



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

MOTHERS DAY 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

VICHYSOISE	chilled potato & leek soup, chives, xvoo
SHELLFISH BISQUE	poached shrimp & lobster, brioche croutons
ASPARAGUS & STRAWBERRY SALAD	whipped goat cheese, whole grain mustard vinaigrette
CUCUMBER SALAD	red onion, capers, chives, dill crème fraîche

2ND

ARTIC CHAR AMANDINE	pommes purée, asparagus, toasted almond brown butter
JUMBO LUMP CRAB OMELETTE	asparagus, bearnaise, mixed green salad
ROASTED CHICKEN BREAST	morel mushrooms, english peas, pearl onions, sauce vin jaune
TMI TAVERN BURGER	black angus beef, caramelized onions, applewood smoked bacon, gruyère, pommes frites
ROSEDA FARMS RANGE STEAK	pommes persillades, bearnaise

** PRIME BEEF TENDERLOIN \$25 supplement

DESSERT

ORANGE CREME CARAMEL	candied orange peels, blood orange coulis
WHITE CHOCOLATE STRAWBERRY TORTE	vanilla sponge, strawberry compote, white chocolate mousse
HAZELNUT CHOCOLATE GATEAUX	hazelnut sponge, chocolate mousse, hazelnut crunch
LEMON RASPBERRY TART	raspberry purée, lemon curd, meringue

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

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner