

BREAKFAST CLASSICS

Served with Hash Browns and choice of Toast, Muffin or Freshly Baked Pastry.
Gluten Free Bread available upon request.
Low Cholesterol or Egg White Substitute available on request (additional \$2.00).

TWO EGG BREAKFAST* 15.25	TRADITIONAL BREAKFAST* 21.00
Two extra-large Eggs any style	Two Eggs any style, choice of Bacon, Sausage Links or Sausage Patties
NEW YORK STEAK AND EGGS* 33.00	 CERTIFIED ANGUS BEEF® 22.00
Two Eggs any style, 8oz Grilled New York Steak	GROUND CHUCK PATTY AND EGGS*
ONE POUND HAM STEAK AND EGGS* 22.00	Two Eggs any style, 8oz Beef Patty
Two Eggs any style, Bone-in Ham Steak	CORNED BEEF HASH AND EGGS* 21.00
 CHICKEN FRIED STEAK AND EGGS* 24.00	Two Eggs any style, Housemade Corned Beef Hash
Two Eggs any style, House-Breaded Steak, Country Gravy	

OMELETS AND SCRAMBLES

Omelets served with Hash Browns, Scrambles served on Hash Browns and choice of Toast, Muffin or Freshly Baked Pastry. Gluten Free Bread available upon request.
Low Cholesterol or Egg White Substitute available on request (additional \$2.00).
Add Cheese to any Omelet or Scramble that does not have it for \$1.00.

CALIFORNIA SCRAMBLE 21.00	HAM AND CHEESE OMELET 21.00
Egg Whites, Avocado, Mushrooms, Spinach, Tomatoes, Feta Cheese	Ham, Cheddar Cheese
FARMER'S SCRAMBLE 22.00	DENVER OMELET 21.00
Bacon, Sausage, Onions, Bell Peppers, Cheddar and Swiss Cheeses, Country Gravy	Ham, Bell Peppers, Sweet Onions
CHILE RELLENO SCRAMBLE 21.00	GARDEN OMELET 22.00
Bacon, Green Chiles, Red Onions, Tomatoes, Jack Cheese, Tomatillo Salsa, Queso Fresco	Mushrooms, Bell Peppers, Green Zucchini, Spinach, Yellow Squash, Tomatoes, Red Onions, Avocado, Jack Cheese
BLTA SCRAMBLE 21.00	PROTEIN OMELET 22.00
Bacon, Spinach, Tomatoes, Avocado	Sausage, Bacon, Mushrooms, Spinach, Green Onions, Black Olives, Jack and Cheddar Cheeses

EGGS BENEDICTS AND SIGNATURE BREAKFASTS

Low Cholesterol or Egg White Substitute available on request (additional \$2.00).

CLASSIC EGGS BENEDICT* 22.00	PEPPERMILL BREAKFAST* 25.00
Two Poached Eggs, Canadian Bacon, English Muffin, Housemade Hollandaise, Hash Browns	Two Eggs any style, Hash Browns, choice of Bacon, Sausage Links or Sausage Patties, choice of Toast, Muffin or Freshly Baked Pastry and served with choice of Chilled Juice
THREE LITTLE PIGS BENEDICT* 22.00	HUEVOS RANCHEROS* 22.00
Two Poached Eggs, Buttermilk Biscuit, Ham, Bacon, Sausage Patties, Country Gravy, Hash Browns	Two Eggs any style, Pork Carnitas, Refried Beans, Salsa Verde, Cheddar and Jack Cheeses, Sour Cream, Black Olives, Green Onions, Onions, Tomatoes, Cilantro, Queso Fresco, Flour Tortillas
CHILAQUILES* 21.00	BREAKFAST BURRITO 21.00
Two Eggs any style, Tortilla Chips, Salsa Verde, Jack Cheese, Pico de Gallo, Sour Cream, Cilantro, Queso Fresco, Green Chiles, Onions, Tomatoes	Scrambled Eggs, Cheddar and Jack Cheeses, Green Onions, Chipotle Tortilla, Pico de Gallo, choice of Chorizo, Bacon, Ham or Sausage
JOE'S SAN FRANCISCO SPECIAL* 22.00	PEPPERMILL BREAKFAST SANDWICH 21.00
Scrambled Eggs, Ground Beef, Sausage, Spinach, Mushrooms, Onions, Cheddar Cheese on Hash Browns, choice of Toast, Muffin or Freshly Baked Pastry	Scrambled Eggs, Cheddar Cheese, Green Onions, Bacon, Sriracha Aioli, Toasted Brioche Roll, Hash Browns
 SOUTHERN BISCUIT AND GRAVY 19.00	
Buttermilk Biscuit, Country Gravy, Hash Browns, choice of Bacon, Sausage Links or Sausage Patties	



