

Fall-Winter at Milano

Our Steaks are 100% Certified Angus Beef & according to our customers, the best in town!

Appetizers

Soup Del Giorno 6

Please ask your server about our soup of the day

House Made Chicken and Walnut Sausage 16

With baked goat cheese, roasted cherry tomatoes, kalamatta olives, roasted garlic, and rustic bread

Angele's Stuffed Grape Leaves 12

Beef and rice stuffing with Lebanese spices and a creamy yogurt sauce

Captain Casey's Shrimp and Grits 16

Bacon wrapped shrimp in a butter rum sauce with a beer and gouda grits stuffed tomato

Seafood Breadpudding 16

Stuffed with a shrimp and crab stuffing and topped with our nouveaux sauce

Salads

Panko Crusted Tuna 16

On mixed greens with fresh pineapple, boursin cheese and herbal dressing

Black and Blue 18

Blackened beef tips, gorgonzola, candied walnuts, dried cranberries and a honey lemon vinaigrette on romaine

Sweet Chili Glazed Fried Shrimp 16

Pancetta, roma tomatoes, julienne carrots and cucumbers on green leaf with blue cheese dressing

Entrées



14 oz. Grilled Ribeye and Andouille Fried Oysters 38

Creole meuniere sauce, crisp sweet potato ribbons, pancetta-cheddar grits, and our vegetable del giorno



8 oz. Centercut Filet and Grilled Scallops 42

Port wine reduction, grilled artichoke hearts, and roasted red pepper and corn grits

Cornmeal Fried Gulf Flounder and Sauteed Shrimp 33

Pecan brown butter, roasted red pepper and corn grits, and grilled asparagus

Grilled Tuna 28

On a baby spinach and feta cheese risotto, laced with fresh lemon and spiced olive oil

Shrimp and Jumbo Lump Crab Carbonara 26

With carrots, zucchini, mushroom, bacon, and sweet onions tossed with linguine

Mediterranean Vegetable Pasta 16

Feta, sun dried tomatoes, mushrooms, artichokes, zucchini, spinach, white balsamic, extra virgin olive oil & capellini

Features

February 28 - March 10, 2012

Appetizer ~ Chargrilled Zucchini & Fried Oysters 15

Chargrilled zucchini & fried oysters with a roasted garlic & roasted red pepper cream, garnished with chives

Entrée ~ Panko Crusted Snapper 35

Topped with jumbo lump crab and a vanilla bean beurre blanc, accompanied by shallot roasted potatoes & grilled asparagus

Dessert ~ White Chocolate Bread Pudding 8

with a white chocolate sauce

Gratuity of 20% may be added to parties of 6 or greater

Sammy Castalano
Proprietor

Brian Berry
Executive Chef