

Miletta Vista Winery

NEBRASKA'S PREMIERE WINERY



Appetizers

SPINACH ARTICHOKE DIP <i>Hot cheesy spinach & artichoke disp with crispy crostinis</i>	13.00
HOMEMADE MEATBALLS <i>Pork and beef meatballs with tomato gravy.</i>	11.00
CHARCUTERIE BOARD <i>Assorted cured meats, served with olives & crispy French bread crositnis</i>	14.00
ARTISAN CHEESE BOARD <i>Assorted artisan cheeses, jalapeño jam, candied walnuts, dried fruits and crispy French bread crostinis</i>	14.00
BRIE EN CROUTE <i>Baked Brie with raspberry melba sauce, wrapped in puff pastry</i>	13.00
STUFFED MUSHROOMS <i>Smoked gouda & sausage stuffed mushrooms broiled to perfection</i>	13.00

Soup & Salad

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

Gratuity 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

Caramelized onions, fresh mozzarella & shaved prosciutto

14.00

BRUSCHETTA

Fresh tomato bruschetta with fresh mozzarella & balsamic glaze

14.00

CHICKEN & ARTICHOKE ALFREDO

Grilled chicken, fresh mozzarella & artichokes on top of house made alfredo

15.00

SHRIMP SCAMPI

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

15.00

Pasta

All served with Garlic Bread

HOMEMADE MEATBALLS

Meatballs and spaghetti, beef and pork meatballs with pomodoro sauce.

Wine Pairing: St. Croix

21.00

FETTUCCINI ALFREDO

Add Grilled Chicken \$3 Add Shrimp \$5

Wine Pairing: Serenade

20.00

LINQUINE CARBONARA

Sautéed peas, prosciutto and onions in a parmesan cream sauce.

Wine Pairing: Prairie Rosé

20.00

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

CITRUS MARINATED CHICKEN BREAST 20.00

Marinated chicken breast with garlic butter.

Wine Pairing: LaCrescent

CLASSIC CHICKEN MARSALA 22.00

Sautéed chicken scaloppini with mushrooms and Marsala wine

Wine Pairing: LaCrescent

CHEF'S FAMOUS HANGER STEAK 32.00

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

CARROT CAKE 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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