

Miletta Vista Winery

NEBRASKA'S PREMIERE WINERY



Appetizers

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| SPINACH ARTICHOKE DIP Hot cheesy spinach & artichoke disp with crispy crostinis | 13.00 |
| ESCARGOT Broiled in garlic butter & sharp white cheddar, served with crispy French bread | 13.00 |
| CHARCUTERIE BOARD Assorted cured meats, served with olives & crispy French bread crostinis | 14.00 |
| ARTISAN CHEESE BOARD Assorted artisan cheeses, jalapeño jam, candied walnuts, dried fruits and crispy French bread crostinis | 14.00 |
| BRIE EN CROUTE Baked Brie with raspberry melba sauce, wrapped in puff pastry | 13.00 |
| STUFFED MUSHROOMS Smoked gouda & sausage stuffed mushrooms broiled to perfection | 13.00 |

Soup & Salad

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| SOUP DE JOUR Cup \$5 Bowl \$9 with entrée \$3 | |
| EUROPEAN WILTED SALAD Iceberg lettuce tossed with a warm bacon & red onion dressing. With Entrée \$3 | 10.00 |
| GRILLED CAESAR Grilled Artisan baby romaine with Kalamata olives, French bread Crostini, tossed in a white anchovy Romano cheese dressing Add Chicken \$3 | 12.00 |

Gratuuity of 18% added to parties of 6 or more.

Entrees are intended to be a single serving.
Splitting an entrée will incur a \$5 service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





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Flat Bread Pizzas

OLD WORLD PROSCIUTTO 14.00
Caramelized onions, fresh mozzarella & shaved prosciutto

BRUSCHETTA 14.00
Fresh tomato bruschetta with fresh mozzarella & balsamic glaze

CHICKEN & ARTICHOKE ALFREDO 15.00
Grilled chicken, fresh mozzarella & artichokes on top of house made alfredo

SHRIMP SCAMPI 15.00
Sautéed garlic shrimp, fresh mozzarella, sliced mushrooms over house made alfredo sauce

FOCACCIA 10.00
European olive oil, shaved red onions, rosemary and garlic.

Pasta

All served with Garlic Bread

PENNE ALLA VODKA 21.00
Lump crab meat with tomato cream vodka sauce
Wine Pairing: Phoenix White

OLD FASHIONED LINGUINE WITH CLAM SAUCE 20.00
Red or white sauce available
Wine Pairing: Serenade

FETTUCCINI ALFREDO 20.00
Add Grilled Chicken \$3 Add Shrimp \$5
Wine Pairing: Serenade

LINGUINE CARBONARA 20.00
Sautéed peas, prosciutto and onions in a parmesan cream sauce.
Wine Pairing: Prairie Rosé

SEAFOOD LASAGNA 24.00
With shrimp, scallops, and crab, finished with crema rosa sauce.
Wine Pairing: Phoenix White

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Entrees

Served with Chef's starch & vegetable of the day.

CLASSIC PORK OSSO BUCO 25.00

Chef's choice cut pork shank slow braised with white wine, vegetables, & broth.

Wine Pairing: Workhorse

CRISPY HALF ROASTED DUCK 32.00

Wine Pairing: Workhorse

GRILLED LAMB CHOPS 30.00

Flavorful grilled lamb chops with Rosemary Legacy demi glace. Served with a side of jalapeño jelly

Wine Pairing: St. Croix

CLASSIC CHICKEN MARSALA 22.00

Sautéed chicken scaloppini with mushrooms and Marsala wine

Wine Pairing: LaCrescent

CHEF'S FAMOUS HANGER STEAK 30.00

10 oz Hanger steak marinated & grilled to perfection. Finished with garlic butter.

Wine Pairing: St. Croix

GRILLED RIBEYE 34.00

14 oz Ribeye finished with garlic butter

Wine Pairing: St. Croix

Dessert

Dessert options are subject to change

CREME BRULE 7.50

PASSION MANGO CHEESECAKE 7.50

TUXEDO MOUSSE CAKE 7.50

SWEET POTATO BREAD PUDDING 7.50

Made with cream cheese, bourbon pecan praline caramel sauce

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