

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
CRAB CAKES <i>2 crab cakes served on a bed of lettuce with remoulade sauce</i>	14.00
STUFFED MUSHROOMS <i>Smoked gouda & sausage stuffed mushrooms broiled to perfection</i>	13.00

Soup & Salad

EUROPEAN WILTED SALAD <i>Iceburg lettuce tossed with a warm bacon & red onion dressing. With Entrée \$3</i>	10.00
CAESAR SALAD <i>Romaine hearts with Kalamata olives tossed in Cardini's original Caesar dressing. Served with French Bread Crostini Add Chicken \$3 With Entrée \$5</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 <i>Caramelized onions, fresh mozzarella & shaved prosciutto</i>	14.00
BRUSCHETTA <i>Fresh tomato bruschetta with fresh mozzarella & balsamic glaze</i>	14.00
CHICKEN & ARTICHOKE ALFREDO <i>Grilled chicken, fresh mozzarella & artichokes on top of house made alfredo</i>	15.00
SHRIMP SCAMPI <i>Sautéed garlic shrimp, fresh mozzarella, sliced mushrooms over house made alfredo sauce</i>	15.00

Pasta

All served with Garlic Bread

HOMEMADE MEATBALLS <i>Meatballs and spaghetti, beef and pork meatballs with pomodoro sauce.</i> Wine Pairing: St. Croix	21.00
MUSSELLS LINGUINE <i>Mussels steamed in butter, garlic lemon juice and white wine then tossed with linguine.</i> Wine Pairing: Serenade	19.00
SHRIMP ANGEL HAIR <i>6 large shrimp scampi tossed with angel hair pasta.</i> Wine Pairing: Prairie Rosé	20.00
LINGUINE CARBONARA <i>Sautéed peas, prosciutto and onions in a parmesan cream sauce.</i> Wine Pairing: Prairie Rosé	20.00

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

MILETTA SIRLOIN 25.00

8 oz sirloin grilled to order
Wine Pairing: St. Croix / Workhorse

CHICKEN MARSALA 22.00

Sautéed chicken scaloppini with mushrooms and Marsala wine
Wine Pairing: LaCrescent

NEW YORK STRIP 29.00

10 oz delicious and juicy strip. Grilled to order
Add Bourbon Blackened Glaze or Gorgonzola Sauce \$5
Wine Pairing: St. Croix / Workhorse

GRILLED RIBEYE 32.00

12oz Ribeye finished with garlic butter
Wine Pairing: St. Croix / Workhorse

OCEAN SALMON 23.00

Coho Salmon, (chemical free) served with dill tarragon
Wine Pairing: Phoenix White

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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