

Milo's- Christmas 2011

Starters:

- Shrimp cake appetizer 9-
- Pepita crusted shrimp with herb aioli 10-
- Smoked salmon and goat cheese bruschetta 9-
- Fried zucchini with horseradish dipping sauce 8-
- Soup of the day 3/5

Salads and soup:

Add salmon or pepita crusted shrimp to salad- \$8

- Mixed greens with choice of basil, balsamic, or raspberry vinaigrette or blue cheese dressing 5-
 - Chopped romaine, cranberries, blue cheese, bacon, pecans, tomatoes, and herb vinaigrette 6-
 - Chopped apples, spinach, walnuts, crumbled blue cheese, and balsamic vinaigrette 7-
 - Goat cheese and roasted red pepper strudel over mixed greens with basil vinaigrette 9-
 - Caesar salad with herbed croutons 5-
- (Our Caesar salad dressing contains anchovies and raw egg.)*

Entrées:

All entrées are served with sautéed fresh vegetables.

- Roast prime rib of beef with garlic mashed potatoes 22-
- Filet mignon with Bernaise sauce and garlic mashed potatoes 24-
- Sautéed shrimp and scallops over creamy corn and spinach risotto 22-
- Shrimp cakes with garlic mashed potatoes and mint-caper tartar sauce 20-
- Herb marinated lamb chops with cherry glaze and garlic mashed potatoes 24-
- Sautéed duck breast with orange-honey glaze, roasted pears and puréed sweet potatoes 18-
- Broiled salmon with Champagne beurre blanc and pomegranate and Jasmine rice 18-
- Apricot stuffed chicken breast with garlic mashed potatoes 15-
- Butternut squash ravioli with pecan beurre blanc 13-

Desserts:

- Warm pear-ginger crisp with vanilla ice cream 6-
- Flourless chocolate cake with whipped cream 6-
- Teddy's apple cake with cinnamon crunch ice cream 6-
- Ciao Bella Ice cream or sorbet 4-
- Crème brûlée 5-

Special Wines by the Glass:

- ~ Sauvignon Blanc, Mud House, New Zealand \$8
- ~ Cabernet Sauvignon, "Caravan" by Darioush, Napa Valley 2009 \$12 glass/\$48 bottle

Special Drink:

- ~ The "Perfect" Cocktail- Sweet and Dry Vya Vermouth served on ice with a lemon twist \$8