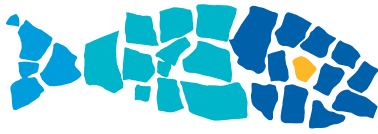


The Cosmopolitan of Las Vegas
3708 Las Vegas Boulevard South
Las Vegas, NV 89109 • (702) 698-7930
Email This Menu At: www.YourRC.com

estiatorio **Milos** Las Vegas





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Wines by the Glass

Sparkling

Ktima Tselepos, "Amalia", Brut, Arcadia NV 16

White Wines

Domaine Gerovassiliou, <i>Malagousia</i> , Epanomi	2009	13
Biblia Chora, <i>Assyrtico-Sauvignon Blanc</i> , Pangee	2010	16
Domaine Katsaros, <i>Chardonnay</i> , Krania	2009	17
Parparoussis, <i>Sideritis</i> , Les Dons de Dyonisis, Achaia	2010	14
Domaine Gerovassiliou, <i>Viognier</i> , Epanomi	2008	20

Rose

Driopi, Agiorgitiko, Rose, Nemea 2010 12

Red Wines

Driopi, Agiorgitiko, Nemea	2007	13
Biblia Chora, "Areti", Agiorgitiko, Pangee	2007	14
Domaine Biblia Chora, Cabernet/Merlot, Pangee	2008	17

Seasonal Cocktails

Spiced Pear - Greygoose la Poire Vodka

bosc pear juice, clove syrup,
fresh squeezed lime juice 16

Apricot Press - Basil Hayden, Velvet Falernum,
Marketa Apricot Preserve, house made sour mix
and Fevertree soda 16

Hours of Operation

Monday through Sunday
12:00pm - 2:30pm

A la carte menu also available upon request

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.

The 2012 Lunch Menu

\$20.12

Appetizer

your choice of

Greek Meze Plate

Tarama, Tzatziki, Htipiti,
manouri cheese, olives & cherry tomatoes



Canadian Classic

Willy Krauch Nova Scotia Smoked Salmon
cream cheese, red onion &
the World Famous St. Viateur Bagel from Montreal



Fresh Diver Scallop Skewer

with green bell pepper, sweet onion & couscous



Tomato Salad

feta cheese, seasoned with Greek herbs & extra virgin olive oil



Grilled Octopus

sashimi quality Mediterranean octopus, charcoal-broiled.

(\$10 supplementary)



Fresh Maryland Lump Crab Cake

with marinated gigantes beans & mustard emulsion

(\$10 supplementary)

Main Course

your choice of

Lavraki

grilled Mediterranean bass



Honjake Salmon

with steamed vegetables



Organic Chicken Breast Skewer

grilled mushrooms & onions, served over pita



Tuna Burger

daikon radish, fresh orange, mint & zucchini fries



Colorado USDA Prime Lamb Chops

french fries & broccoli

(\$10 supplementary)



Nova Scotia Deep Sea Lobster Pasta

light tomato sauce

(\$15 supplementary)

Dessert

your choice of

Walnut Pie

with Kaimaki ice cream



Yogurt Martini



Fresh Fruits of the Season

Absolutely no substitutions. Minimum \$20.12 per person

Sharing food is a nice way to savour the unique tastes of all the sea treasures we offer. It makes a lot of culinary sense. It also brings people together, an important element of a happy dining experience. Our wait staff are most willing to help you put together your menu.

C.S.

APPETIZERS/SALADS

Milos Special 29
lightly fried zucchini & eggplant with tzatziki & kefalograviera cheese

Mediterranean Spreads 24
Skordalia - almond, garlic & olive oil emulsion
Taramosalata - whitefish caviar, olive oil & sweet onion
Htipiti - roasted Holland peppers, feta cheese & olive oil
Tzatziki - Greek yogurt, cucumber & garlic

Grilled Mushrooms 21
oyster, royal trumpet and organic shiitake mushrooms with olive oil & thyme

Marinated Peppers 18
assorted sweet peppers grilled with olive oil, roasted garlic, aged balsamic & sea salt

Grilled Calamari 24
stuffed with kefalograviera, feta & manouri cheeses, fresh mint served with fava

Charred Octopus 26
Mediterranean octopus with oregano, wild Santorini capers, red wine vinegar & olive oil

Maya White Prawns 32
grilled wild jumbo prawns with Metaxa brandy & ladolemono

Calamari 24
fresh calamari lightly fried with lemon

Maryland Blue Crab Cake 32
jumbo lump crab with marinated gigantes beans & mustard emulsion

Tomato Salad 27
English cucumber, red onion, green peppers, olive oil, oregano, Santorini capers & barrel aged feta cheese

Garden Salad 18
sweet heirloom herbs, thyme flower honey & golden balsamic

Milos Romaine 21
creamy Milos dressing, sweet heirloom herbs, barrel aged feta cheese

MARINATED FISH/SEAFOOD/OYSTERS

***Avgotaraho Aikieroto** 32
The roe of the Mediterranean grey mullet is gently cured in the hand picked sea salt of Aitoliko. Our friends at Trikalinos sell us this delicacy directly. We proudly offer you this Thisavros with vivid memories of coffee, rainy boat rides, fishermen and fried eels.

