

# Miletta Vista Winery



NEBRASKA'S PREMIERE WINERY

## Appetizers

**SPINACH ARTICHOKE DIP** 13.00

Hot cheesy spinach & artichoke disp with crispy crostinis

**ONION RINGS** 8.00

Crispy house-made onion rings dipped in a delicious Solace wine batter.

**MEAT & CHEESE BOARD** 12.00

Assorted specialty meats and cheeses served with crispy French bread crostini

**SOFT SHELL CRAB** 10.00

Whole soft shell crab lightly breaded, fried and served with sweet chili sauce

**TEMPURA SHRIMP** 9.00

Shrimp battered with crunchy tempura batter bits - served with remoulade sauce

**STUFFED MUSHROOMS** 9.50

Smoked gouda & sausage stuffed mushrooms broiled to perfection

## Soup & Salad

**EUROPEAN WILTED SALAD** 10.00

Iceburg lettuce tossed with a warm bacon & red onion dressing.  
With Entrée \$3

**CAESAR SALAD** 12.00

Romaine hearts with Kalamata olives tossed in Cardini's original Caesar dressing. Served with French Bread Crostini

Add Chicken \$3

With Entrée \$5

**Gratuity of 18% added to parties of 6 or more.**

Items & prices are subject to change.

Entrees are intended to be a single serving.

Splitting an entrée will incur a \$3 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

### RUSTIC ITALIAN

Fresh and shredded Mozzarella with garlic and fresh basil over marinara sauce

13.00

### CHICKEN & ARTICHOKE ALFREDO

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

14.00

### SHRIMP SCAMPI

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

15.00

## Pasta

All served with Garlic Bread

### SPAGHETTI & MEATBALLS

Beef & pork meatballs with house made marinara sauce over spaghetti

**Wine Pairing:** St. Croix or Petite Pearl

15.00

### SHRIMP ANGEL HAIR

6 large shrimp scampi tossed with angel hair pasta.

**Wine Pairing:** Prairie Rosé

19.00

### CHICKEN ALFREDO

Fettuccini pasta tossed in a light parmesan cream sauce  
substitutue shrimp \$5

**Wine Pairing:** LaCrosse or LaCrescent

14.00

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Served with potato of the day and vegetable

MILETTA SIRLOIN 25.00

8 oz sirloin grilled to order

**Wine Pairing:** *Petite Pearl / Workhorse*

NEW YORK STRIP 27.00

10 oz delicious and juicy strip. Grilled to order

Add Bourbon Blackened Glaze or Gorgonzola Sauce \$5

**Wine Pairing:** *St. Croix / Workhorse*

GRILLED RIBEYE 30.00

12oz Ribeye finished with garlic butter

**Wine Pairing:** *St. Croix / Workhorse*

OCEAN SALMON 23.00

Fresh pan seared Salmon - moist and tender

**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 MENU AVAILABLE AT THE WINERY

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