= locals favorite

Items are prepared in facilities that process tree nuts and peanuts.

FROM THE GRIDDLE

Served with Maple Syrup and Whipped Butter.

CRISP BELGIAN WAFFLE..... 14.00
Add Strawberries and Whipped Cream..... 5.00

WAFFLE AMBROSIA..... 21.00
Belgian Waffle, Seasonal Fruit, Fresh Berries,
Whipped Cream

BELGIAN WAFFLE SANDWICH*..... 21.00
Belgian Waffle, Two Eggs, choice of
Bacon, Sausage Links or Sausage Patties

 **FRENCH TOAST** 15.00
Cinnamon Chip Bread or
Banana Macadamia-Walnut Bread

 **FRENCH TOAST SANDWICH*** 21.00
Choice of Two pieces of Cinnamon Chip Bread
or Banana Macadamia-Walnut Bread French Toast,
Two Eggs, choice of Bacon, Sausage Links
or Sausage Patties

BUTTERMILK PANCAKES..... 15.00

SHORT STACK..... 13.00

PANCAKE SANDWICH* 21.00
Two Pancakes, Two Eggs, choice of
Bacon, Sausage Links or Sausage Patties

BREAKFAST SIDES

BACON or CANADIAN BACON 8.00

SAUSAGE LINKS or PATTIES..... 8.00

HASH BROWNS 7.50

SMOTHERED HASH BROWNS..... 9.00
Grilled Onions, Cheddar Cheese, Country Gravy

TWO EXTRA-LARGE EGGS* 7.00

BONE-IN HAM STEAK..... 14.50

 **HOUSEMADE CORNED BEEF HASH** 13.50

ENHANCEMENTS

SLICED BANANA 6.00
Brown Sugar and Cream

SEASONAL MELONS AND FRUIT
Cup 10.50 .Bowl 12.50

FRESHLY SLICED STRAWBERRIES
Cup 10.50 .Bowl 12.50

GRANOLA YOGURT PARFAIT 16.00
Layers of Fruited Yogurt with Seasonal Fruit
and Granola

BAKED GOODS AND CEREALS

TOASTED BREAD 4.50
Rye, White, Wheat, Sourdough, Gluten Free
or English Muffin

 **FRESHLY BAKED DANISH PASTRY**..... 7.00

FRESH DONUT 4.00
(While available)

TOASTED BAGEL..... 7.00
Choice of Regular or Light Cream Cheese

 **BANANA MACADAMIA-WALNUT BREAD**... 7.00

CINNAMON CHIP BREAD..... 7.00

OVEN-FRESH MUFFIN 7.00
Apple-Cinnamon, Bran or Blueberry

BUTTERY CROISSANT 7.00

BUTTERMILK BISCUIT 7.00
Served with Honey

SELECTED COLD CEREALS..... 9.00
Add Bananas or Strawberries..... 4.00

HOT OATMEAL (served 6am-Noon) 13.00
Brown Sugar, Golden Raisins, Cream

 **CINNAMON ROLL** 8.00
A giant Cinnamon Roll, baked fresh daily

SOUPS, SALADS AND WRAPS

Salads have a choice of Iceberg, Romaine, Spring Mix or Combination (unless specified). All Salads can be served as a Wrap. Salads served as Wraps have a choice of French Fries, Waffle Fries or Potato Salad. Substitute Onion Rings for \$3.00.

