



# Milton Inn

## Christmas Eve 2018

### Appetizers

#### **Clams Casino ~ 18**

*Six fresh top necks prepared in the traditional manner*

#### **Oyster Imperial ~ 24**

*Three Blue Point oysters finished with jumbo lump crab meat and Imperial sauce*

#### **House Duck and Foie Gras Sausage ~ 21**

*With braised red cabbage and apples, sage-chestnut bread pudding and blackberry demi*

#### **House Smoked Salmon ~ 18**

*With capers, red onion, creamed horseradish, served with pumpernickel and lemon*

#### **Charcuterie Sampler ~ 21**

*Chef's selection of assorted house made charcuterie*

#### **Beef Tenderloin Tartare ~ 18**

*With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk, smoked sea salt and toasted baguette*

#### **Classic Shrimp Cocktail ~ 22**

*Five jumbo shrimp, served with a spicy cocktail sauce and lemon*

### Soups and Salads

#### **Cream of Crab ~ 14**

*Made with a hint of sherry, old bay seasonings and generous amounts of lump crab meat*

#### **Oyster Stew ~ 15**

*Traditional Maryland Style, full of plump oysters and garnished with crispy bacon*

#### **Caesar Salad ~ 12**

*Garnished with mini croutons and anchovy*

#### **Fall Harvest Salad ~ 14**

*Mixed greens with maple vinaigrette, roasted butternut squash, feta cheese, grapes & pistachio nuts*

#### **Milton Salad ~ 14**

*Pea tendrils and micro arugula salad, with smoked goat cheese, pine nuts and champagne vinaigrette*

**Entrées**

***Herb and pepper dusted Veal Tenderloin ~ 42***

*With roasted beets, asparagus, parmesan thyme pave, Morel mushroom  
and Cipollini onion glaze*

***Braised Beef Short Rib ~ 42***

*With smoked Gouda polenta, caramelized Cipollini onions, wilted greens, caulilini,  
and mushroom marsala sauce*

***Crispy Skin Salmon Florentine ~ 41***

*Fennel pollen dusted salmon, served with tomato, parmesan and basil risotto,  
sautéed mushrooms and spinach,  
with a pernod cream sauce*

***Peppercorn Dusted Venison Loin ~ 52***

*With butternut squash puree, roasted garlic mashed potatoes, and red current reduction,  
served with wilted greens and bacon lardons*

***Seafood Curry ~ 45***

*Shrimp, lobster, mussels and scallops, forbidden rice, bok choy and red Thai curry*

***Maryland Jumbo Lump Crab Cakes ~ 48***

*Accompanied by a wild rice blend and seasonal vegetables*

***Grilled Rack of Lamb Au Jus ~ 55***

*Four double garlic breadcrumb encrusted chops served with asparagus,  
hollandaise and sweet potato mousse*

***Classic Surf & Turf ~ 51***

*6oz filet topped with béarnaise sauce and a 6oz lobster tail with drawn butter  
served with potato pavé and asparagus*

***Filet of Chesapeake ~ 48***

*Filet Mignon topped with a Jumbo Lump Crab cake and béarnaise sauce served with  
Jack Tarr potatoes and seasonal vegetables*

***Happy Holidays from our Family to Yours***