

Victorian Room Dinner Menu

Served 4:00pm until 9:00pm Daily

Appetizers

Milton's Crab Dip

Creamy crab dip & melted cheddar cheese served with pretzel toast points **\$14** *M*

Roasted Fennel and Prosciutto Flat Bread

With melted fontina cheese, herbs and drizzled with balsamic reduction **\$8**

Traditional Poutine

Crispy French fries smothered in brown gravy & white cheddar cheese curd **\$7**

Mini Grilled Cheese Bites and Tomato Soup

Grilled white bread with melted Swiss and provolone cheese served with tomato soup for dipping **\$7**

House Made Habanero Pickled Vegetables

Pickled vegetables and habanero chili crudité served with an herbed yogurt dip **\$6** **GF**

Peel and Eat Shrimp

½ pound of steamed shrimp tossed in old bay. Served with lemon & cocktail sauce **\$10** **GF**

Soups and Salads

Cream of Crab Soup

Cream of crab seasoned with old bay **\$7** *M*

Classic Tomato Soup **\$5**

Salad Add On

Chicken or Salmon \$6 Shrimp **\$8** **GF**

Trio Salad Plate

Tuna salad, chicken salad & shrimp salad on a bed of greens and topped with fresh fruit **\$14**

Caesar Salad

Romaine lettuce, buttered croutons, creamy Caesar dressing & shaved parmesan cheese

\$4 S \$7 L

The Victorian Room Salad

A Victorian Room favorite! Mixed greens tossed in a creamy parmesan dressing with tomato, red onion, sliced cucumbers & crisp croutons. Served family style with free refills!

2 people **\$6** 4 people **\$11** *M*

Sides **\$4**

Parmesan polenta

Vegetable du jour **GF**

Wild rice

Sweet potato and local blue crab hash

Truffle mac and cheese

French Fries

Entrees

Braised Beef Short Ribs

Served over parmesan polenta & vegetable du jour, spooned with demi-glace **\$23**

Classic Chicken Pot Pie

Chicken stew with onions, carrots, celery & peas topped with a rich flakey crust **\$14**

Chesapeake Bay Rock Fish

Pan seared rock fish, sweet potato & blue crab hash with lemon butter **\$21** *M* **GF**

Cedar Plank Salmon

8oz salmon fillet broiled over a cedar plank & spooned with a whisky maple glaze. Served with wild rice & vegetable du jour **\$17**

Milton's Classic Crab Cakes

Two broiled 5oz local crab cake served with wild rice & market vegetables. Accompanied with tartar sauce & fresh lemon **\$29** *M*

Baked Truffle Mac and Cheese

Cavatappi pasta in a white cheddar & Swiss cheese sauce, topped with panko bread crumbs and baked until golden brown.

Drizzled with white truffle oil. **\$13**

Grilled Pork Chop

Boneless grilled pork chop topped with a warm apple compote, served with parmesan polenta & vegetable du jour **\$15**

Grilled Filet Mignon

Seasoned & grilled 6oz filet mignon served with parmesan polenta and vegetable du jour. Spooned with veal demi-glace **\$32** Top with bruleed crab imperial **\$3**

Bacon Meatloaf

Topped with two thick sliced of grilled applewood smoked bacon & spooned with our house made espresso steak sauce. Served with truffle macaroni and cheese and vegetable du jour. **\$19**

Scallops Imperial

Oven broiled bay scallops & bruleed crab imperial served with wild rice & vegetable du jour **\$25** *M*

Traditional Fish and Chips

Beer battered cod & crispy French fries served with tartar sauce & lemon **\$15**

M - Milton's Signature Dishes

GF - Indicates Gluten Free Dishes

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 18% will be added to parties of six or more.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.