SOUP OF THE DAY

Chef's Creation Daily Cup 7.00.....Bowl 10.00

CAFÉ STEAK SALAD* 25.00

Marinated Steak, Blue Cheese,
Cherry Tomatoes, Roasted Mushrooms,
Onions, Balsamic Vinaigrette

SWEET AND SPICY ASIAN SALAD..... 19.00

Bok Choy, Snow Peas, Red Onions,
Bell Peppers, Cabbage, Lo Mein Noodles,
Sweet Garlic-Chili Vinaigrette

Add Chicken or Shrimp 9.00

Add London Broil* 11.00

SONOMA SALAD 16.00

Spinach, Feta Cheese, Berries, Red Onions,
Candied Pecans, Raspberry Vinaigrette

Add Chicken..... 9.00

Add London Broil* 11.00

Add Salmon* 11.50

FRUIT FANTASY 21.00

Fresh Fruit, Banana Macadamia-Walnut Bread,
Seasonal Berries, choice of Yogurt,
Cottage Cheese or Sherbet

SANTÉ FE CHICKEN SALAD 21.00

Marinated Grilled Chicken Breast,
Corn and Black Bean Relish,
Tomatoes, Red Onions, Green Zucchini,
Avocado, Cheddar and Jack Cheeses,
Southwestern Vinaigrette

MILANO SALAD 12.00

Cherry Tomatoes, Cucumbers,
Pepperoncinis, Croutons,
choice of dressing

NEW ENGLAND CLAM CHOWDER

Cup 7.00.....Bowl 10.00

MILANO S's SOUP, SALAD, HALF SANDWICH

Choice of..... Two 18.00.....Three 21.00

Cup of Clam Chowder or Soup of the Day,
Milano House Salad, Half Sandwich choice of
Turkey, Ham, Roast Beef* or Tuna Salad

SHRIMP LOUIE SALAD 26.00

Shrimp, Celery, Tomatoes, Avocado,
Green Onions, Carrots, Hard Boiled Egg,
Lemon, Croutons, Spicy Louie Dressing

MILANO GRAND COBB..... 22.00

Turkey Breast, Avocado, Bacon,
Tomatoes, Hard Boiled Egg, Ham,
Green Onions, Blue Cheese, choice of dressing

BAJA TACO SALAD..... 22.00

Seasoned Taco Meat or Spicy Chicken,
Red Onions, Olives, Tomatoes,
Jack and Cheddar Cheeses, Green Onions,
Avocado, Tortilla Crisps, Lime Vinaigrette

CAESAR SALAD 14.00

Romaine Hearts, Parmesan Cheese, Croutons,
Caesar Dressing, Garlic Bread

Add Chicken 9.00

Add London Broil* 11.00

Add Salmon*..... 11.50

CHICKEN CAESAR SALAD WRAP 22.50

Romaine Hearts, Parmesan Cheese, Croutons,
Caesar Dressing, Chicken, Bacon, Jack Cheese

RANCH WRAP 20.00

Bacon, Tomatoes, Red Onions, Green Zucchini,
Bell Peppers, Jack Cheese, Ranch Dressing,
Spinach Tortilla

STARTERS AND SHARE PLATES

HOME-STYLE CHICKEN WINGS..... 18.00

One Dozen Wings tossed in your choice of
Buffalo or Spicy Sweet Chili Sauce, Carrot and
Celery Sticks, Ranch Dressing

