

TRADITIONAL BREAKFAST*

*Served with hash brown potatoes
and your choice of toast with butter and jelly.*

Corned Beef Hash and Eggs	\$17.95
Chicken Fried Steak and Eggs	\$20.95
New York Steak and Eggs	\$29.95

BREAKFAST*

CAFÉ MILANO BREAKFAST FAVORITES

Served 24 hours.

Peppermill Breakfast Two eggs prepared any style with your choice of sausage patties, sausage links, bacon or ham. Served with hash brown potatoes and your choice of toast.	\$17.95
Southern Biscuits and Country Gravy With bacon or sausage	\$15.95 \$18.95
Border Breakfast Burrito Giant soft flour tortilla stuffed with scrambled eggs, cheese, onions and your choice of bacon, sausage, ham or combination. Rolled and topped with ranchero sauce, served with hash browns, salsa and sour cream.	\$18.95
Chorizo Breakfast Burrito Giant soft flour tortilla stuffed with scrambled eggs, chorizo, cheese and sour cream. Rolled and topped with ranchero sauce, and served with hash browns.	\$18.95
Eggs Benedict A grilled English muffin topped with Canadian bacon, two poached eggs and our very own hollandaise sauce. Served with hash browns.	\$18.50
Deuces Wild Two buttermilk pancakes, two eggs any style, two bacon strips and two sausage links or patties. Served with hash browns.	\$18.95
Meat Lover Skillet A meaty bounty of bacon, ham, sausage links, with diced potatoes, bell peppers, onions, cheddar, jack cheese and two eggs any style.	\$18.95
Café Milano Breakfast Sampler Two eggs prepared any style with a sampling of country ham, sausage links and honey cured bacon, served with hash browns and your choice of toast or one biscuit with country gravy.	\$19.95
Breakfast Sandwiches Your choice of two grilled English muffins or two biscuits with bacon or sausage patties, two eggs any style, American cheese, served with hash browns or french fries.	\$18.50
Peppermill Double Meat Breakfast Platter Three eggs prepared any style with full order of honey cured bacon and full order of sausage links with hash browns and choice of toast, biscuit with country gravy or two small griddle cakes with warm syrup and butter.	\$20.95
Pork Chile Verde Skillet Our homemade pork chile verde, country diced potatoes with bell peppers, onions, avocado, tortillas, cheddar, jack cheese, sour cream and topped with two eggs any style.	\$19.95
Chilaquiles Skillet Corn fried tortillas chips, chile sauce, onions, queso fresco, avocado, refried beans, country potatoes, sour cream, with your choice of protein and topped with two eggs any style.	
With grilled chicken	\$19.95
With carne asada	\$21.95
Without protein	\$15.95
Huevos Rancheros 2 eggs any style, refried beans, tortillas chips, covered in jack and cheddar cheese topped with homemade ranchero sauce, pico de gallo, guacamole, sour cream, and fried jalapeno.	\$16.95
Add 6oz top sirloin steak	\$25.95

OMELETS*

*Served with hash brown potatoes
and your choice of toast with butter and jelly.*

Ham and Cheese Omelet	\$18.50
Denver Omelet	\$18.50
A traditional favorite with sautéed ham, onions and red and green bell peppers.	
Western	\$18.95
Sautéed ham, onions, red and green bell peppers and melted cheddar cheese.	
Fresh Farmers Garden	\$19.50
Sautéed mushrooms, green onions, tomatoes, spinach and asparagus topped with melted cheese and sliced avocado.	
Lalo's Omelet	\$19.50
Ham, turkey, bacon, mushrooms, tomatoes and Monterey Jack cheese topped with hollandaise sauce.	
Cajun Shrimp Omelet	\$20.50
Sautéed cajun shrimp, bell peppers, onions, Monterey Jack cheese covered in hollandaise sauce.	

GRIDDLE CAKES AND WAFFLES*

Served with maple syrup and whipped butter.

