

# Miletta Vista Winery

NEBRASKA'S PREMIERE WINERY



## Appetizers

<b>SPINACH ARTICHOKE DIP</b> <i>Hot cheesy spinach &amp; artichoke disp with crispy crostinis</i>	13.00
<b>ONION RINGS</b> <i>Crispy house-made onion rings dipped in a delicious Solace wine batter.</i>	8.00
<b>CHARCUTERIE BOARD</b> <i>Assorted cured meats, served with olives &amp; crispy French bread crositnis</i>	14.00
<b>ARTISAN CHEESE BOARD</b> <i>Assorted artisan cheeses, jalapeño jam, candied walnuts, dried fruits and crispy French bread crostinis</i>	14.00
<b>CRAB CAKES</b> <i>2 crab cakes served on a bed of lettuce with remoulade sauce</i>	14.00
<b>STUFFED MUSHROOMS</b> <i>Smoked gouda &amp; sausage stuffed mushrooms broiled to perfection</i>	13.00

## Soup & Salad

<b>EUROPEAN WILTED SALAD</b> <i>Iceburg lettuce tossed with a warm bacon &amp; red onion dressing. With Entrée \$3</i>	10.00
<b>CAESAR SALAD</b> <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

**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

<b>OLD WORLD PROSCIUTTO</b> <i>Caramelized onions, fresh mozzarella &amp; shaved prosciutto</i>	14.00
<b>BRUSCHETTA</b> <i>Fresh tomato bruschetta with fresh mozzarella &amp; balsamic glaze</i>	14.00
<b>CHICKEN &amp; ARTICHOKE ALFREDO</b> <i>Grilled chicken, fresh mozzarella &amp; artichokes on top of house made alfredo</i>	15.00
<b>SHRIMP SCAMPI</b> <i>Sautéed garlic shrimp, fresh mozzarella, sliced mushrooms over house made alfredo sauce</i>	15.00

## Pasta

All served with Garlic Bread

<b>SPAGHETTI &amp; MEATBALLS</b> <i>Meatballs and spaghetti, beef and pork meatballs with pomodoro sauce.</i> <b>Wine Pairing:</b> <b>St. Croix</b>	17.00
<b>SHRIMP ANGEL HAIR</b> <i>6 large shrimp scampi tossed with angel hair pasta.</i> <b>Wine Pairing:</b> <b>Prairie Rosé</b>	20.00
<b>LINQUINE CARBONARA</b> <i>Sautéed peas, prosciutto and onions in a parmesan cream sauce.</i> <b>Wine Pairing:</b> <b>Prairie Rosé</b>	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 CORDON BLEU (OPEN FACED) 18.00

Tender chicken breast topped with prosciutto, melted provolone cheese and hollandaise sauce.  
**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

PORK LOIN WITH APPLE CHUTNEY 15.00

8 oz. pork loin served with a special apple chutney.  
**Wine Pairing:** La Crescent

## 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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