

estiatorio **Milos** Las Vegas

Wines by the Glass

Sparkling

Ktima Tselepos, "Amalia", Brut, Arcadia NV 16

White Wines

Domaine Gerovassiliou, <i>Malagousia</i> , Epanomi	2009	13
Biblia Chora, <i>Assyrtico-Sauvignon Blanc</i> , Pangee	2010	16
Domaine Katsaros, <i>Chardonnay</i> , Krania	2009	17
Parparoussis, <i>Sideritis</i> , Les Dons de Dyonisis, Achaia	2010	14
Domaine Gerovassiliou, <i>Viognier</i> , Epanomi	2008	20

Rose

Driopi, Agiorgitiko, Rose, Nemea 2010 12

Red Wines

Driopi, Agiorgitiko, Nemea	2007	13
Biblia Chora, "Areti", Agiorgitiko, Pangee	2007	14
Domaine Biblia Chora, Cabernet/Merlot, Pangee	2008	17

Seasonal Cocktails

Spiced Pear - Greygoose la Poire Vodka
bosc pear juice, clove syrup,
fresh squeezed lime juice 16

Apricot Press - Basil Hayden, Velvet Falernum,
Marketa Apricot Preserve, house made sour mix
and Fevertree soda 16

Hours of Operation

Monday through Sunday
12:00pm - 2:30pm

A la carte menu also available upon request

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

The 2012 Lunch Menu

\$20.12

Appetizer

your choice of

Greek Meze Plate

Tarama, Tzatziki, Htipiti,
manouri cheese, olives & cherry tomatoes



Cambridge House Scottish Smoked Salmon
with Santorini capers



Scallops

with citrus and mint salad



Tomato Salad

Feta cheese, seasoned with Greek herbs & extra virgin olive oil



Grilled Octopus

Sashimi quality Mediterranean octopus, charcoal-broiled.

(\$10 supplementary)



Fresh Maryland Lump Crab Cake

with marinated gigantes beans & mustard emulsion

(\$10 supplementary)



Calamari

fresh calamari, lightly fried with lemon

(\$10 supplementary)

Main Course

your choice of

Lavraki

grilled Mediterranean Bass



Honjake Salmon

with steamed vegetables



Fresh Gulf Wild Shrimp Saganaki

with Kritharaki, tomato & feta



Chicken Brochette

organic chicken breast on a skewer with
grilled mushrooms and onions, served over pita



Colorado USDA Prime Lamb Chop

french fries & asparagus



Tuna Burger

daikon radish, fresh orange, mint & zucchini fries

Dessert

your choice of

Walnut Pie

with Kaimaki ice cream

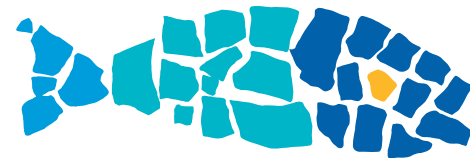


Yogurt Martini



Fresh Fruits of the Season

Absolutely no substitutions. Minimum \$20.11 per person



estiatorio **Milos** Las Vegas

The original Milos, founded in 1979 in Montreal, is Canada's most acclaimed fish and seafood restaurant. Now also in Las Vegas, we wish to share with you our passion for the highest quality of ingredients.

Our suppliers, who range from small, family owned fishing companies in the Greek islands and the shores of Morocco, Tunisia and Portugal, to independent North American fishermen in Pensacola, Florida, and the Bay of Fundy in Nova Scotia, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and with sound environmental considerations. It is for these reasons that prices and selection vary from day to day.

In addition to our superior fish and seafood, our cuisine consists of just as carefully selected vegetables, legumes, olive oil and fruits - all elements that form the basis of the Mediterranean diet - complemented by our selection of appropriate and delicious wines.

Our simple preparation tries to preserve the distinct flavors and nutritional values of superior and fresh ingredients, and our presentation expresses our philosophy of harmony with nature.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the pride with which we always provide a delicious and healthy meal.

Costas Apiliadis
Chef/Owner

Sharing food is a nice way to savour the unique tastes of all the sea treasures we offer. It makes a lot of culinary sense. It also brings people together, an important element of a happy dining experience. Our wait staff are most willing to help you put together your menu.

C.S.

APPETIZERS/SALADS

Milos Special 29
lightly fried zucchini & eggplant with tzatziki & kefalograviera cheese

Mediterranean Spreads 24
Skordalia - almond, garlic & olive oil emulsion
Taramosalata - whitefish caviar, olive oil & sweet onion
Htipiti - roasted Holland peppers, feta cheese & olive oil
Tzatziki - Greek yogurt, cucumber & garlic

Grilled Mushrooms 21
oyster, royal trumpet and organic shiitake mushrooms with olive oil & thyme

Marinated Peppers 18
assorted sweet peppers grilled with olive oil, roasted garlic, aged balsamic & sea salt

Grilled Calamari 24
stuffed with kefalograviera, feta & manouri cheeses, fresh mint served with fava

Charred Octopus 26
Mediterranean octopus with oregano, wild Santorini capers, red wine vinegar & olive oil

Maya White Prawns 32
grilled wild jumbo prawns with Metaxa brandy & ladolemono

Calamari 24
fresh calamari lightly fried with lemon

Maryland Blue Crab Cake 32
jumbo lump crab with marinated gigantes beans & mustard emulsion

Tomato Salad 27
English cucumber, red onion, green peppers, olive oil, oregano, Santorini capers & barrel aged feta cheese

Garden Salad 18
sweet heirloom herbs, thyme flower honey & golden balsamic

Milos Romaine 21
creamy Milos dressing, sweet heirloom herbs, barrel aged feta cheese

MARINATED FISH/SEAFOOD/OYSTERS

***Avgotaraho Aikieroto** 32
The roe of the Mediterranean grey mullet is gently cured in the hand picked sea salt of Aitoliko. Our friends at Trikalinos sell us this delicacy directly. We proudly offer you this Thisavros with vivid memories of coffee, rainy boat rides, fishermen and fried eels.