CRISPY COCONUT DUSTED CALAMARI.. 19.50

Buttery Coconut Calamari, Lemon, choice of
Sweet Chili or Tartar Sauce

FRIED MOZZARELLA PLANKS 15.50

Parmesan Cheese, Housemade Marinara

MACHO NACHOS 20.00

Crisp Tortilla Chips, Cheese Sauce, Tomatoes,
Cheddar and Jack Cheeses, Jalapeños,
Refried Beans, Olives, Pico de Gallo, Sour Cream

Add Spicy Beef or Spicy Shredded Chicken 6.00

Add Pork Carnitas..... 6.00

FRIED CHICKEN TENDERS..... 18.50

Crispy Breaded Chicken Breast,
French Fries, Ranch Dressing

MILANO SAMPLER 25.00

Chicken Tenders, Four Buffalo Wings,
Beer-Battered Onion Rings, Mozzarella Planks,
Assorted Dipping Sauces

QUESADILLA 17.00

Cheddar and Jack Cheeses, Green Chiles,
Green Onions, Pico de Gallo, Sour Cream,
Guacamole

Add Shredded Chicken or Pork Carnitas..... 6.00

Add Shrimp..... 6.00

Add Steak* 11.00

GULF SHRIMP COCKTAIL..... 20.00

Five Large Shrimp, Zesty Cocktail Sauce

BEER-BATTERED ONION RINGS 14.00

Crispy Jumbo Rings, BBQ Sauce

MIDNIGHT MUNCHIE PLATTER 22.00

(served 11pm-5am) No Substitutions
Eight Buffalo Wings, Crispy Coconut Dusted Calamari,
Beer-Battered Onion Rings

 = contains nuts

Items are prepared in facilities that process tree nuts and peanuts.

SANDWICHES AND MELTS

Served with choice of French Fries, Waffle Fries or Potato Salad.
Gluten Free Bread available upon request.
Substitute Onion Rings for \$3.00.

PRIME RIB FRENCH DIP*..... 22.00
(served from 11am, ask your server for availability after 10pm)
Shaved-to-Order Rare Prime Rib, Au Jus,
Horseradish Cream, Torpedo Roll

ROMANZA CHICKEN GRILL 21.00
Fire-Grilled Chicken Breast, Ciabatta Bun,
Tomato, Grilled Onions, Provolone Cheese,
Pesto Mayonnaise

CLUBHOUSE..... 21.00
Roasted Turkey Breast, Tomato, Iceberg Lettuce,
Bacon, Mayonnaise, choice of Toast

BLT 18.50
Bacon, Iceberg Lettuce, Mayonnaise, Tomato,
choice of Toast
Add Avocado 4.00
Add Two Fried Eggs..... 6.50

 **CHILLED DELI SANDWICH**..... 20.00
Choice of Thinly Sliced Turkey Breast, Ham,
Roast Beef* or Tuna Salad, Lettuce, Tomato,
Mayonnaise, choice of Bread

GRILLED FIVE CHEESE 19.00
AND HAM MELT
Cheddar, Jack, Swiss, Provolone and American
Cheeses, Ham, Honey-Mustard Spread,
Griddled Parmesan Sourdough

GRILLED TUNA MELT 19.50
Albacore Tuna Salad, Jack and Cheddar Cheeses,
Griddled Sourdough

 **THE CONQUEST*** 21.00
A Peppermill Favorite since 1971!
Roast Beef, Cheddar Cheese, Tomato,
Sautéed Peppers and Onions, Bacon,
Mushrooms, Thousand Island Dressing,
Griddled Parmesan Sourdough

THE REUBEN 21.00
Choice of Shaved Corned Beef, Roasted Turkey
Breast or Pastrami, Sauerkraut, Swiss Cheese,
Russian Dressing, Griddled Rye Bread

GRILLED SALMON MELT* 22.00
Grilled Salmon, Pesto Mayonnaise, Avocado,
Tomato, Griddled Parmesan Sourdough

BBQ PORK SANDWICH..... 21.50
BBQ Pulled Pork, Cheddar Cheese,
Sliced Pickle, Crispy Onions,
Griddled White Bread

