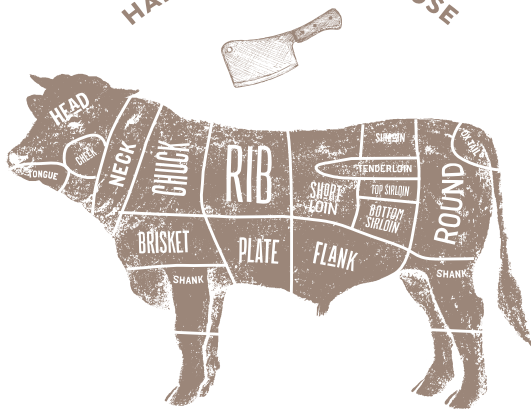




HAND CARVED IN-HOUSE



8 oz	<b>MILTON'S SIGNATURE STEAK</b> Prime Filet of Ribeye	40
6 oz	Prime Filet Mignon	35
9 oz	Prime Filet Mignon	46
14 oz	Prime Grass Fed Delmonico Ribeye	42
16 oz	Dry Aged Bone-In NY Strip AGED 60 DAYS	48
8 oz	Cast Iron Ribeye Cap Steak	45
8 oz	Wagyu (American Kobe) Flank Steak	32

**ADD** Blue Cheese Crust 5 | Jumbo Lump Crab Cake Oscar 14 | Oyster Mushroom Oscar 10 | Shrimp & Scallop Oscar 15 <sup>GF</sup>

## SAUCES

Red Wine Veal Jus + Béarnaise + Duxelle-Truffle Butter + Smoked Paprika Chimichurri + Horseradish Blue Cheese Butter

## SIDES

8

**Roasted Cauliflower**  
SHAVED PARMESAN, WHITE TRUFFLE OIL <sup>GF</sup>

**Smoked Gouda Creamed Spinach**  
CRISPY SHALLOTS <sup>GF</sup>

**Jalapeño Bacon Cream Corn**  
PARMESAN CRISP <sup>GF</sup>

**Baby Hasselback Yukon Gold Potatoes**  
SMOKED PAPRIKA CHIMICHURRI,  
CRUMBLLED BLUE CHEESE, SCALLIONS <sup>GF</sup>

**Charred Brussels Sprouts & Apples**  
CRACKED MUSTARD-SHERRY BACON VINAIGRETTE <sup>GF</sup>

**Giant Salt Roasted Potato**  
CULTURED BUTTER, HOUSE BACON, TILLAMOOK  
CHEDDAR, BUTTERMILK CREME FRAICHE, CHIVE <sup>GF</sup>

**Smoky Grilled Asparagus**  
BÉARNAISE, TOMATO BRUNOISE <sup>GF</sup>

**Pan Roasted Loud Mouth Farms  
Mushrooms & Cipollini Onions**  
LIGHT BRANDY VEAL SAUCE, CHIVE <sup>GF</sup>

**Smoked Gouda Mac n' Cheese**  
APPLEWOOD BACON, CHIVE