Crisp Belgian Waffle	\$14.50
With fresh strawberries and whipped cream	
	\$18.95
Buttermilk Pancakes	\$14.50
Short stack	
	\$12.95
Buttermilk Mazapan, Lechera Pancakes	\$15.50
Buttermilk Blueberry Pancakes	\$15.50
French Toast	\$15.50
With fresh strawberries and powdered sugar	
	\$18.95
French Toast Breakfast	\$19.95
French toast with two eggs any style and choice of bacon or sausage, served with hash browns.	

CEREALS AND YOGURT

Hot Oatmeal or Cream of Wheat	\$9.50
Served with brown sugar.	
Cold Cereal	\$8.50
Fresh Fruit and Yogurt Parfait	\$12.95
Choice of strawberry or vanilla yogurt with granola, strawberries, blueberries, and bananas.	

FROM OUR BAKERY

Toasted Breads or Country Biscuit	\$4.25
White, wheat, rye, sourdough or English muffin.	
Muffin	\$4.95
Toasted Bagel with Cream Cheese	\$4.95
Danish or Cinnamon Roll	\$4.95

BREAKFAST SIDE ORDERS*

Seasonal Melon and Fruit	Cup \$ 7.95	Bowl \$9.95
Hash Browns		\$7.25
Two Eggs any style		\$6.50
Ham		\$9.75
Sausage Patties or Links		\$7.25
Bacon		\$7.25

APPETIZERS*

Chips and Salsa A basket of tortilla chips and fresh salsa.	\$10.95
Onion Rings Golden brown onion rings served with ranch dressing.	\$11.95
Fried Mozzarella Sticks Mozzarella cheese battered and deep fried, served with marinara dipping sauce.	\$14.95
Milano's Quesadilla Giant soft flour tortilla with Cheddar and jack cheese, mild green chiles, green onions and tomatoes. Served with sour cream, salsa and guacamole.	\$14.95
With Grilled Chicken	\$18.95
Wings of Fire Deep-fried spicy chicken wings served with carrots, celery and ranch dipping sauce.	\$18.50
The Mills Nachos Corn tortilla chips topped with melted cheddar and jack cheese, tomatoes, olives, jalapeños, green onions, refried beans and taco meat. Served with guacamole, salsa and sour cream.	\$18.95
Milano Sampler Mozzarella sticks, battered zucchini, tortilla chips with beans and melted cheese, onion rings and hot wings with dipping sauce.	\$19.95
Shrimp Cocktail Six large gulf shrimp served with lemon wedges and tangy cocktail sauce.	\$19.95

SOUP AND SALAD*

Chef's Fresh Soup of the Day	Cup \$7.50	Bowl \$9.50
Caesar Salad A classic combination of baby romaine lettuce, Parmesan cheese, croutons and creamy Caesar dressing.		\$13.50
With chicken		\$18.50
Soup, Salad and Bread A bowl of hearty, housemade soup and mixed green salad served with freshly baked bread.		\$15.50
Low Cal Plate Broiled chicken breast with sliced tomatoes, cottage cheese and melon wedge.		\$18.95
Taco Salad A giant flour tortilla bowl filled with refried beans, tomato rice, shredded lettuce, queso fresco, radish, tomatoes, lime wedges. Topped with your choice of protein, pico de gallo, sour cream, guacamole, and your choice of dressing.		
With ground beef		\$19.50
With grilled chicken		\$20.95
With carne asada		\$21.95
With grilled shrimp		\$23.95
Chef's Salad Bite-size pieces of ham, turkey, jack and cheddar cheese, tomato wedges, cucumber slices and a hard-boiled egg. Served with choice of dressing.		\$19.50
Cabo Wabo Chicken Salad Tequila-lime marinated chicken breast fire grilled and set atop mixed greens with avocado, jack cheese, tomatoes, roasted corn, red onions and small cheese quesadilla. Served with pico de gallo and your choice of dressing.		\$19.95
Chinese Chicken Salad Charbroiled chicken breast, lettuce, green onions, crisp wontons, orange, almonds and julienned red peppers. Served with oriental dressing.		\$19.95
Cajun Shrimp Salad Cajun shrimp, mixed greens, avocado, roasted corn, bacon, tomato wedges, and cucumber slices. Served with creamy Caesar dressing.		\$20.95

MILANO BASKETS*

Served with french fries and coleslaw.

Chicken Tenderloins	\$18.50
Deep Fried Shrimp	\$18.50
Battered Cod	\$20.95
Combination Basket	\$21.95

SANDWICHES*

Choice of french fries, Tabasco fries, potato salad, coleslaw or cottage cheese unless otherwise specified.

Grilled Cheese	\$13.50
With ham	\$17.50
Halibut Sandwich	\$17.95
Deep-fried halibut topped with tartar sauce, American cheese, tomatoes and shredded lettuce on a toasted bun.	
BLT	\$16.95
Crisp bacon, lettuce, tomato and mayonnaise on choice of toast.	
Crispy Chicken Sandwich	\$17.95
Breaded chicken breast filet deep fried and served on a bun with lettuce, tomatoes and mayonnaise.	
Hot Turkey or Hot Roast Beef Sandwich	\$18.95
Fresh roasted turkey breast or oven fresh roast beef carved to order. Served open faced over white bread with real mashed potatoes and gravy.	
Mexicali Chicken Sandwich	\$18.95
Tequila-lime marinated chicken breast, charbroiled, topped with guacamole, pico de gallo, bacon, pepper jack cheese, lettuce and ranch dressing served on grilled garlic butter sourdough bread.	
Grilled Turkey, Bacon & Avocado	\$19.50
Sliced turkey with crisp bacon, Swiss cheese and avocado on grilled sourdough bread.	
The Clubhouse	\$18.95
Crisp bacon, roast turkey, tomatoes, lettuce and mayonnaise served triple-decker style on whole grain bread.	
The French Dip	\$17.95
Fresh thin sliced roast beef served on a grilled steak roll with au jus.	
Spicy Buffalo Chicken Sandwich	\$18.95
Breaded chicken breast dipped in spicy buffalo sauce, topped with lettuce, tomato, Swiss cheese, and ranch dressing.	
Tuna Melt	\$17.95
Tuna, American cheese, on grilled sour dough bread.	
Southwestern Chicken Sandwich	\$18.95
Grilled chicken, bacon, lettuce, tomato, red onions, guacamole, pepper jack cheese, and chipotle mayo served on a bun.	
Philly Cheesesteak Sandwich	\$19.50
Shaved New York steak, sautéed with red onions and bell peppers. Topped with jack cheese, served on a fresh steak roll with tomatoes and mustard-mayo sauce.	
Peppermill Clubhouse	\$19.50
Crisp bacon, roast turkey, grilled ham, cheddar cheese, avocado, tomatoes and lettuce, mayonnaise served triple-decker style on whole grain bread.	
Ribeye Conquest Sandwich	\$23.95
A broiled ribeye steak on a grilled garlic butter Parmesan sourdough with cheddar cheese, tomato, sautéed peppers, red onions, mushrooms and bacon.	
Cuban Sandwich	\$17.95
Braised pork, ham, swiss cheese, pickles, mustard, mayonnaise, served on ciabatta bread.	
Chicken Avocado Wrap	\$18.95
Marinated grilled chicken, lettuce, avocado, shredded jack cheese, pico de gallo and chipotle spread rolled in a giant chipotle tortilla.	
Catalina Chicken Sandwich	\$18.95
Breaded chicken filet deep fried and topped with grilled ham, Swiss cheese, lettuce and mayonnaise served on a bun.	

FROM OUR BURGER BAR*

Our burgers are all 1/2 pound 100% fresh ground beef cooked homestyle on the griddle and served with your choice of french fries, Tabasco fries, potato salad, cottage cheese or coleslaw.

Cheeseburger	\$17.95
With bacon	\$19.95
Mushroom Swiss Burger	\$18.95
Sautéed mushrooms and red onions with melted Swiss cheese.	
Patty Melt	\$18.95
Grilled rye bread with Swiss cheese, Thousand Island dressing and grilled red onions.	
Peppermill Burger	\$19.50
Juicy burger topped with grilled peppers, grilled red onions, grilled ham and American cheese.	

PIZZA *

Our pizzas are all 12 inch, with crushed San Marzano tomato sauce and the freshest ingredients available. Served 11am-11pm.