GRILLED ALBUQUERQUE 21.00
CHICKEN SANDWICH
Grilled Marinated Southwest Chicken Breast,
Lettuce, Tomato, Avocado, Jack Cheese,
Grilled Serrano Chile Aioli, Torpedo Roll

 **THE PEPPERMILL MELT** 21.00
Ham, Turkey Breast, Bacon,
Jack and Cheddar Cheeses, Ranch Dressing,
Tomato, Griddled Parmesan Sourdough

BURGER BAR



Made from Certified Angus Beef® meat and grilled medium and served on a Toasted Brioche Bun unless specified. Served with choice of French Fries, Waffle Fries or Potato Salad.
Substitute Onion Rings for \$3.00. Gluten Free Bun available upon request.

 **THE CLASSIC BURGER***..... 19.50
One-half pound Burger, Housemade Sauce, Lettuce,
Tomato, Red Onions, Pickle
Substitute Turkey Patty or Garden Vegetable Burger
Add Cheese..... 3.00
Add Bacon 4.00

 **PATTY MELT***..... 22.00
Two one-third pound Patties, Griddled Onions,
choice of Swiss Cheese or American Cheese,
Thousand Island Dressing, Griddled Rye Bread

PEPPERMILL BURGER* 22.00
One-half pound Burger, Griddled Parmesan
Sourdough Bread, Jack Cheese, Lettuce, Tomato,
Red Onions, Pickle, Housemade Sauce

COUNTRY FRIED BURGER*..... 23.00
One-half pound Burger Breaded and Fried,
Cheddar Cheese, Fried Egg, Bacon,
Country Gravy

PASTRAMI BURGER* 22.00
One-half pound Burger, Pastrami, Sauerkraut,
Swiss Cheese, Thousand Island Dressing

BLUE BURGER* 22.00
One-half pound Burger, Blue Cheese,
Crispy Onions, Housemade Sauce, Lettuce,
Tomato, Pickle, Red Onions

WESTERN BURGER* 22.00
One-half pound Burger, Bacon, Cheddar Cheese,
Beer-Battered Onion Rings, Housemade BBQ
Sauce, Lettuce, Tomato, Pickle, Red Onions

THE PASTA SHOP

Served with Housemade Soup of the Day or Tossed Salad with choice of dressing, Garlic Bread and finished with Parmesan Cheese.

FETTUCCINE ALFREDO 21.00	VEGETABLE PENNE PASTA 21.00
Egg Noodles, choice of Creamy Alfredo Sauce or substitute with Marinara Sauce	Grilled Green Zucchini and Yellow Squash, Mushrooms, Tomatoes, Spinach, Olives, Garlic, Herbs, choice of Marinara Sauce or Sautéed with Extra Virgin Olive Oil
Add Pan-Fried Breaded Chicken Breast..... 8.00	Add Pan-Fried Breaded Chicken Breast..... 9.00
Add Garlic Shrimp 10.00	Add Garlic Shrimp 11.00
Add Pan-Seared Salmon* 11.00	Add Pan-Seared Salmon* 12.00
SPAGHETTI AND MEATBALLS 25.00	
Housemade Meatballs, Spaghetti, Marinara Sauce	

THE STEAKHOUSE

Served with Housemade Soup of the Day or Tossed Salad with choice of dressing, Seasonal Vegetables and Freshly Baked Rolls with Butter, choice of Baked Potato (11am-11pm), French Fries, Waffle Fries, Mashed Potatoes or Rice Pilaf.

USDA CHOICE 12OZ NEW YORK STEAK* 43.00	 SLOW-ROASTED PRIME RIB OF BEEF* 42.00
Chargrilled, Garlic-Herb Butter	(served 11am-11pm) Herb-Crusted and Slow Roasted, Creamed Horseradish, Au Jus
USDA CHOICE 14OZ RIBEYE STEAK* 45.00	
Chargrilled, Garlic-Herb Butter	

ENHANCE YOUR STEAK AND MAKE A GOOD THING EVEN BETTER

Crispy Coconut Dusted Calamari (3 pieces).....10.00	Garlic Shrimp Scampi (5 pieces).....14.50
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MAIN COURSES

Served with Housemade Soup of the Day or Tossed Salad with choice of dressing.

