

Welcome to the Milton Inn

**Winter Restaurant Week
January 12th thru January 22nd, 2012**

Lunch Menu

Your choice of an appetizer, entrée and dessert for twenty dollars twelve cents

Appetizer Selections

Chicken Liver Mousse

Garnished with onion rings, chopped egg and toasted pain de mie

Smoked Salmon Rose

Served with horseradish, capers, red onion, lemon and toast points

Caesar Salad

Garnished with mini croutons and anchovy

Soup of the Day

Chef's daily selection

Entrée Selections

Sautéed Brook Trout

Topped with brown butter caper sauce, served blended wild rice and seasonal vegetables

Calves Liver

With bacon and onions in red wine demi-glace, mashed potatoes and fresh vegetables

Veal Scaloppine

*Tender medallions layered with spinach, Swiss cheese and prosciutto ham,
topped with rosemary glaze, accompanied by potato hash*

Wild Mushroom Phyllo

*Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate
phyllo atop sautéed spinach with tomato red pepper coulis and pesto oil*

Roasted Breast of Chicken

*Breast of chicken served with Jack Tarr potatoes, seasonal vegetables,
finished with shiitake prosciutto Madera sauce*

Grilled Pork Chop

*Grilled pork chop with Jack Tarr potatoes and seasonal vegetables,
finished with Bourbon red wine sauce*

Dessert Selections

Chef's daily selections

2011 Chef of the Year Brian Boston- Executive Chef/Partner

****No substitutions on this menu, please****

**Can not be combined with any other offer, promotional gift certificate,
charity gift certificate or online coupon/gift certificate**

Welcome to the Milton Inn

**Winter Restaurant Week
January 12th thru January 22nd, 2012**

Sunday Brunch Menu

Your choice of an appetizer, entrée and dessert for twenty-five dollars and twelve cents

Appetizers

Baked half pink grapefruit

Topped with honey and brown sugar

Seasonal Berries

Accompanied by homemade biscuits drizzled with honey

Smoked Salmon Rose

Served with capers, creamed horseradish, red onion and lemon

Caesar Salad

Garnished with mini croutons and anchovy

Soup du Jour

Chef's daily selection

Entrée Selections

Ham & Cheese Omelet

Cheddar cheese and ham served with hash browns

Eggs Benedict

The Milton Inn's version of this traditional favorite served with hash browns

French Toast

Challah dipped in eggs, milk, vanilla and a dash of cinnamon, served with apple wood smoked bacon and seasonal fruit

Roasted Breast of Chicken

Breast of chicken served with smoked corn cheddar grits, asparagus and shiitake prosciutto Madera sauce

Grilled Pork Chop

Served with sweet potato and apple pave, Swiss chard and peppers in smoked tomato compound butter, finished with Bourbon red wine sauce

Wild Mushroom Phyllo

Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo atop sautéed spinach with tomato red pepper coulis and pesto oil

Dessert Selections

Chef's daily selections

2011 Chef of the Year Brian Boston- Executive Chef/Partner

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Welcome to the Milton Inn

Baltimore County Winter Restaurant Week Dinner Menu
January 12th through January 22nd, 2012

Appetizer, Entrée and Dessert for \$35.12

Appetizers

Chicken Liver Mousse

Garnished with onion rings, chopped eggs and toast points

Mozzarella en Carroza

Grana Padano encrusted mozzarella, fried and served with spicy marinara

Caesar Salad

Garnished with mini croutons and anchovy

Clams Casino

*Four top necks prepared in the traditional manner with
garlic butter, bacon and red peppers*

Soup du Jour

Chef's daily selection

Entrées

Lobster Tail

*6oz lobster tail with lemon and drawn butter, served with
Jack Tarr potatoes and seasonal vegetables*

Sautéed Shrimp, Crab and Mussels

Shrimp, mussels and crab over penne pasta with a creamy marinara sauce

Wild Mushroom Phyllo

*Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo
atop sautéed spinach finished with tomato red pepper coulis and pesto oil*

Grilled Bourbon Pork Chop

*Served with sweet potato and apple pave, seasonal vegetables,
finished with Bourbon red wine sauce*

Veal Scaloppini

*Tender medallions layered with spinach, Swiss cheese and prosciutto ham, topped
with rosemary glaze, accompanied by potato hash and seasonal vegetables*

Grilled Filet of Beef

*Filet mignon topped with smoked tomato compound butter,
served with Jack Tarr potatoes and seasonal vegetables*

Roasted Breast of Chicken

*Breast of chicken served with Jack Tarr potatoes, seasonal vegetables
and shiitake prosciutto Madera sauce*

Desserts

Chef's daily selections

2011 Chef of the Year, Brian Boston- Executive Chef / Partner

No Substitutions allowed please

No groupings, charity gift certificates or online coupons