lettuce, & tomato
teriyaki style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens
- HOUSE CURED PASTRAMI SANDWICH 20
marble rye, milkstop dressing, gruyere cheese
- SHAVED PRIME RIB 20
horseradish cream, rye onion marmalade, filone roll, au jus
- YELLOW LAKE PERCH MEUNIERE STYLE 19.5
house made sauce ravigote, pickle, malt vinegar
- GRILLED CHICKEN BREAST PESTO 19.5
bacon, fontina cheese, lettuce, tomato, mayo, griddled tartine bread

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