***Sashimi of Tuna** 36
yuzu kusho, dill & chili

***Salmon Tartare** 28
Fresno chili, red onion & shiso

***Bigeye Tuna Tartare** 36
cara cara orange, basil, wild fennel & Serrano chili

***Tasting of Raw Fish** 45/90
Tsipoura with chili, cilantro and lime
Fagri with golden balsamic and rosemary
Diver scallops with watermelon radish and meyer lemon
Lavraki with thyme leaves and lemon
Tuna with yuzu kusho, dill & chili

***Kumamoto Oysters** - Willapa Bay, WA 26/46

***Kushi Oysters** - Deep Bay, Vancouver Island, BC 26/46

18% gratuity for parties of 8 or more

FROM THE LAND

***Creekstone Premium Prime Bone In Ribeye** 65
served with french fries & roasted asparagus

***Creekstone Premium Prime Filet** 61
served with french fries & roasted asparagus

***Creekstone Premium Prime Bone In NY Strip** 68
served with french fries & roasted asparagus

***Creekstone Premium Prime "Tomahawk" Ribeye** 120
for 2 people - served with french fries

***Colorado Prime Lamb Chops** 63
dressed with lemon & wild oregano - served with french fries & rapini

FROM THE SEA

Grilled Fish - with olive oil & lemon sauce **Market Price by the Pound**

Fish in Sea Salt - (Minimum 3-lb. whole fish) **Market Price by the Pound**
cooked in the oven. (Additional \$15 per order)

Skorpena Ahnisto - for 3 to 4 people **Market Price**
presented & served tableside

Salmon - pink, flaky & buttery - from the Isle of Skye **41**
served with grilled asparagus

Bigeye Tuna - red, firm & meaty - from the Hawaiian waters **41**

Shrimp a la Spetsiota **39**
braised with tomato, feta & oregano, served with orzo pasta

Canadian Lobster - firm & sweet - from Nova Scotia **39/lb**

Astako - Salata **40/lb**
Nova Scotia lobster salad with fennel, dill, Belgian endive & Metaxa brandy

SIDES

Horta 15
rainbow Swiss chard and Bloomsdale spinach with lemon, olive oil & sea salt

Rapini 15
tender broccoli rabe steamed with olive oil & lemon

Broccoli 16
long stem broccoli with lemon juice, olive oil & sea salt

Cauliflower 16
steamed cauliflower with lemon juice, olive oil & sea salt

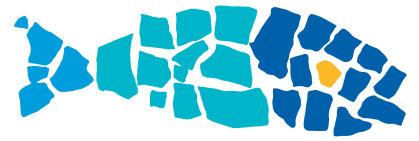
Grilled Vegetables 18
eggplant, zucchini & sweet peppers with olive oil & aged balsamic vinegar

Steamed Potatoes 18
Yukon gold potatoes with cherry tomatoes, kalamata olives & red onions

Fried Potatoes 12
Idaho russet potatoes seasoned with oregano & sea salt

Roasted Beets 16
Weiser Farms' baby beets with Greek yogurt, basil boiled greens, olive oil & aged red wine vinegar

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Dessert Wines

<i>Avantis, "Melitis"</i> muscat de patras, Greece	9
<i>Parparoussis</i> muscat de rio patras, Greece	18
<i>Parparoussis</i> mavrodaphne de patras, Greece	15
<i>Maculan</i> Torcolato, Italy	20

Coffee

<i>Coffee</i> regular	3
<i>Cappuccino, Espresso, Latte</i>	4.5
<i>Selections of Loose Leaf Tea</i>	4.5
Ment Melange	
Spring Jasmine	
Darjeeling Estate	
Chamomile Citrus	

Desserts

<i>Loukoumades</i> with honey and walnuts	10
<i>Svigous</i> sweet fritters with vanilla cream cherry compote	18
<i>Galaktoboureko</i> semolina custard wrapped in crispy phyllo	10
<i>Baklava</i> walnut pastry with honey ice cream	10
<i>Chocolate Sin</i> the famous Milos Chocolate dessert from Athens	10
<i>Yogurt with Honey</i> goat's milk yogurt with honey and walnut	10
<i>Seasonal Fruit Platter</i>	12 med/20 large



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Presenting Greek Wines

from the family of
Cava Spiliadis

First Course

Krima Tselepos
Amalia, Brut, Arciadia - 2.5 oz

or

Parparoussis
Sideritis, le Dons de Dionysos, Achia 2010 - 2.5 oz

Second Course

Domaine Biblia Chora
Assyrrico, Areri, Panger 2009 - 2.5 oz

Main Course

Domaine Gerovassiliou
Malagousin
Eponami 2009 - 5 oz

or

Kriama Driopi, Agiorgiriko
Nemea 2006 - 5 oz

Dessert

avantis Estate
Muscat Evia de Patras, Melitis 2006 - 5 oz

\$ 35.00 Prix-Fixe
Wine Tasting



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Pre/Post Theater

Monday to Saturday: 5:30PM-7:00PM & 10:00PM-Closing

Sunday: 5:30PM-Closing

First Course

Charcoal Grilled Mediterranean Octopus
roasted sweet peppers & assorted grilled mushrooms

or

Fresh Maryland Lump Crab Cake
with marinated gigantes beans & mustard emulsion

or

Calamari
fresh calamari, lightly fried & served with lemon

Second Course

Tomato Salad
the authentic salad with field grown tomatoes,
barrel aged feta cheese & Kalamata olives

or

Garden Salad
with fresh herbs, olive oil & aged balsamic vinaigrette

Main Course

Lavraki: Mediterranean Seabass
from the protected waters of Cephalonia
simply grilled & served with steamed vegetables

or

Colorado USDA Prime Lamb Chop
charbroiled & served with steamed vegetables & fries

Dessert

Walnut Pie
with kaimaki ice cream

or

Baklava

\$ 49.00 Prix-Fixe
beverage, tax & gratuity additional