***Sashimi of Tuna** 36
Bergamot, dill & chili

***Salmon Tartare** 28
smoked dried tomatoes, red onion & shiso

***Bigeye Tuna Tartare** 36
tangerine, young ginger, wild fennel & serrano chili

***Tasting of Raw Fish** 45/90
Tsipoura with chili, cilantro and lime
Fagri with golden balsamic and rosemary
Diver scallops with watermelon radish and meyer lemon
Lavraki with thyme leaves and lemon
Tuna with bergamot, dill and chili

***Kumamoto Oysters** - Willapa Bay, WA 26/46

***Kushi Oysters** - Deep Bay, WA 26/46

18% gratuity for parties of 8 or more

FROM THE LAND

***Creekstone Premium Prime Bone In Ribeye** 65
served with french fries & roasted asparagus

***Creekstone Premium Prime Filet** 61
served with french fries & roasted asparagus

***Creekstone Premium Prime Bone In NY Strip** 68
served with french fries & roasted asparagus

***Colorado Prime Lamb Chops** 63
dressed with lemon & wild oregano - served with french fries & rapini

FROM THE SEA

Grilled Fish - with olive oil & lemon sauce Market Price by the Pound

Fish in Sea Salt - (Minimum 3-lb. whole fish) Market Price by the Pound
cooked in the oven. (Additional \$15 per order)

Skorpena Ahnisto - for 3 to 4 people Market Price
presented & served tableside

Salmon - pink, flaky & buttery - from the Isle of Skye 41
served with grilled asparagus

Bigeye Tuna - red, firm & meaty - from the Hawaiian waters 41

Shrimp a la Spetsiota 39
braised with tomato, feta & oregano, served with orzo pasta

Canadian Lobster - firm & sweet - from Nova Scotia 39/lb

Astako - Salata 40/lb
Nova Scotia lobster salad with fennel, dill, Belgian endive & Metaxa brandy

SIDES

Horta 15
rainbow Swiss chard and Bloomsdale spinach with lemon, olive oil & sea salt

Rapini 15
tender broccoli rabe steamed with olive oil & lemon

Broccoli 16
long stem broccoli with lemon juice, olive oil & sea salt

Cauliflower 16
steamed cauliflower with lemon juice, olive oil & sea salt

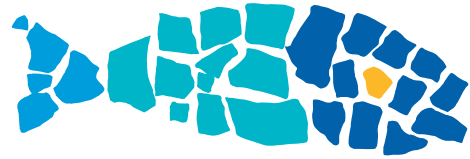
Grilled Vegetables 18
eggplant, zucchini & sweet peppers with olive oil & aged balsamic vinegar

Steamed Potatoes 18
Yukon gold potatoes with cherry tomatoes, kalamata olives & red onions

Fried Potatoes 12
Idaho russet potatoes seasoned with oregano & sea salt

Roasted Beets 16
Weiser Farms' baby beets with Greek yogurt, basil boiled greens, olive oil & aged red wine vinegar

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estiatorio Milos would not be able to deliver on its mission if it was not for the devoted support of all the fishermen, farmers and producers that provide us with their wonderful products.

We would like to extend our sincere thanks to some of the many such collaborators.

David Samuels at Fulton Market

Apostolis in the Island of Kefalonia

Manolis Sklavos in the Island of Kythira

Andreas from Preveza

Zafiris Trikalinos for his amazing Avgotaraho

Lino Birri for his pristine vegetables

Four Brothers Farm for their wonderful goat's milk yogurt

Father Serafim for his Thyme Honey

Dimitra for her Spoon Sweets

Gerovassiliou, Katsaros and Parparoussis for their amazing commitment to Greek Wine

estiatorio Milos was founded in Montreal, Canada in 1979. It has since then expanded to New York City, Athens (Greece) and Las Vegas. A fifth location is currently under construction in South Beach, Miami, and is due to open in February of 2012.

My mission is to present the flavors of my native Greece to North Americans and share with them the passion I have for my homeland's culinary traditions. By doing so, I hope to change the perception of Greece's food in America and claim its place among the healthiest and tastiest cuisines of the world.

The driving principles at estiatorio Milos are simple. We strive for collecting impeccable ingredients selected very carefully through numerous relationships that I have nourished over the years with small producers, fishermen and farmers in Greece, the Mediterranean and North America.

These ingredients are then simply prepared. Our recipes are uncomplicated yet rely on precise and disciplined methods of execution. At estiatorio Milos, we encourage the customers to participate in the organization of their menu through an interactive process where customers, waiters and chefs are all involved. We have always believed that food brings people together, and it is for this reason that we encourage sharing in a family style.

We try our very best to provide you, our valued guest, a holistic and unique dining experience.

Enjoy!

Costas Spiliadis