





APPETIZERS



CHARCUTERIE BOARD

Featuring a curated selection of premium meats, artisan cheeses, olives and seasonal vegetables

CHIPS & SALSA & QUESO

Fresh crispy tortilla chips served with salsa and queso

FRIED CHEESE CURDS

Crispy golden fried cheese served with homemade marinara

OYSTERS ON THE HALF SHELL

Oysters served with cocktail and mignonette MYLES HOUSE GREENS SALAD

CAESAR SALAD ROASTED RED PEPPER SOUP

add Chicken +\$5.95 add steak or shrimp +\$6.95



DESSERT



CLASSIC NY CHEESECAKE

a creamy, rich New York cheesecake sits on a graham cracker base

CARROT CAKE

alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple, decorated with crushed walnuts

CLASSIC PROFITTEROLES

cream puffs filled with vanilla cream topped with hot dark chocolate



MAIN COURSE



STEAK FRITES

A juicy grilled steak, paired with crispy golden fries. Served with a flavorful dipping sauce

PENNE PASTA WITH CHICKEN

Tender roasted rosemary chicken with sauteed vegetables in a rich white wine sauce, served with penne pasta and topped with parmesan cheese.

CHICKEN PAILLARD

Served with a white wine lemon caper reduction with grilled vegetables and roasted potatoes

GRILLED SALMON

Grilled Salmon Served with fettuccine in a black truffle sauce

CLASSIC CHEESEBURGER

½ lb beef patty with melted American cheese, lettuce, tomato, and a slice of red onion on a toasted potato bun. Add bacon \$3.00. Add egg \$3.00

REUBEN SANDWICH

Your choice of corned beef & pastrami, or turkey; sauerkraut, melted swiss cheese, and creamy Thousand Island dressing, grilled on marble rye bread

GRILLED CHICKEN SANDWICH

Seasoned chicken breast topped with lettuce, tomato, mayo and melted provolone on a toasted ciabatta bread. Add bacon \$3.00