ROAST TURKEY DINNER 26.00	 SOUTHERN FRIED CHICKEN 28.00
Hand-Carved Roast Turkey Breast served with Sage Dressing, Mashed Potatoes, Giblet Gravy, Seasonal Vegetables, Cranberry Sauce	Four pieces of Golden-Fried Chicken served with Mashed Potatoes, Country Gravy, Seasonal Vegetables, Buttermilk Biscuit
 GRILLED ATLANTIC SALMON* 32.00	FISH AND CHIPS 28.00
Garlic-Herb Butter, Seasonal Vegetables, choice of Baked Potato or Rice Pilaf	Beer-Battered Icelandic Cod Fillets served with Housemade Coleslaw, French Fries, Tartar Sauce, Malt Vinegar, Lemon
GIANT CHICKEN FRIED STEAK* 28.00	SOUTH OF THE BORDER MAC 'N' CHEESE . 23.00
Housemade, Hand-Breaded Beef Steak served with Mashed Potatoes, Seasonal Vegetables, Country Gravy, Buttermilk Biscuit	Elbow Macaroni, Tomatoes, Green Chiles, Cheddar and Cheese Sauce, Tortilla Crust
BACON AND KETCHUP MEATLOAF 28.00	Add Shredded Chicken or Pork Carnitas 8.00
Oven-Roasted Meatloaf, Crispy Onions, served with Mashed Potatoes, Seasonal Vegetables, Brown Gravy	Add Steak* 13.00

THE SIDE BOARD

STARCHES 7.50	AVOCADO (HALF) 4.00
BAKED POTATO (served 11am-11pm)	GARLIC BREAD 6.00
FRENCH FRIES	FRUIT CUP 10.50
WAFFLE FRIES	DINNER ROLLS (2) 4.50
HASH BROWNS	
MASHED POTATOES	
RICE PILAF	
SEASONAL VEGETABLES 6.00	



= healthier options available by request



= locals favorite

Items are prepared in facilities that process tree nuts and peanuts.

FLAVORS FROM THE FAR EAST

Asian Kitchen Service 11am-11pm.

APPETIZERS

HOT & SOUR SOUP Cup 7.00....Bowl 10.00
OR EGG FLOWER SOUP
酸辣湯 蛋花湯

ASIAN SAMPLER22.00
Spring Rolls (2), Pot Stickers (3),
Cheese Rangoons (3) with Dipping Sauce
素菜春卷, 菜肉鍋貼, 酥炸奶酪雲吞, 汁料

PAN FRIED PORK POT STICKERS (6) 14.50
菜肉鍋貼

CRISPY VEGETABLE SPRING ROLLS (4) 14.50
素菜春卷

CHEESE RANGOONS (6)..... 14.50
酥炸奶酪雲吞

ENTREES

Served with Fried Rice or Steamed Rice and choice of Hot & Sour Soup or Egg Flower Soup.

