

Restaurant Week

three square

Now in its 13th installment, Las
Vegas Restaurant Week gives
restaurants in our community the
opportunity to give back through the
culinary arts, a celebration of
dining out for a cause.

Your meal could provide up to 18 meals to hungry people in the community.

A portion of proceeds from Restaurant Week remain local and help Three Square in its fight to end hunger in Southern Nevada.

Since 2007, nearly 4 million meals have been provided for those in need through Restaurant Week. By joining us, you are helping us get closer to our goal of feeding the more than 279,000 food insecure people in Southern Nevada.

Since 2012, estiatorio Milos has raised over \$12,000 (the equivalent of 40,000 meals) to helpend hungerin Las Vegas.

Our specially designed five-course tasting menu features our signature dishes.

Sommelier Pairing of wines from mainland and northern Greece Supplemental Charge | \$40.00 per person



FIRST COURSE | please select one

GREEK CEVICHE*

Loup de Mer
paired with fresh & wild herbs of the
Mediterranean,
gigantes beans, feta cheese

OYSTERS*

Daily Selection of Three

THE GREEK SPREADS

Taramosalata, Hummus, Htipiti served with toasted pita & raw vegetables

SECOND COURSE | please select one

OCTOPUS

Sashimi-quality Mediterranean octopus, grilled, Santorini fava

GRILLED PEPPERS & MUSHROOMS

Red, yellow & orange grilled peppers,
Extra Virgin Olive Oil, roasted garlic &
aged balsamic
and Chef's Daily Selection of Seasonal

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CALAMARI

Fresh, lightly fried squid

THIRD COURSE | for the table

THE GREEK SALAD

MAIN COURSE | please select one

LAVRAKI

Grilled Mediterranean Sea Bass with Extra Virgin Olive Oil and lemon juice

LAMB*

Colorado Prime Lamb Chops

MILOS VEGETABLE PASTA

light tomato sauce with sautéed vegetables

FILET MIGNON*

Brandt Beef All Natural Beef Tenderloin - 6 oz.

DESSERT | please select one

THE REAL GREEK YOGURT

with honey & walnuts
BAKLAVA

walnut pastry with honey ice cream

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Available for dine in only. No substitutions allowed. A la carte menu is also available.