

MILESTONE

MILESTONE FIRST COURSES

PARMESAN & BALSAMIC BRUSSELS SPROUTS

fried crispy & tossed - 13 (V | GS)
{ +applewood bacon lardons +4 }

“BREAD & BUTTER”

truckee sourdough, olive oil, butter, garlic, herbs
chili flake, balsamic, sea salt, sundried tomato
shaved cheese, pink peppercorn - 9½ (V)

FRIED GREEN TOMATOES

green goddess remoulade, micro cilantro - 15 (V)

HONEYCOMB CHARCUTERIE

point Reyes blue, prairie breeze, midnight moon,
prosciutto, house fruit mostardas, fig jam - 31 (GS)

TRUFFLE FRIES

tossed in black truffle garlic butter
garlic, herbs & black pepper, sea salt
prairie breeze, truffle aioli - 13 (V | GS)

BALTIMORE BLUE CRAB CAKES

fried crispy, lemon tarragon aioli
grilled lemon - 28

BAKED MACARONI & CHEESE GRATIN

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

ROASTED BEEF BONE MARROW

split long, two roasted bones, smoked salt.
caesar style herb bread crumb
mixed greens, grilled truckee sourdough - 16

CHEF'S ROTATING SHARE PLATES

FRENCH ONION SOUP

beef stock base, gruyere, provolone
sourdough croutons, baked together - 13

CHIPOTLE HUMMUS

peperonata hummus, sliced cucumbers
bell pepper, baby carrots, toasted pita - 18 (V/GS)

ASPARAGUS “CAESAR”

grilled, house caesar, hard egg mimosa
shaved parmigiano reggiano, bread crumbs | - 18 (GS)

MANGO CURRY PRAWNS

pan seared prawns, mango coconut curry
mango chutney, serrano pepper - 19 (GF)

SALADS

SPRING AHI TUNA SALAD

seared rare ahi tuna, spring mix, cabbage, cucumber
carrots, almonds, snow peas, grapefruit, avocado
crispy wonton strips, coconut cilantro dressing - 29 (GS)

A PROPER COBB

avocado, hard egg, blue cheese
applewood bacon, tomato, cucumber, onion
julienne carrots, milestone goddess - 21 (GS)
(add grilled prawns or salmon pave +11)

STRAWBERRY & GOAT CHEESE ANCIENT GRAIN

strawberries, shaved red onion, avocado, quinoa
candied walnuts, chevre, balsamic vinaigrette - 22 (GF)

SIMPLE HOUSE SALAD

mixed greens tossed with apple cider vinaigrette
sourdough caesar breadcrumb, prairie breeze
small - 8 | entree portion - 13 (V)
{ bobby style +applewood bacon lardons +4 }

MAIN COURSES

MARY'S ORGANIC CHICKEN MARSALA

half a roast chicken, house marsala
wild mushroom, shallots, kale, couscous - 29

NEW YORK STRIP STEAK FRITES

chard grilled, 10 oz NY truffle butter compote
crispy garlic parmesan & herb fries - 39 (GS)
(surf & turf - add grilled prawns +11)

CAJUN DRY RUB BONE IN PORK CHOP

double-cut bone in pork chop
grilled medium rare, louisiana style wild rice
hot honey bourbon glaze - 34 (GF)

SPRING TOMATO BASIL RISOTTO

tomato & basil, blistered cherry tomatoes peperonata,
basil, melted burrata - 29 (V/GF)
(add grilled prawns or seared salmon pave +11)

SALMON PRIMAVERA

medium rare seared scottish salmon
asparagus, shallots, red potatoes,
spinach, lemon bechamel - 29 (Gf)

PAN SEARED DIVER SCALLOPS

seared medium rare over cauliflower puree
buttery leeks, shaved brussels sprouts,
shoestring crispy leek - 37 (GS)

CALIFORNIA SEA BASS NOT "FISH & CHIPS"

seared sea bass, lemon-caper cream sauce
lemon pepper mashed potatoes, haystacks
crispy kale, pickled tomato chutney - 32 (GS)

TRUFFLE FETTUCCINE

fresh fettuccine, white wine truffle beurre blanc,
shaved parmigiano reggiano, asparagus
wilted spinach, grilled bread - 33

SANDWICHES

BURRATA, BASIL & HERB CHICKEN SANDWICH

grilled chicken breast, house pesto
butter lettuce, tomato, onion, burrata - 21

SIGNATURE SLOW ROASTED CARVED FRENCH DIP

ten ounces of slow roast beef, sliced, melted cheese
horseradish aioli, melted onion
soft toasted french roll - 23

SIXTY DAY DRY AGED GRILLED CHEESEBURGER

half pound patty, boston lettuce, house spread
pickle, sliced onion, tomato, black sesame bun - 21

WINES OF THE WEEK

BY. OTT

2023 Rosé , AOC Côtes de Provence, france - 13

The Grenache offers texture and a generous fruitiness, the Cinsault brings freshness, while the Syrah and Mourvèdre add depth and length on the palate.

BELLE GLOS

2022 pinot noir, monterey county, california - 18

Rich crimson in color with fragrant aromas of bing cherry, dried fig, black cassis and hints of rich dark chocolate. Bold and elegant on the palate with marionberry pie, boysenberry preserves, dark plum, and subtle notes of mocha. Balanced and structured, this wine has beautiful acidity that lingers through to a long, mouthwatering finish.

THANK YOU FOR CHOOSING TO SPEND YOUR TIME AT MILESTONE.
WE UNDERSTAND THAT IT IS YOUR MOST VALUABLE RESOURCE
AND WE ARE GRATEFUL YOU HAVE VISITED WITH US.