



Valentine's Day Menu

\$89.00

February 14, 2018

The original Milos, founded in 1979 in Montreal, is Canada's most acclaimed fish and seafood restaurant. Now also in Las Vegas, we wish to share with you our passion for the highest quality of ingredients.

Our suppliers, who range from small, family owned fishing companies in the Greek islands and the shores of Morocco, Tunisia and Portugal, to independent North American fishermen in Pensacola, Florida, and the Bay of Fundy in Nova Scotia, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and with sound environmental considerations. It is for these reasons that prices and selection vary from day to day.

In addition to our superior fish and seafood, our cuisine consists of just as carefully selected vegetables, legumes, olive oil and fruits - all elements that form the basis of Mediterranean diet - complemented by our selection of appropriate and delicious wines.

Our simple preparation tries to preserve the distinct flavors and nutritional values of superior and fresh ingredients, and our presentation expresses our philosophy of harmony with nature.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the pride with which we always provide a delicious and healthy meal.

Costas Spiliadis

Chef/Owner

COURSE 1

(Served family style)

Oysters

Chef's daily selection

Shetland Island Organic Salmon Tartare

Fresno chili, shallot, micro cilantro, lemon zest

COURSE 2

(Served family style)

Octopus

Sashimi-quality Mediterranean octopus, grilled, Santorini fava

Holland Peppers

Red, yellow & orange grilled peppers, extra virgin olive oil, roasted garlic & aged balsamic

Grilled Mushrooms

Chef's daily selection due to seasonality

COURSE 3

(Served family style)

Greek Salad

Vine ripened tomatoes, extra virgin olive oil & barrel-aged feta

COURSE 4

(Please select one)

Lavraki

Grilled Mediterranean Sea bass served with steamed broccoli

Lamb

Colorado prime lamb chops served with Greek fried potatoes

Petite Filet Mignon

Brandt Beef all natural beef tenderloin served with Greek fried potatoes

Lobster Pasta for Two

Deep Sea Bay of Fundy lobster with linguine

Grilled Vegetables

Eggplant, zucchini, peppers, fennel, "The Real Greek Mint Yogurt" & Haloumi cheese

COURSE 5

Chef's dessert sampling

Chocolate covered strawberries

Greek Wine Pairing

\$39.00

Sommelier pairing of wines from mainland and northern Greece

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Available for dine in only. No substitutions allowed. A la carte menu is also available.