SWEET AND SOUR PORK..... 24.00
甜酸肉

 **PORK CHOP WITH SPICY PEPPER SALT** ... 25.00
椒鹽豬扒

SWEET AND SOUR CHICKEN 24.00
甜酸雞

 **CHICKEN WITH SPICY PEPPER SALT**..... 25.00
椒鹽雞排

 **CHICKEN WITH CASHEW** 26.00
腰果雞丁

LEMON CHICKEN 24.00
檸汁軟雞

 **GENERAL'S CHICKEN**..... 24.00
佐仲棠雞

  **KUNG PAO CHICKEN** 24.00
宮保雞丁

STIR FRY CHICKEN 24.00
WITH SEASONAL GREENS 時菜雞肉

BEEF WITH BROCCOLI 25.00
西蘭牛肉

STIR FRY BEEF 25.00
WITH SEASONAL GREENS 時菜牛肉

STIR FRY MIXED VEGETABLES..... 20.00
清炒雜菜

 **MONGOLIAN BEEF**..... 25.00
蒙古牛肉

SOUPS

  **SPICY BEEF**..... 19.00
WITH SHANGHAI NOODLE SOUP
川辣牛肉上海湯麵

WOR WONTON 20.00
WITH EGG NOODLE SOUP
Contains Pork and Shrimp
雲吞內含有豬肉和蝦肉

SHRIMP, CHICKEN, BBQ PORK 23.00
WITH UDON NOODLE SOUP
蝦, 雞, 叉燒烏冬湯麵

NOODLES AND RICE

Noodles served with choice of Hot & Sour Soup or Egg Flower Soup.

CHICKEN CHOW MEIN CANTONESE 24.00
Pan Fried Noodle
時菜雞肉煎麵

ROASTED PORK LO MEIN..... 24.00
Stir Fried Soft Egg Noodle
叉燒炒麵

SHRIMP CHOW MEIN CANTONESE..... 24.00
Pan Fried Noodle
時菜蝦煎麵

VEGETABLE LO MEIN 24.00
Stir Fried Soft Egg Noodle
時菜炒麵

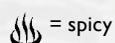
VEGETABLE CHOW MEIN CANTONESE... 24.00
Pan Fried Noodle
時菜煎麵

SHRIMP LO MEIN 25.00
Stir Fried Soft Egg Noodle
蝦炒麵

ROASTED PORK CHOW MEIN..... 24.00
CANTONESE
Pan Fried Noodle
時菜叉燒煎麵

  **CHICKEN PAD THAI** 24.00
泰式雞炒粉

MILANO COMBO FRIED RICE..... 23.00
Shrimp, Chicken and BBQ Pork Combo, Fried Rice
本樓炒飯



= spicy



= contains nuts

CHILDREN'S MENU

10 years and younger.

CHOCOLATE CHIP PANCAKE 11.00 Served with choice of Bacon or Sausage Links, Maple Syrup	FRENCH TOAST 11.00 One piece of Cinnamon Chip Toast, choice of Bacon or Sausage Links, Maple Syrup
MILANO JR.* 12.50 One Egg any style, choice of Bacon or Sausage Links, Hash Browns	BURGER BASKET* 12.50 Small Cheeseburger, Pickle, Lettuce, Tomato, French Fries
FRIED CHICKEN TENDERS 12.50 Boneless Fried Chicken, choice of Ranch or BBQ Sauce, French Fries	GRILLED CHEESE 12.50 American Cheese, choice of White or Wheat Bread, French Fries
SPAGHETTI 12.50 Marinara Sauce, Parmesan Cheese	PB & J 11.50 Choice of Honey or Grape Jelly served on Wheat Bread Add Bacon or Bananas..... 4.00

GAME LAB SPECIAL



RECEIVE A \$10 ARCADE GAME CARD FOR JUST \$6!

With the purchase of any children's menu item

Visit Game Lab on the third floor next to the parking plaza.
We offer the hottest video games, newest ticket and prize games,
a free Game Lab Club Card and prizes galore!

PLEASE BRING YOUR CAFÉ MILANO RECEIPT TO REDEEM THIS OFFER.
MUST BE REDEEMED WITHIN 24 HOURS OF PURCHASE.

