



estiatorio **Milos** Las Vegas

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**PRIVATE DINING | DINNER**

**MYKONOS | \$126.00 per person**

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**FIRST COURSE | served family style**

**The Greek Spreads** | served with toasted pita & raw vegetables

**SECOND COURSE | served family style**

**The Greek Salad** | Vine Ripened Tomatoes, Extra Virgin Olive Oil, & Barrel-Aged Feta

**MAIN COURSE | guests to select one**

**Lavraki** | Mediterranean Sea Bass grilled with olive oil and lemon juice, served with steamed horta

**Lamb** | Colorado Prime Lamb Chops served with Greek fried potatoes

**Milos Vegetable Pasta** | light tomato sauce with sautéed vegetables

**DESSERT | served family style**

**Chef's Selection of Greek Desserts**

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## PRIVATE DINING | DINNER

# ITHACA | \$158.00 per person

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### FIRST COURSE | served family style

**The Greek Spreads** | served with toasted pita & raw vegetables

### SECOND COURSE | served family style

**Grilled Mushrooms** | Chef's daily selection due to seasonality

**Holland Peppers** | Red, yellow, & orange grilled peppers, Extra Virgin Olive Oil, roasted garlic & aged balsamic

**Octopus** | Sashimi-quality Mediterranean octopus, grilled, Santorini fava

### MAIN COURSE | guests to select one

**Lavraki** | Mediterranean Sea Bass grilled with olive oil and lemon juice, served with steamed horta

**Lamb** | Colorado Prime Lamb Chops served with Greek fried potatoes

**Petite Filet Mignon** | Brandt Beef All Natural tenderloin, served with steamed asparagus

**Milos Vegetable Pasta** | light tomato sauce with sautéed vegetables

### DESSERT | served family style

**Chef's Selection of Greek Desserts**

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## PRIVATE DINING | DINNER

### RHODES | \$195.00 per person

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#### FIRST COURSE | served family style

**From The Raw Bar** | Chef's daily "Tasting of Raw Fish"

#### SECOND COURSE | served family style

**Bay Of Fundy Deep Sea Lobster Salad** | warm endive & Metaxa 5 Star Brandy

#### THIRD COURSE | served family style

**Grilled Mushrooms** | Chef's daily selection due to seasonality

**Holland Peppers** | Red, yellow, & orange grilled peppers, Extra Virgin Olive Oil, roasted garlic & aged balsamic

**Octopus** | Sashimi-quality Mediterranean octopus, grilled, Santorini fava

**Madagascar Shrimp** | grilled, served with endive salad

#### MAIN COURSE | guests to select one

**Lavraki** | Mediterranean Sea Bass grilled with olive oil and lemon juice, served with steamed horta

**Lamb** | Colorado Prime Lamb Chops served with Greek fried potatoes

**Petite Filet Mignon** | Brandt Beef All Natural tenderloin, served with steamed asparagus

**Shetland Island Organic Salmon** | simply grilled, served with Santorini piazzi beans

**Grilled Vegetables** | Eggplant, zucchini, peppers, fennel, "The Real Greek Mint Yogurt", & Haloumi cheese

#### DESSERT | served family style

**Chef's Selection of Greek Desserts**

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## PRIVATE DINING | DINNER

### CRETE | \$210.00 per person

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#### FIRST COURSE | served family style

**From The Raw Bar** | Chef's daily "Tasting of Raw Fish" & oysters on the half shell

#### SECOND COURSE | served family style

**The Greek Salad** | Vine Ripened Tomatoes, Extra Virgin Olive Oil, & Barrel-Aged Feta

#### THIRD COURSE | served family style

**Grilled Mushrooms** | Chef's daily selection due to seasonality

**Holland Peppers** | Red, yellow, & orange grilled peppers, Extra Virgin Olive Oil, roasted garlic & aged balsamic

**Octopus** | Sashimi-quality Mediterranean octopus, grilled, Santorini fava

**Maryland Crab Cake** | hand-picked, fresh jumbo lump crab

#### MAIN COURSE | served family style

**Lavraki** | Mediterranean Sea Bass grilled with olive oil and lemon juice, served with steamed horta

**Lamb** | Colorado Prime Lamb Chops served with Greek fried potatoes

**Petite Filet Mignon** | Brandt Beef All Natural tenderloin, served with steamed asparagus

**Astako-Makaronada** | Bay of Fundy Deep Sea Lobster, Athenian style, in Metaxa brandy based tomato sauce served over linguine

**Grilled Vegetables** | Eggplant, zucchini, peppers, fennel, "The Real Greek Mint Yogurt", & Haloumi cheese

#### DESSERT | served family style

**Chef's Selection of Greek Desserts**

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