EST 2017

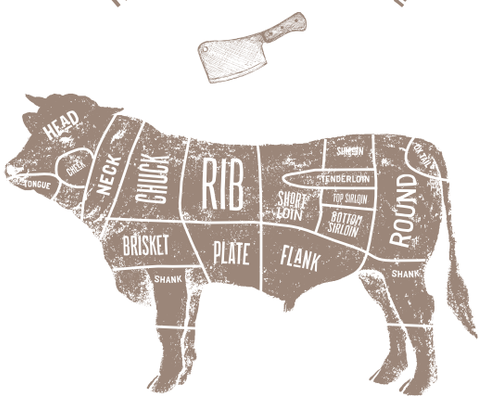
Milton's

PRIME

HISTORIC CRABAPPLE

FINE STEAKS

HAND CARVED IN-HOUSE



8 oz	**MILTON'S SIGNATURE STEAK** Wagyu (American Kobe) Flank Steak	36
8 oz	Filet Mignon	45
14 oz	Grass Fed Delmonico Ribeye	52
14 oz	NY Strip Steak	46
16 oz	Dry Aged Bone-In NY Strip AGED 60 DAYS	60

24 oz **PORTERHOUSE STEAK FOR 2** 115
served with choice of two prime sides

SAUCES **RED WINE VEAL JUS** 3 + **BEARNAISE** 3 + **DUXELLE-TRUFFLE BUTTER** 3 + **PINK PEPPERCORN HORSERADISH** 3

ADD Jumbo Lump Crab Cake Oscar 20

PRIME SIDES

10 EACH

ROASTED CAULIFLOWER
shaved parmesan, white truffle oil (GF)

SMOKED GOUDA MAC N' CHEESE
applewood bacon, chive

BLACKENED POMMES FRITES
grated parmesan, truffle-chive aioli, smoked ketchup (GF)

CHARRED BRUSSELS SPROUTS & APPLES
cracked mustard-sherry bacon vinaigrette (GF)

GIANT SALT ROASTED POTATO
cultured butter, house bacon, sharp cheddar, buttermilk crème fraîche, chive (GF)

CREAMED CORN & LEEKS
everything parmesan crisp (GF)

SMOKED GOUDA CREAMED SPINACH
sunny side farm egg (GF)

/ EXECUTIVE CHEF DEREK DOLLAR /