

MILESTONE'S CLASSIC SHARE PLATES

TRUFFLE FRIES

garlic, herbs & black pepper
prairie breeze, truffle aioli - 13

FRIED GREEN TOMATOES

green goddess remoulade - 15

MILESTONE'S BAKED MAC & MANY CHEESES

baked with our house blend of
cheddar, jack, mozzarella & parmesan
topped with breadcrumb and broiled - 16

"BREAD AND BUTTER"

BOURBON, GARLIC & BONE MARROW BUTTER

shallots, garlic & herbs melted in bourbon
whipped with roast bone marrow, garlic
and grass fed butter, truckee sourdough - 15

BRUSSELS SPROUTS

parmesan & balsamic - 13
{+applewood bacon lardons +4}

BLUE CRAB CAKES

fried crispy, chili lime aioli
grilled lemon & cucumbers salad - 28

CHARCUTERIE BOARD

chef's house made country paté
prosciutto di san daniele, copa americana
prairie breeze, double cream brie
preserves, fruit, nuts - 29

FRENCH ONION SOUP

gruyere, provolone & crouton - 13

SIMPLE HOUSE SALAD

prairie breeze, bread crumb, apple cider vin - 8

SEASONAL FIRST COURSES

BUTTERNUT "HUMMUS"

chickpea and roasted squash hummus
candied pecans, plumped cranberries
olive oil, toasted pita - 18

"SHRIMP & GRITS"

blackened prawns, andouille sausage
creole sauce & herbs - 19

HOT HONEY

CONFIT OF PORK BELLY

dressed arugula, cotija cheese, peach glaze
fresh watermelon, candied walnuts - 18

BAKED FETA "BRUSCHETTA"

blistered cherry tomatoes, romesco,
mirco basil, balsamic. bistro olives
toasted pita for dipping - 18

MILESTONE'S DINNER SALADS

add: pulled chicken +7 | warm bacon lardon +4 | scottish salmon filet +11 | prawns +11

PROPER COBB SALAD

avocado, hard egg, blue cheese
applewood bacon, tomato, cucumber, onion
julienne carrots, milestone goddess - 19

HEIRLOOM TOMATOES & MEDITERRANEAN ORZO

heirloom tomatoes, dressed orzo
chickpeas, cucumber, local feta, olives
red onion, basil, arugula - 19

BLACKENED SALMON SALAD NIÇOISE

full half pound filet of dry rubbed salmon,
pickled egg, haricot verts, red potato, fried capers
shaved onion, kalamata & nicoise olives
cider vinaigrette - 27

GRILLED STEAK & BLUES

fig glazed sliced medium rare bistro filet
blue cheese, crispy onion
candied walnuts, fresh blueberries
balsamic vinaigrette - 28

MEATLESS OFFERINGS

(add | grilled steak +16 | chicken +7 | salmon +11 | prawns +11)

AUTUMN RISOTTO "CHASSEUR"

WHITE WINE AND PARMESAN RISOTTO
ROASTED WILD MUSHROOM
PORCINI GRAVY - 26 (GF)

CAPRESE ANGEL HAIR

MUSHROOM "MEATBALLS", FRESH BASIL,
HEIRLOOM & SUNDRIED TOMATO
CILIEGINE MOZZARELLA, BASIL PITSOU
TOASTED PINE NUTS - 28

MAIN COURSES

TERIYAKI SALMON

SEARED MEDIUM RARE, GOCHUJANG GLAZE
TEMPURA HARICOT VERTS
COCONUT RICE - 29

SEARED DIVER SCALLOPS

SEARED MEDIUM RARE
APPLEWOOD BACON & SWEET CORN MASH
BEURRE BLANC - 37 (GF)

MARY'S ORGANIC "BRICK CHICKEN"

SHAVED BRUSSELS, BLISTERED TOMATOES
POTATO, ONION PETALS, PISTOU, CAULIFLOWER
HEIRLOOM TOMATO GRAVY - 28 (GF)

DUCK FRAMBOISE

RASPBERRY GASTRIQUE, HARICOT VERTS
CRISP RED POTATOES, FRESH RASPBERRIES
SEARED MEDIUM RARE - 37 (GF)

NEW ZEALAND LAMB CHOP

GRILLED RARE, TRUFFLE RED POTATOES
HARICOT VERTS
HERBED DEMI GLACE - 39

CLASSIC BISTRO FILET STEAK FRITES

HEIRLOOM TOMATOES
BLUE CHEESE, CHIMICHURRI
SHAVED HAYSTACK POTATOES - 37 (GF)

SANDWICHES

with french fries or house salad

BACON AND AVOCADO TRUFFLE CHICKEN CLUB

½ pound chicken patty
applewood bacon, melted swiss
avocado, lettuce, tomato
pickled red onion - 21

MILESTONES SIGNATURE FRENCH DIP

10oz house roast angus beef
four cheese, french onions
horseradish aioli, beef jus
toasted french roll - 23

SIXTY-DAY DRY-AGED CHEESEBURGER

half pound angus beef patty
leaf lettuce, house pickles
sliced tomato, house spread
& melted cheddar - 21
{add applewood smoked bacon +3}
