

# 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 - 15

## BRUSSELS SPROUTS

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

## BLUE CRAB CAKES

fried crispy, chili lime aioli  
grilled lemon & cucumbers salad - 27

## CHARCUTERIE BOARD

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

## BRASSERIE STYLE FIRST COURSE

### BURRATA & ROMESCO

shaved almonds, toasted pita  
olive oil, balsamic & garlic confit - 18

### HONEY GARLIC PRAWNS

honey & garlic beurre blanc  
haystack potatoes - 19

### CUBANO FLATBREAD

prairie breeze, sliced mortadella  
pulled pork, carolina gold, arugula  
pickled red onions, on warm flatbread - 18

### BAKED FETA "BRUSCHETTA"

blistered cherry tomatoes, romesco,  
mirco basil, balsamic. bistro olives  
grilled bread for dipping - 17

### "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

### SIMPLE HOUSE SALAD

spring mixed greens, apple cider vinaigrette  
shaved prairie breeze cheese,  
sourdough bread crumbs - 8

## 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

### HEIRLOOMS & MEDITERRANEAN ORZO

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

### BLACKENED SALMON SALAD NIÇOISE

dry rubbed salmon, pickled egg, haricot verts  
red potato, fried capers, shaved onion  
kalamata & nicoise olives  
cider vinaigrette - 26

### 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 )

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## PRESSED BEETS & SIERRA CHEVRE

HERBED GOAT CHEESE, BALSAMIC  
ARUGULA, SHAVED ONION, CLEMENTINE  
CANDIED WALNUTS - 26(GF)

## CAPRESE ANGEL HAIR

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

# MAIN COURSES

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## CREOLE SALMON

SEARED MEDIUM RARE, FIRE ROASTED CORN  
STONE GROUND POLENTA,  
MUSTARD GREENS, CRISPY PARMESAN  
HEIRLOOM TOMATO CREOLE CREAM - 29

## SEARED DIVER SCALLOPS

SEARED OVER CAULIFLOWER PUREE  
SUCCOTASH, BEURRE BLANC - 37 (GF)

## MARY'S ORGANIC GRILLED BRICK CHICKEN

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

## SUNDRIED TOMATO GRILLED PORK TENDERLOIN

CREAMED GREENS, ORZO  
SUMMER STREET CORN SALSA  
SUNDRIED TOMATO - 29

## RARE SEARED SONOMA FARMS DUCK BREAST

BEET SALAD, HEIRLOOM CARROTS,  
CLEMENTINES, SHAVED RED ONION  
PISTACHIO, RADISH - 37 (GF)

## CLASSIC STEAK FRITES

GRILLED BISTRO FILET,  
HEIRLOOM TOMATOES  
BLUE CHEESE, CHIMICHURRI  
SHAVED HAYSTACK POTATOES - 35 (GF)

# SANDWICHES

with french fries or house salad

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## DOUBLE SMASHED CHICKEN HABANERO MELT

two ground chicken patties  
chili jack, pickled peppers  
honey mustard sauce - 21  
{add applewood smoked bacon +3}

## MILESTONES SIGNATURE FRENCH DIP

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

## 60 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}

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