Cheese Crushed tomato sauce, mozzarella and Parmesan.	\$16.95
Pepperoni Crushed tomato sauce, pepperoni and mozzarella cheese.	\$18.95
Veggie Crushed tomato sauce, black olives, red onions, green peppers, red peppers, mushrooms, mozzarella and Parmesan cheese.	\$18.95
Pepperoni and Sausage Crushed tomato sauce, pepperoni, sausage and mozzarella cheese.	\$19.95
Supreme Crushed tomato sauce, pepperoni, Italian sausage, black olives, red onions, green peppers, red peppers, mushrooms, mozzarella and Parmesan cheese.	\$20.95

PASTA *

With house salad or the soup of the day. Served 11am-11pm.

All-You-Can-Eat Spaghetti Mounds of pasta with savory Italian-style meat sauce, served with garlic toast. Topped with parmesan cheese.	\$20.95
Penne Pasta Penne covered in rich creamy Alfredo sauce, served with garlic toast. Topped with parmesan cheese.	\$19.95
Chicken	\$25.50
Shrimp	\$27.95
Cheese Tortellini Three cheese tortellini covered in rich creamy Alfredo sauce, served with garlic toast. Topped with parmesan cheese.	\$20.50
Chef's Homemade Lasagna Traditional meat lasagna served with marinara sauce and garlic toast.	\$22.95
Pasta and Homemade Meatballs A rich blend of pork, veal, and beef meatballs, served with your choice of pasta penne or spaghetti pasta. Topped with marinara sauce, parmesan cheese, and ricotta cheese. Served with a side of garlic toast.	\$20.95

SOUTH OF THE BORDER *

*All entrées served with refried beans and Spanish rice.
Served 11am-11pm.*

Cheese Enchiladas Three cheese enchiladas with choice of flour or corn tortillas, smothered in homemade enchiladas sauce served with rice, refried beans, pico de gallo, guacamole, sour cream, fried jalapeno. Garnished with lettuce and tomatoes.	\$17.95
Steak and Cheese Enchiladas Two cheese enchiladas with choice of flour or corn tortillas, smothered in homemade enchiladas sauce served with a tender 6oz top sirloin steak, rice, refried beans, pico de gallo, guacamole, sour cream, fried jalapeno.	\$23.95
Burrito Grande Giant flour tortilla stuffed with seasoned ground beef and cheese, lettuce, tomatoes, topped with red sauce and more cheese. Served with sour cream and salsa. Garnished with lettuce and tomatoes.	\$19.50
Chicken	\$20.95
Fajitas Sizzling fajitas of your choice served with grilled onions and peppers. Served with cheese, lettuce, tomatoes, sour cream, salsa, guacamole and warm flour tortillas.	
Chicken	\$20.95
Steak	\$24.95
Shrimp	\$26.50

FROM OUR CHINESE KITCHEN

Served with your choice of steamed white rice or lo mein noodles.

Available 11am-11pm.

	Teriyaki Chicken	\$19.95
	Marinated chicken breast pieces wok seared with white onion, green bell peppers, red bell peppers, pineapple chunks and teriyaki sauce.	
	Kung Pao Chicken	\$19.95
	Marinated chicken breast pieces wok-seared with onion, zucchini, red bell pepper, snow peas, garlic, ginger and hot and spicy sauce. Garnished with Chinese red pepper and peanuts.	
	Spicy Orange Chicken	\$19.50
	Deep fried breaded chicken pieces wok-fried, chopped pineapple and tossed with spicy orange glaze.	
	Beef Broccoli	\$19.50
	Marinated sliced beef wok-seared with broccoli florets and tossed with a ginger soy sauce.	
	Mongolian Beef	\$19.50
	Marinated sliced beef wok-seared with green and white onions, snow peas, white mushrooms, tossed with a tangy sweet and spicy sauce.	
	Sweet & Sour Pork	\$19.50
	Marinated pork chunks battered and wok-fried with red and green bell peppers, onions and pineapple and tossed with a sweet and sour sauce.	
	Teriyaki Salmon	\$26.95
	Pan fried salmon, topped with teriyaki sauce and a side of sauteed broccoli florets.	

 = spicy

DINNER*

With your choice of a garden fresh dinner salad or a cup of soup.

	Country Fried Steak	\$23.95
	Angus sirloin seasoned and breaded then deep fried to a crispy golden brown. Served with real mashed potatoes, country gravy, Chef's select vegetables and fresh biscuit with butter and honey.	
	Chef's Homemade Meatloaf	\$23.95
	Smothered with mushrooms, brown gravy sauce and served with real mashed potatoes and Chef's select vegetables.	
	Chopped Sirloin Steak	\$23.95
	Ground sirloin steak grilled. Smothered with grilled onions, mushrooms, bacon and served with brown gravy, real mashed potatoes with Chef's select vegetables.	
	Southern Fried Chicken	\$24.95
	Made fresh every order from our broaster and served with real mashed potatoes, country gravy, fresh biscuit with butter and honey and Chef's select vegetables.	
	Barbecued Baby Back Ribs	\$25.95
	A half rack of smoked ribs served with your choice of potato and creamy coleslaw.	
	Potato Loaded	
	Baked potato, butter, sour cream, jack cheese, cheddar cheese, green onions, chopped bacon, and Chef's selected vegetables.	
	With grilled Chicken	\$19.95
	With carne asada	\$21.95
	With cajun shrimp	\$25.50

STEAKS*

*Choice of soup or tossed green salad and Chef's fresh vegetables.
Baked potato available 11am-11pm.*

10 oz. Top Sirloin Steak	\$28.95
Tasty top sirloin steak charbroiled to your desired temperature, served with your choice of potato.	
Slow-Roasted Prime Rib Dinner	\$29.95
Slow-roasted 10 oz. prime rib with choice of potato, served with horseradish and au jus. 11am-11pm	
New York Steak	\$36.95
12 oz. New York steak, broiled to order and served with choice of potato.	
Cowboy Ribeye Steak	\$36.95
12 oz. ribeye steak, charbroiled and topped with crispy fried tobacco onions, served with choice of potato.	
New York Steak and Golden Fried Shrimp	\$43.95
8 oz. New York steak, broiled to order, with deep-fried premium butterflied prawns, served with choice of potato.	

SEAFOOD*

*Served with choice of soup or tossed green salad.
Baked potato available 11am-11pm.*

Gourmet Fried Shrimp	\$32.95
Large breaded fantail shrimp, deep fried and served with cocktail sauce, Chef's select vegetables and choice of potato.	
Grilled Halibut Filet	\$35.95
A juicy halibut filet served with choice of potato and Chef's select vegetables.	

DESSERTS

Fresh Fruit or Cream Pies	\$9.50
À la mode	\$11.95
Old Fashioned Milkshake	\$10.50
Choice of chocolate, vanilla or strawberry.	
New York Cheesecake	\$10.50
Chocolate Brownie Delight	\$10.50
A jumbo warm brownie and premium vanilla ice cream topped with hot fudge, nuts and whipped cream.	
Chocolate or Carrot Cake	\$9.95

*The Elko County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

SIDE ORDERS

Garlic Toast	\$4.25
Cottage Cheese, Coleslaw or Potato Salad	\$6.95
Baked Potato, Fries or Mashed Potatoes	\$7.25
Peppermill Mixed Green Salad	\$8.95
Crisp lettuce, cucumber, tomatoes and croutons with choice of dressing.	

BEVERAGES

Freshly Brewed Coffee Regular or Decaf	\$4.50
Specialty Hot Tea	\$4.75
Soft Drinks with Free Refills	\$4.75
Pepsi, Diet Pepsi, Mountain Dew, Orange, Dr. Pepper, Starry.	
Fruit Punch or Lemonade	\$4.95
Hot Chocolate with Whipped Cream	\$5.25
Milk	\$5.25
Juice	\$6.95
Tomato, Apple, Guava, Pineapple, Cranberry and Orange.	

BOTTLED BEER

Budweiser	\$7.50
Bud Light	\$7.50
Coors	\$7.50
Coors Light	\$7.50
Miller Genuine Draft	\$7.50
Miller Lite	\$7.50
O'Doul's (Non-alcoholic)	\$7.50
Corona	\$8.00
Corona (Non-alcoholic)	\$8.00
Angry Orchard	\$8.00
Victoria	\$8.00
Michelob Ultra	\$8.00
Heineken	\$8.00
Heineken (Non-alcoholic)	\$8.00
Modelo	\$8.00
Fat Tire	\$8.00
Samuel Adams	\$8.00
Lagunitas IPA	\$8.00

WINES BY THE GLASS

We use a 187ml bottle for all wines by the glass to insure the freshest product for our guests (except on house wine).

RED WINES

187ML BOTTLE

Merlot, Sutter Home	\$11.00
Cabernet Sauvignon, Sutter Home	\$11.00
Pinot Noir, Cavit	\$11.00
Lambrusco, Riunite	\$11.00

WHITE AND BLUSH WINES

Chardonnay, Sutter Home	\$11.00
Pinot Grigio, Sutter Home	\$11.00
White Zinfandel, Sutter Home	\$11.00

HOUSE WINE

GLASS

Chardonnay, Vendange	\$10.00
White Zinfandel, Vendange	\$10.00
Merlot, Vendange	\$10.00
Cabernet Sauvignon, Vendange	\$10.00

WINES BY THE BOTTLE

RED WINES

750ML BOTTLE

Merlot, Sutter Home	\$32.00
Cabernet Sauvignon, Sutter Home	\$32.00
Pinot Noir, Cavit	\$32.00
Lambrusco, Riunite	\$32.00

WHITE AND BLUSH WINES

Chardonnay, Sutter Home	\$31.00
White Zinfandel, Sutter Home	\$31.00
Pinot Grigio, Sutter Home	\$31.00
Chardonnay, Kendall-Jackson	\$36.00

CHAMPAGNE

Champagne Mimosa (Orange, Peach)	Glass	\$10.00
Asti Spumante, Cinzano	Bottle	\$27.00
Brut Prestige Cuvée, Mumm	Bottle	\$41.00

CAFÉ MILANO'S SPECIALTY DRINKS AND COCKTAILS

Peppermill Daiquiri Incredibly refreshing. Your choice of strawberry, peach, raspberry or mango blended to perfection with Bacardi rum.	\$12.00
Strawberry Splurge A strawberry lover's delight. Blended Absolut Vanilla vodka, Amaretto Disaronno, vanilla bean ice cream and strawberries.	\$12.00
Chocolate Banana A Peppermill favorite. Fresh bananas blended with Crème de Cacao, Godiva Chocolate liqueur and vanilla bean ice cream.	\$12.00
Piña Colada A timeless classic with Bacardi rum, pineapple and coconut juice blended with vanilla bean ice cream to creamy perfection.	\$12.00
Blue Lagoon A succulent blend of Midori Melon liqueur, Blue Curacao, sweet and sour with a splash of soda.	\$12.00
Peppermill Eye Opener Fresh coffee with Frangelico liqueur, Emmets Irish cream, Amaretto and whipped cream.	\$12.00
Classic Bloody Mary Absolut vodka with our own Bloody Mary mix, celery salt, Worcestershire, Tabasco, salt and pepper. Garnished with celery stalk, cherry tomato and cucumber slice.	\$13.00
Spicy Bloody Mary Absolut Pepper vodka, our own Bloody Mary mix with celery salt, Worcestershire, Tabasco, salt and pepper. Garnished with celery stalk, green olive and cucumber slice.	\$13.00
Café Milano Caesar Absolut vodka, Clamato juice, celery salt, Worcestershire, Tabasco, salt and pepper. Garnished with celery stalk, green olive and lime wedge.	\$13.00
Milano Signature Margarita A blend of Patròn Silver tequila, Grand Marnier liqueur, agave nectar and lemon and lime juice. Available blended or on the rocks.	\$13.50
Mai Tai The meaning is literally "the best." Silver Rum, Crème de Noyaux, triple sec, pineapple, orange and lemon juice with a float of Myers's dark rum. A house specialty!	\$14.95