

LAS VEGAS
Restaurant Week
— three square™ —

Now in its 16th year, 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.

Las Vegas Restaurant Week is an annual 12-day event, that encourages people to dine out for a good meal, a good value, and a good cause. The city's finest restaurants offer special three-course prix fixe menus, donating a small portion of proceeds to Three Square Food Bank.

Since 2007, millions of meals have been provided for those in need through Restaurant Week. By joining us, you are helping Three Square reach its goal of feeding hungry families and individuals in Southern Nevada.

Since 2012, estiatorio Milos has raised over \$23,404 (the equivalent of 70,212 meals) to help end hunger in Las Vegas.



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



estiatorio **Milos**

\$40 per guest

(Excludes beverages, tax & gratuity. No substitutions or sharing.)

Supplemental Wine Pairing

\$19 per guest

FIRST COURSE

please select one

Salmon Tartare

organic, Faroe Islands

Tomato Salad

the authentic salad prepared with vine-ripened tomatoes

The Greek Spreads

tzatziki, taramosalata & htipiti, grilled pita, raw vegetables

Octopus

sashimi quality Mediterranean octopus, charcoal broil

SECOND COURSE

please select one

Dorade Royale

whole grilled Mediterranean sea bream

Roasted Organic

Chicken Breast

roasted eggplant, peppers, mint yogurt and herbs

Faroe Islands Wild Salmon

simply grilled with Santorini piazzi-style beans

Vegetable Pasta

THIRD COURSE

please select one

Greek Yogurt

with daily spoon sweets

Fresh Fruit

fruits of the season

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