The menu at The Milton Inn is a reflection of my experience as a chef and as a lover of food and hospitality. The cuisine is influenced by my background in French regional cooking, as well as my personal experiences, affection for travel, and my desire to continue to learn about new ingredients and techniques. The ingredients used are the best quality available, and more often than not, are provided by our local farm partners – many of whom are located within just a few miles of the restaurant. The menu format is designed to allow me the freedom to cook food that inspires me personally. It is also an invitation to explore the menu in a way that is personal to you. It is truly a privilege to welcome you into our home for dinner.

- Chef Christopher Scanga

THE MILTON INN

EASTER 2026

MENU $85 per person

CHILLED A LA CARTE SEAFOOD	
SMOKED SALMON	capers, dill, lemon... $16
CHILLED JUMBO SHRIMP	classic cocktail sauce, half pound...$19
OYSTERS ON THE HALF SHELL	mignonette, half dozen...$18
SNOW CRAB CLAWS	cocktail sauce, dijonnaise, half pound...$28
1ST	
CARROT & COCONUT MILK SOUP	Thai basil, lemongrass oil
POTATO & SPRING ONION BISQUE	smoked ham, chives
LITTLE GEM HOUSE SALAD	tomato, pickled red onion, bacon lardon, cucumber, dijon vinaigrette
CUCUMBER SALAD	red onion, capers, chives, dill creme fraiche
2ND	
PAN ROASTED ROCKFISH	pommes puree, english peas, fines herbs beurre blanc
MUSTARD & HERB CRUSTED LAMB RACK CHOPS	potato gratin, roasted baby carrots, red wine reduction
WILD MUSHROOM TAGLIATELLE	parmigiano reggiano, roasted garlic cream sauce
LOBSTER OMELETTE	butter poached lobster, bearnaise, served with mixed greens salad
TMI TAVERN BURGER	black angus beef, caramelized onions, applewood smoked bacon, gruyere, pommes frites
ROSEDA FARMS RANGE STEAK	pommes persillades, bearnaise
	** PRIME BEEF TENDERLOIN $25 supplement
DESSERT	
COMING SOON.....	

A Gratuity of 20% is applied to parties larger than six

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner