



## 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.