BEVERAGES

ORANGE OR GRAPEFRUIT JUICE 7.25	JUICE 7.25 Tomato, V8, Apple, Pineapple, Cranberry
FRESHLY BREWED BOYDS COFFEE 5.50 Regular or Decaffeinated	SELECTION OF ASSORTED TEAS 5.50
2%, FAT FREE OR CHOCOLATE MILK 5.50	HOT CHOCOLATE 5.50 WITH WHIPPED CREAM
ESPRESSO (DOUBLE SHOT) 5.50	CAPPUCCINO (DOUBLE SHOT) 6.75
LATTE (DOUBLE SHOT) 6.75 Soy or Almond Milk 1.00 Vanilla Flavor Shot 1.00	OLD-FASHIONED MALTED MILKSHAKES 12.00 Vanilla, Chocolate or Strawberry Ice Cream, Whipped Cream, Cherry
MOCHA (DOUBLE SHOT) 6.75 Soy or Almond Milk 1.00 Vanilla Flavor Shot 1.00	LEMONADE 6.25
ICED TEA (FREE REFILLS) 5.50	
SOFT DRINK (FREE REFILLS) 5.50	

DESSERTS

 Nuts available upon request.

CHOCOLATE BROWNIE TRAIN WRECK ... 11.50 Jumbo Fudge Brownie and Chocolate Ice Cream, topped with Hot Fudge, Marshmallow, Whipped Cream and a Cherry	NEW YORK CHEESECAKE 11.50 Mile-high in a Graham Cracker Crust, topped with Sweetened Seasonal Berries
 BANANA SPLIT 14.50 Two whole Bananas, three mammoth scoops of Ice Cream, three toppings, Whipped Cream and Cherries... WHOA!	INDIVIDUAL FRESH PIES 8.00 Ask your server about today's pie selections Add À la Mode 3.00
 ICE CREAM SUNDAE 12.50 Create your own specialty with two large scoops of Ice Cream and choice of Hot Fudge, Chocolate, Strawberry or Butterscotch Topping, with Whipped Cream and Cherries	WARM RED VELVET WAFFLE 11.00 Crisp Red Velvet Waffle, Vanilla Ice Cream and Cream Cheese Icing
	TRIPLE LAYER CHOCOLATE 11.00 FUDGE CAKE Chocolate Cake, Hot Fudge and Whipped Cream

COMFORT FOOD MENU

Served Monday-Friday, 24 hours a day.
Add a House Salad or Soup of the Day for \$3.00.
No substitutions. Not valid with any other offers, coupons or discounts.

MEAT LOVER'S OMELET 16.50 Ham, Sausage, Bacon, Cheddar Cheese, Hash Browns Add choice of Toast 3.00	MAMA'S FRIED CHICKEN 17.00 Two pieces of Golden-Fried Chicken, Seasonal Vegetables, Mashed Potatoes, Country Gravy, Buttermilk Biscuit
HANGOVER HASH BROWN SKILLET* 15.50 Two Eggs any style, Sausage, Bacon, Onions, Bell Peppers, Mushrooms, Hash Browns, Cheddar Cheese, Country Gravy Add choice of Toast 3.00	LONDON BROIL* 17.50 Thinly Sliced Steak, Mushroom Brown Gravy, Mashed Potatoes, Seasonal Vegetables
COMFORT STACK 14.50 Two Pancakes, Bacon, Butter, Maple Syrup	OLD-FASHIONED BEEF STEW 16.50 Tender Beef braised with Brown Sauce, Seasonal Vegetables, Buttermilk Biscuit
SOUP, SALAD AND BREAD 15.00 Bowl of Soup of the Day, Milano Salad, Freshly Baked Bread	TURKEY POT PIE 15.00 Tender Turkey and Garden Vegetables in a Creamy Sauce, Baked Pastry Crust
BACON AND KETCHUP MEATLOAF 16.50 Oven-Roasted Meatloaf, Crispy Onions, served with Mashed Potatoes, Seasonal Vegetables, Brown Gravy	GROWN-UP GRILLED CHEESE 13.00 Griddled Parmesan Sourdough Bread, Provolone Cheese, Pesto Mayonnaise, Roasted Tomatoes, Spinach, Fried Mozzarella, French Fries Add Grilled Chicken..... 9.00

*The Washoe County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.



= locals favorite

Items are prepared in facilities that process tree nuts and peanuts.