

PRIX-FIXE PLATED MENU | \$60 PER PERSON

MENU INCLUDES SOFT DRINKS (soda products, lemonade and tea only)

+++ STARTER +++

BREAD BASKET

+++ FIRST COURSE +++

CHOPPED WEDGE SALAD

heirloom tomatoes, cucumber, applewood smoked bacon, pickled red onion,
asher blue cheese, herb buttermilk ranch

CAESAR SALAD

romaine hearts, parmagiano reggiano, sourdough croutons, classic caesar dressing

+++ SECOND COURSE +++

SOUTHERN FRIED CHICKEN

buttermilk mashed potatoes, green beans, andouille red eye gravy

BLACKENED SALMON

pimento cheese grits, sautéed spinach, citrus beurre blanc

PAPPARDELLE BOLOGNESE

rich meat bolognese, san marzano tomato, house ricotta

+++ THIRD COURSE +++

SIGNATURE CARROT CAKE

CHOCOLATE CAKE



Milton's

PRIX-FIXE PLATED MENU | \$70 PER PERSON

MENU INCLUDES SOFT DRINKS (soda products, lemonade and tea only)

+++ STARTER +++

BREAD BASKET

+++ FIRST COURSE +++

CHOPPED WEDGE SALAD

heirloom tomatoes, cucumber, applewood smoked bacon, pickled red onion,
asher blue cheese, herb buttermilk ranch

CAESAR SALAD

romaine hearts, parmagiano reggiano, sourdough croutons, classic caesar dressing

+++ SECOND COURSE +++

8oz. WAGYU BISTRO STEAK

gouda mac & cheese, seasonal vegetable

SOUTHERN FRIED CHICKEN

buttermilk mashed potatoes, green beans, andouille red eye gravy

BLACKENED SALMON

pimento cheese grits, sautéed spinach, citrus beurre blanc

PAPPARDELLE BOLOGNESE

rich meat bolognese, san marzano tomato, house ricotta

+++ THIRD COURSE +++

SIGNATURE CARROT CAKE

CHOCOLATE CAKE



Milton's

PRIX-FIXE PLATED MENU | \$80 PER PERSON

MENU INCLUDES SOFT DRINKS (soda products, lemonade and tea only)

+++ STARTER +++

BREAD BASKET

+++ FIRST COURSE +++

CRAB BISQUE

bluefin crab, sherry, chives

CHOPPED WEDGE SALAD

heirloom tomatoes, cucumber, applewood smoked bacon, pickled red onion,
asher blue cheese, herb buttermilk ranch

CAESAR SALAD

romaine hearts, parmigiano reggiano, sourdough croutons, classic caesar dressing

+++ SECOND COURSE +++

8oz. FILET MIGNON

gouda mac & cheese, seasonal vegetable

SOUTHERN FRIED CHICKEN

buttermilk mashed potatoes, green beans, andouille red eye gravy

BLACKENED SALMON

pimento cheese grits, sautéed spinach, citrus beurre blanc

PAPPARDELLE BOLOGNESE

rich meat bolognese, san marzano tomato, pappardelle pasta, house ricotta

SHRIMP & GRITS

red & yellow bell peppers, smoked bacon, scallions, tomatoes,
crab velouté, stone-ground grits

+++ THIRD COURSE +++

SIGNATURE CARROT CAKE

CHOCOLATE CAKE

SEASONAL DESSERT



Milton's