



## *Milo's Dinner- Summer 2010*

### **Starters:**

- Crab cake appetizer 9-
- Pepita crusted shrimp with citrus aioli 10-
- Smoked salmon and goat cheese bruschetta 9-
- Southwestern style chicken egg rolls with spicy sour cream 8-
- Barbecue baby back rib appetizer 8-

### **Salads and Soup:**

- Mixed greens with choice of basil, herb, or raspberry vinaigrette or blue cheese dressing 4-
- Chopped romaine, cranberries, blue cheese, bacon, pecans, and herb vinaigrette 6-
- Spinach salad with strawberries, goat cheese, walnuts, and raspberry vinaigrette 6-
- Fresh mozzarella, sliced fresh tomatoes and fresh basil with mixed greens 7-
- Goat cheese and roasted red pepper strudel over mixed greens with basil vinaigrette 9-
- Caesar salad with herbed croutons and chopped egg 5-
- with crab cake or pepita crusted shrimp* 11-
- Soup of the day 4.50

### **Pizzas:**

- Upside-down pizza with blue cheese, bacon and caramelized onions 10-
- Upside-down pizza with sausage, green peppers, five cheeses, and chunky tomato sauce 10-
- Flat pizza with fresh mozzarella, tomatoes and basil 10-
- Flat pizza with pesto, goat cheese, and sun dried tomatoes 10- with smoked salmon 12-
- Pizza salad (a cheese pizza shell with mixed greens, basil vinaigrette and roasted tomatoes) 10-
- Pepperoni, spinach and ricotta calzone with five cheeses, and Milo's marinara 10-

### **Entrées:**

*All entrées are served with sautéed fresh vegetables.*

- Wild mushroom ravioli with pecan beurre blanc 13-
- Crab cakes with garlic mashed potatoes and herb aioli 20-
- Crispy duck confit with pea risotto and onion marmalade 16-
- Grilled salmon filet with garlic mashed potatoes and sweet corn cream sauce 18-
- Pan-roasted Thai spiced chicken breast with Jasmine rice and coconut-red curry sauce 13-
- Italian lamb meatballs and pappardelle pasta in a rich marinara sauce with Pecorino Romano 15-
- Pork and red pepper skewers with vegetable cous-cous and fig-honey glaze 17-
- Filet mignon with port glaze, onion rings, and garlic mashed potatoes 22-
- Pepita crusted shrimp with citrus beurre blanc and Jasmine rice 20-
- New York strip steak with garlic mashed potatoes and port reduction 22-
- Barbecue baby back ribs with sour cream potato cake and cole slaw 15-
- Romano crusted tilapia with creamed spinach and Jasmine rice 17-
- Lasagna with roasted tomatoes, spinach, and ricotta cheese 13-

### **Desserts:**

- Warm peach crisp with vanilla ice cream 5.50
- Flourless chocolate cake with whipped cream 5-
- Crème brûlée with fresh berries 5.50
- Key lime pie 5-
- Ciao Bella Ice cream or sorbet 4-

*An 18% gratuity will be added to parties of 5 or more. If you must pay individually, you must pay in cash. Maximum two credit cards per table. If you share an entree, the split plate charge is \$5. If you bring in your own dessert, the plating charge is \$2 per person. The corking fee is \$10 per bottle.*